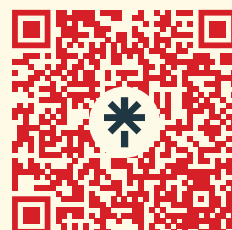




BISTROT *La Grange*



17 rue Lagrange, 75005 Paris
Tél. 09 50 58 28 78



To eat one's fill

(uninterrupted service !)

Starters

Homemade poultry terrine with chorizo	7,90
Vegetarian terrine home made	7,90
Hard-boiled Egg homemade mayonnaise	7,90
Homemade vegetarian warm quiche	9,90
Escargots (6 pièces)	8,90
Escargots (12 pièces)	14,90
Puff pastry filled with goat cheese and roasted nuts	8,90
Seasonal soup (see black board)	7,90
Homemade foie gras (60g)	14,90
Homemade foie gras (180g)	37,90

Gourmet salads

La Grange	15,90
Salad, tomatoes, eggs, chicken, beets, goat cheese, nuts, green olives, shoestring potatoes, apple	
La végétarienne	15,90
Salad, dried tomatoes, beets, carrots, shoestring potatoes, eggs, marinated bell pepper, vegetarian terrine	
La TER-MER-TER	15,90
Salad, tomatoes, eggs, chicken, beets, chicken, anchovies, shoestring potatoes, carrots	

To share

Little ham board		
3 pieces		
Big ham board	15,90	17,90
6 pieces		
Little cheese board	-	9,90
Big cheese board	15,90	17,90
Little ham & cheese mixed board	-	11,90
Big ham & cheese mixed board	17,90	19,90
Homemade foie gras 60gr	-	14,90
Homemade foie gras 180gr	35,90	37,90

Happy Hour

-

9,90

Special lunch deal

MONDAY TO FRIDAY BETWEEN 12AM TO 3PM
EXCLUDING PUBLIC HOLIDAYS

Starters

Salad with crunchy vegetables
Puff pastry filled with goat cheese, roasted nuts and honey
Homemade poultry terrine with chorizo
Vegetarian terrine

Main courses

Cheeseburger with cheddar,
Homemade Fish and Chips
Homemade chicken ballotine
Chicken burger

Desserts

Ice cream (2 scoops)
Homemade chocolate mousse
Cured cheese with fruit sauce

Starter + main course	18,90
Main course + dessert	18,90
The whole thing !	20,90

Snacks

Croque Monsieur	11,90
Grilled toast-sandwich with ham	
Croque Madame	13,90
Grilled toast-sandwich with ham cheese and fried-egg	
Croque Poilâne	11,90
Grilled toast-sandwich with hot goat cheese	
3 eggs omelette	9,90
3 eggs omelette with cheese	11,90
3 eggs omelette with cheese and ham	13,90
Fried eggs (3 eggs)	9,90
Sandwich à l'emmental	6,90
French cheese and butter	
Sandwich Jambon-beurre	6,90
Ham, butter and pickles	
Sandwich Mixte	8,90
Ham and cheese mixed	
Homemade french fries	5,90

Burgers

SERVED WITH HOMEMADE FRENCH FRIES AND GREEN SALAD

La Grange cheeseburger	17,90
Cheddar and smoked ham	
Cheeseburger with foie gras	24,90
Vegetarian burger	17,90
Vegetarian homemade steak, pepper, eggplant, tomatoes, salad and cheddar	
Cheese Beef burger with cheddar or with Auvergne blue cheese	16,90
Chicken cheese burger with cheddar or with Auvergne blue cheese	16,90

Meats

Homemade confit duck leg	21,90
Grenailles potatoes and salad	
Grilled entrecote 200gr parsley butter	21,90
Homemade french fries and green salad	
Grilled entrecote 330gr parsley butter	26,90
Homemade french fries and green salad	
Duck breast	21,90
Sweet and sour sauce with apple tarte tatin	
Homemade chicken ballotine	17,90
Pilaf rice	
Steak tartare (raw meat)	18,90
Homemade Beef Bourguignon	18,90
Homemade traditional Cassoulet	18,90

Desserts

Homemade chocolate mousse	7,90
Homemade pistachio Crème brûlée	8,90
Ice cream and sorbets	7,90
3 scoops of your choice : vanilla, chocolate, salted butter caramel, coffee, strawberry, raspberry, lemon	
Cured cheese with fruit sauce	7,90
Homemade iced nougat	8,90
Homemade Baba au rhum	8,90

Couscous

ONLY FRIDAYS

Couscous mechoui	21,90
Couscous with roasted lamb shoulder	
Couscous merguez	14,90
Couscous with beef sausage	

Dish of the day

Tuesday and
wednesday

Fish & Vegetables

Seared salmon	19,90
Seasonal vegetables and citrus pesto	
Fish and Chips	17,90
French fries and salad	
Mussels mariniere	17,90
French fries	
ONLY THURSDAY	
Plate of seasonal vegetables	13,90

Delicacies

Café gourmand	8,90
Thé gourmand	9,90
Liège chocolate	9,90
Liège coffee	9,90

Quench your thirst

Cold drinks

Coca-Cola, Coca-Cola Zéro 33cl	5,50
Orangina 25cl	5,50
Lemonade 25cl	5,50
Fruit juice 25cl	5,50
Freshly squeezed juice 15cl	6,90
Orange and lemon	
Diabolo 25cl	5,50
Limonade with choice of different sirup*	
Vittel Sirop (Flat water with sirup*)	4,90
Perrier	5,50
Cold coffee shake	3,00
Cold chocolate shake	5,00
Eau minérale 25cl (Flat water)	3,90
Eau minérale 50cl (Flat water)	5,00
Eau minérale 100cl (Flat water)	7,50
Eau gazeuze 50cl (Sparkling water)	5,00
Eau gazeuze 100cl (Sparkling water)	7,50
Cidre brut en bouteille	5,90

Happy Hour 16h - 21h

Hot drinks

Expresso	2,60
Noisette	2,80
Décaféiné	2,80
Allongé (Americano coffee)	3,00
Chocolat chaud	5,00
Cappuccino	6,00
Café viennois	6,00
Chocolat viennois	6,00
Irish Coffee	9,00
Grog	8,00
Thé & Infusion	5,00
Vin chaud (october until april)	5,00

Draft beer

	25CL	50C	Happy Hour
Amos blonde (lager beer)	3,90	6,50	4,50
Ch'ti triples (amber beer)	4,90	8,90	7,00
Kasteel rouge (cherry beer)	4,90	8,90	7,00
Jade blanche (white light beer)	4,90	8,90	7,00
Cadette IPA	4,90	8,90	7,00
Beer of the moment (see blackboard)	4,90	8,90	7,00

Beer by the bottle

Heineken 25cl	3,90
Super Bock 25cl	3,90
Alcohol-free beer 25cl	4,90
Duvel Blonde 33cl	6,90
Chimay Bleue, Brune 33cl	6,90
Guinness 33cl	7,50

Cocktails

		Happy Hour			Happy Hour
Mojito	9,50	8,00	Caïpirinha	9,50	8,00
Virgin Mojito	8,00	7,00	Aperol Spritz	9,50	8,00
Piña Colada	9,50	8,00	Bombay Sapphire Tonic	12,00	10,00
Virgin Piña Colada	7,50	6,50	Saint-Germain Spritz Liqueur fleur de sureau	12,00	10,00
Tequila Sunrise	9,50	8,00			

Aperitifs & Digestifs

Martini white or red	4,90	Vodka	7,00	Get, Baileys, Poire Williams	7,00
Porto white or red	4,90	Gin	7,00	Rhum ambré	7,00
Suze	4,90	Whisky Blended	7,00	Mirabelle, Vieille prune	10,00
Kir	4,90	Jack Daniel's	8,00	Cognac, Armagnac	10,00
blackcurrant, blackberry or peach		Talisker Glenmorangie	10,00	Calvados	8,00
Ricard Pastis	3,00	Nikka	12,00	Rhum vieux	10,00