



Restaurant traditionnel au cœur du Vieux Paris
157 rue St Jacques - 75005 PARIS - 01 46 33 15 75 - leperraudin@gmail.com

MENU LE PERRAUDIN - 41 € TTC

STARTERS

Marinated salmon gravlax, light cream
Crispy Saint Marcellin cheese on a salad
Gratinated onion soup
Our foie gras of duck, fruit chutney (+ 4€)

PLATS

Traditional beef bourguignon
Confit of duck, garlic sautéed potatoes
Roast of leg of lamb, rosemary gravy, gratin dauphinois
Roasted salmon, sautéed vegetable, creamy sauce

DESSERTS

Assorted french cheeses
Tatin pie, fresh cream
La crème brûlée
Les profiteroles
On reservation : Birthday cake
(millefeuille, omelette norvégienne, Paris Brest, Tatin pie)

DRINKS INCLUDED

1 bottle of wine for 3 personnes : Chardonnay La Grange Barbastrz, IGP Loire 2017 et Château Coulonge Bordeaux 2015. Mineral waters and coffee.

APERITIF : 6€

Choice of : kir royal **or** glass of prosecco.. **APERITIF CHAMPAGNE : 8,50 €**

EACH OCCASION IS UNIQUE
DON'T HESITATE TO CONTACT US FOR ANY SPECIAL REQUEST

HOMEMADE FOOD - FRESH PRODUCTS

This menu is available for parties of 10 or more, on reservation only. Subject to changes according arrivals. Net prices.
Allergies, special diets : please mention it to us, we will adapt the menu



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