



# Le Paris Grill Restaurant

Noon -2.30pm Monday till Friday

Serving the city since 1978

**Beef** from Donald Russell, Longcroft

**Meat & Poultry** from Select meats

**Fruit and Vegetables** from Ormonds

**Fresh fish** from A H Cox (Billingsgate)

**Cheese** from The Cheese Cellar

**Spirits** from Ravensbourne, Venus

**Wines** from Enotria, Boutinot, George Barbier, Wilkinson Vintners

**Craft beer** from 1936



@LeParisGrill



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## To Start

Chicken liver pate, fig compote, brioche	8.50
Caesar Salad	7.50
Scottish smoked salmon, capers, lemon, brown bread	9.50
Soup of the day, please see our blackboard	6.50
Sautéed King Prawns, chilli, coriander oil	9.50
Warm 'Crottin de Chavignol' salad, pine nuts, honey (V)	9.50
6 Snails, Garlic & parsley butter	8.50
Crab, crayfish & prawn tian, citrus mayonnaise	11.50

## Sides

French fries, Rosemary salt	4.00
Creamed spinach	4.00
Pureed potatoes	4.00
Wild, Portobello and button mushrooms, white truffle oil	4.00
Spring vegetables	4.00
Mixed leaf salad, French vinaigrette	3.50
Tomato, shallot & pea shoot salad	3.50


*V.A.T included @ current rate*

*An optional 12.5% service charge will be added to your bill*

*Be sure to inform your server if you have any allergies*

## From the Charcoal Grill

*All served with oven dried tomato & French fries and either Béarnaise sauce, pepper sauce or a red wine jus*



250g Flank steak	16.50
250g Rump Steak	21.50
250g Rib-eye steak	27.50
225g Fillet Steak	30.00
750g Rib of Beef	55.00
600g Chateaubriand	60.00
250g Veal T-Bone	27.50
250g Leg of Lamb steak	19.50

## Plat Principaux

Pan roasted Monkfish, Bayonne ham, pureed potatoes	21.50
Roast corn fed Chicken, pureed potatoes, mushrooms, jus	19.50
Steak Tartare, fully garnished, French fries	22.50

## Desserts

Crème brûlée of the day	6.50
Chocolate fondant, Salted caramel Ice Cream	6.50
Dame Blanche – Ice cream, whipped cream, hot chocolate sauce	5.50
Lemon or Apple Sorbet	5.00
Selection of French regional Cheese	8.50

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## Coffee and Tea

Filter coffee – small espresso – macchiato	2.00
Large espresso – Cappuccino – Café Latte – Large macchiato	2.50
Irish coffee	7.50
English breakfast – Peppermint – Earl Grey	2.50

## Armagnac (50ml)

House 10 year old	9.50
Marcel Trepout 1985	12.50
Marcel Trepout 1979	17.50
Marcel Trepout 1966	30.00
Francis Daroze, Bas Armagnac 1925	550.00 (bt)

## Cognac (50ml)

Remy Martin VSOP	9.50
Remy Martin Coeur de Cognac	15.00
Ragnaud-Sabourin XO	19.50

## Calvados (50ml)

All from Domaine Roger Groult, a 5<sup>th</sup> generation Calvados distiller

Reserve 3 year old	9.50
12 years old	12.50
Venerable	17.50

## Port (100ml)

Grahams LBV 2008	7.50
Kopke 1996	12.50

**We have a full selection of digestives – Please ask for our choice**

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