



157 rue Saint Jacques - 75005 Paris - Tél : 01 46 33 15 75 - leperraudin@gmail.com

LUNCH MENU - 16,90€ - 19,90€

Monday to Friday

2 courses : 16,90€
Starter + main course
or main course + dessert

3 courses : 19,90€
Starter + main course + dessert

DAILY MENU ON THE BLACKBOARD

BISTROT'S MENU - 23 €

Starter + main course + dessert

STARTERS

Home made country style paté of pork
Marinated herring on a potatoe's salad
Organic egg mayonnaise
Lentels salad with salmon

MAIN COURSES

Free range chicken roasted with thyme
Butcher's choice cut, homemade fries
Beef tartar, fries & salad
Authentic ravioles of Dauphiné in garlic cream

DESSERTS

Brie de Meaux cheese
Caramel flan
Chocolate mousse
Poached pear, caramel sauce

MENU LE PERRAUDIN

Starter + main course or main course + dessert : 26€
Starter + main course + dessert : 32€

STARTERS

Assorted cold cuts by maison Mas
Homemade duck liver (foie gras) (+ 5€)
6 burgendy's snails
Marinated salmon gravlax, lighttl cream
Crispy St Marcellin cheese on a salad
Gratinated onion soup
Authentic ravioles of Dauphiné in garlic cream

MAIN COURSES

Traditionnal beef bourguignon
Grilled ribsteak (300gr), homemade fries (+ 5€)
Lamb of Limousin roasted with rosemary,
gratin dauphinois
Confit of duck, garlic sauteed potatoes
Veal kidneys in a port wine sauce, mashed potatoes
Roasted salmon, sautéed vegetable, creamy sauce

Also check our daily specials on the blackboard

DESSERTS

Selection of french cheeses
Tatin pie, fresh cream
Les profiteroles
La crème brûlée
Hot chocolate & praline fondant, vanilla ice cream
Lemon sorbet, shot limoncello
Gourmet platter (selection of dessert)

A la carte menu is also available :
www.leperraudin.fr

HOME MADE FOOD - FRESH PRODUCTS

Allergies, diets : please mention it to us - One menu or main course cannot be served for several guests. Net prices