



Le Paris Grill Restaurant

Noon -3pm Monday till Friday

Serving the city since 1978

Beef from Donald Russell, Longcroft
Fruit and Vegetables from Ormonds
Fresh fish from Marrfish
Cheese from The Cheese Cellar
Spirits from Ravensbourne, Venus
Wines from Enotria, Boutinot, George Barbier
Craft beer from 1936



@LeParisGrill

@leparisgrill



@leparisgrill78

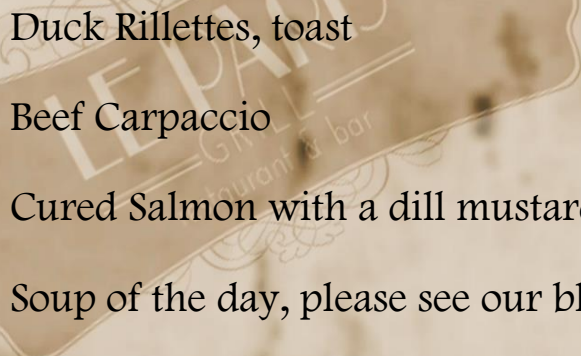
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t&bar



To Start




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| Duck Rillettes, toast | 8.50 |
| Beef Carpaccio | 9.50 |
| Cured Salmon with a dill mustard dressing | 9.00 |
| Soup of the day, please see our blackboard | 6.50 |
| Asparagus, poached egg, hollandaise sauce (V) | 7.50 |
| Goat's cheese and onion jam tart (V) | 8.50 |
| Crab, crayfish & prawn tian, citrus mayonnaise | 11.50 |

Salads

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| Grilled fillet steak, roasted cherry tomato, Rocket and Parmesan | 18.50 |
| Seared Tuna, Niçoise Salad | 19.50 |

Main Courses



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| Pork Schnitzel, French fries and a celeriac remoulade | 18.00 |
| Polenta, roasted Beetroot and Goats cheese stack | 17.50 |
| Steak Tartar, fully garnished, French fries | 18.00 |
| Grilled Salmon Brochettes, couscous | 21.00 |
| Pan fried Hake, white wine & clam sauce, new potatoes | 19.00 |


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 Diane sauce



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|---|-------|
| 250g Rump Steak | 22.00 |
| 250g Rib-eye steak | 28.00 |
| 225g Fillet Steak | 30.00 |
| 600g Chateaubriand | 60.00 |
| Whole garlic & lemon Spatchcock poussin | 18.00 |

Sides

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| French fries or New potatoes | 4.00 |
| Creamed spinach or mixed green vegetables | 4.00 |
| Sautéed mixed mushrooms | 4.00 |
| Roasted vegetable couscous | 3.50 |
| Mixed leaf salad or tomato & onion salad | 3.50 |

Desserts

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| Crème brulée of the day | 6.50 |
| Chocolate fondant, Salted caramel Ice Cream | 6.50 |
| Strawberry Eton Mess | 5.50 |
| Lemon or Apple Sorbet | 5.00 |
| Selection of French regional Cheese | 8.50 |

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Coffee and Tea

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|--|------|
| 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)

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|---------------------|-------|
| House 10 year old | 9.50 |
| Marcel Trepout 1985 | 12.50 |
| Marcel Trepout 1979 | 17.50 |
| Marcel Trepout 1966 | 30.00 |

Cognac (50ml)

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|-----------------------------|-------|
| 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 5th generation Calvados distiller

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| Reserve 3 year old | 9.50 |
| 12 years old | 12.50 |
| Venerable | 17.50 |

Port (100ml)

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|------------------|-------|
| 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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