



MONT
MARTRE

CAFÉ ^{ET} BISTRO

for the early birds

pour les lève-tôt

TUESDAY–FRIDAY TILL 11.00

SAMDAY–SUNDAY TILL 15.00

simple breakfast a/d/e **14⁰⁰**

croissant, baguette, rustical bread, jam, honey, butter

full breakfast a/d/e **28⁰⁰**

croissant, baguette, rustical bread, jam, honey, butter, cheese, ham

tête à tête breakfast a/b/c/d/e **for 2 pers. 68⁰⁰**

croissant, baguette, rustical bread, jam, honey, butter cheese, ham, salmon, scrambled eggs with bacon, organic yoghurt with seasonal fruits and cereals

with 2 mimosa glasses **85⁰⁰**

champagne, and fresh orange juice

viennoiseries a/d/e **3⁵⁰–4⁵⁰**

butter croissant, chocolate croissant, and brioche

organic yoghurt **with** **seasonal fruits/cereals** a/d/e **12⁰⁰**

french toast **with** **apples** **and** **caramel** a/b/d **19⁰⁰**

scrambled eggs / **with** **bacon** b/d **13⁰⁰/16⁰⁰**

croissant gourmand a/b/d/e **20⁰⁰**

croissant with poached egg, spinach leaves, bacon, and hollandaise sauce

tartine **with** **smoked salmon** **and** **avocado** a/b/c **22⁰⁰**

rustical bread with smoked salmon, avocado, and poached egg

croque-madame a/b/d/e/g **26⁰⁰**

according to jérémy's style — rustical bread, ham, cheese, and fried egg served with a green salad

meat and eggs: switzerland / salmon: scotland

allergen key: a/cereals containing gluten, b/eggs, c/fish, d/milk (lactose), e/nuts, f/celery, g/mustard, h/sesame, i/sulphites

for the aperitif pour l'apéro

TUESDAY–FRIDAY 14.00–18.00
SATURDAY FROM 15.00

montmartre plate ^{d/e} per pers. **18⁰⁰**

a selection of french cheese, row ham,
and dry sausage served with baguette

smoked salmon plate ^{with} horseradish ^{a/c/d} **19⁰⁰**

served with toasted baguette

duck rillettes ^a **18⁰⁰**

potted duck – slowly cooked in the oven in the traditional way

marinated green olives ^e **6⁰⁰**

salty ^{and} spicy nuts ^{b/e} **5⁰⁰**

paprika-cashew-almond mix



meat: switzerland / duck and sardines: france / salmon: scotland

allergen key: a/cereals containing gluten, b/eggs, c/fish, d/milk (lactose),
e/nuts, f/celery, g/mustard, h/sesame, i/sulphites

lunch

déjeuner

TUESDAY–FRIDAY AB 11.30

| | |
|--|------------------------|
| goat's cheese salad <small>a/d/e</small> | 25⁰⁰ |
| salad with samosa-style baked goats cheese topped with walnuts, hazelnuts, apricots and figs | |
| croque-madame <small>a/b/d/e/g</small> | 26⁰⁰ |
| according to jérémy's style — rustical bread, ham, cheese, and fried egg served with a green salad | |
| asparagus ^{and} morel clafoutis <small>b/d</small> | 27⁰⁰ |
| white and green asparagus gratin with morels, served with a small garden salad | |
| mushroom stuffed chicken breast <small>b/d</small> | 29⁰⁰ |
| served with carrots, green peas, potatoes, and artichokes | |
| red mullet fillets escabeche <small>c/d</small> | 32⁰⁰ |
| served with tomato sauce, mashed potatoes, and black olives | |
| beef tartare <small>g</small> | 36⁰⁰ |
| tenderised beef tartare with toasted baguette, and garden salad | |
| with cognac <small>i</small> +4⁰⁰ | |

meat and eggs: switzerland / red mullet: island

allergen key: a/cereals containing gluten, b/eggs, c/fish, d/milk (lactose), e/nuts, f/celery, g/mustard, h/sesame, i/sulphites

dinner

dîner

TUESDAY–SATURDAY 18.00–21.30

STARTERS

- sea bream tartar** ^c **19⁰⁰**
sea bream tartar with orange and lemon fillets and chilli
-
- white asparagus** ^{with} **cured ham** ^b **18⁰⁰**
served with hollandaise sauce
-
- goat's cheese salad** ^{a/d/e} **16⁰⁰**
salad with samosa-style baked goats cheese topped with walnuts, hazelnuts, apricots and figs
-
- pea cream soup** ^{with} **mint** ^d **12⁰⁰**
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MAIN COURSE

- red mullet fillets escabeche** ^{c/d} **32⁰⁰**
served with tomato sauce, mashed potatoes, and black olives
-
- mushroom stuffed chicken breast** ^{b/d} **29⁰⁰**
served with carrots, green peas, potatoes, and artichokes
-
- asparagus** ^{and} **morel clafoutis** ^{b/d} **27⁰⁰**
white and green asparagus gratin with morels, served with a small garden salad
-
- beef tartare** ^g **36⁰⁰**
tenderised beef tartare with toasted baguette, and garden salad
-
- with cognac** ⁱ **+4⁰⁰**
-

meat and eggs: switzerland / sea bream: greece / red mullet: island

allergen key: a/cereals containing gluten, b/eggs, c/fish, d/milk (lactose),
e/nuts, f/celery, g/mustard, h/sesame, i/sulphites

sweet treats

all homemade

lemon tart a/b/d/e **9⁵⁰**

cheesecake a/b/d/e **9⁵⁰**

crème brûlée flavoured with pistachio b/d/e/gluten free **9⁵⁰**

chocolate cake b/d/e/gluten free **9⁵⁰**

café vanille b/d **9⁰⁰**
double espresso with vanilla ice cream

TUESDAY–SATURDAY FROM 18.00

cheese plate d **16⁰⁰**
a selection of french cheese served with
baguette, and rustical bread

eggs: switzerland

allergen key: a/cereals containing gluten, b/eggs, c/fish, d/milk (lactose),
e/nuts, f/celery, g/mustard, h/sesame, i/sulphites

