



280 RUE DE CHARENTON, 75012 PARIS

Tuesday to Saturday: 12h00 - 15h00 | 19h00 - 23h30

Sunday : 19h00 - 23h30

[www.lamaisondupoulet.fr](http://www.lamaisondupoulet.fr)

# STARTERS

O F T H E H O U S E

## Starters of the chef (3-4 people) | 29,9

Assortment of 4 nuggets of the house, 4 nems, 4 skewers and 4 fried camemberts

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## Chicken Nuggets | 8

House-style chicken nuggets and their sweet and our sauce

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## Asian Basket | 9,5

Asian assortment : 2 nems, 2 shrimps in tempura and two samosas

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## Skewers of the General Tao | 9

TAO Japanese Spicy Chicken skewers

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## Fried Camembert | 9

Fried camembert, Mesclun assortment of salad greens and its sauce

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## Sunny Burratina | 12

Burratina with pesto and its tomatoes (100g)

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## Tataki of the Samurai | 12

Soy-marinated raw beef

# CHICKEN

O F T H E H O U S E

## Green sauce

17

½ of the Original braised chicken and its traditional green sauce (garlic-parsley)

## Tandoori

17

1/2 Tandoori braised chicken marinated in Indian spices

## Tom Yam

17

1/2 Braised chicken with TomYam sauce (Lemongrass and coconut milk)

## Barbecue

17

1/2 Braised chicken marinated in BBQ sauce

## Chicken gourmet platter - 4 people

59,9

Assortment of 4 ½ chickens and 4 sides to choose from

Served with rice and salad

# BURGERS & SALADS

O F T H E H O U S E

## BURGERS

Served with house fries and salad

### Classic Burger

17

Cheddar, beef (150g), onion confit

### Master Chicken

17

Cheddar, chicken tempura, onion confit

## SALADS

### Caesar Style

13

Breaded chicken strips, croutons and  
Parmesan shavings

### Sir Chicken

13

Sliced braised chicken, croutons, vegetable  
tagliatelle and Granny Smith apples

### Ms Scandinavia

14

Smoked salmon and its house sauce

# DISHES

O F T H E H O U S E

## Ravioli

16

Ravioli with Comté

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## Salmon Steak

16,5

Salmon with fine herbs and fragrant rice

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## Mille Feuille

17

Chicken Mille-Feuille with Cheddar, pesto and onion confits

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## Linguine

16

Fermière with mushrooms and its braised chicken slices

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## Wok Général Tao

17

Sauted linguine with spicy Tao chicken and fresh vegetables

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## Entrecôte

21,9

Entrecote with herbs and pepper sauce, accompanied by house fries

# DESSERTS & DRINKS

O F T H E H O U S E

## DESSERTS

### Coffee or Tea Gourmand 8

According to the chef's whim

### Crème brûlée 7

Melting cream under its  
crunchy sugar dome

### Chocolate lava cake 8

Chocolate lava cake, vanilla ice  
cream, custard and its chantilly

### Fruit Delights 8

Home-made fruit salad

### Tiramisu of the house 8

Nutella Spéculos

## BOISSONS

### Softs 3,90

Orange Juice  
Litchi Juice  
Apricot Juice  
Apple Juice  
Coca  
Coca zero  
Coca cherry  
Orangina  
Oasis tropical  
Lipton Ice Tea Peach

### Virgin Mojito 7,8

Strawberry Flavoured  
Green Apple Flavoured  
Raspberry Flavoured

### Eau

Evian 1/2 3,9  
Evian 1L 5,5  
San Pellegrino 1/2 3,9  
San Pellegrino 1L 5,5

### Indian 5,5

Fruit cocktail without alcohol

# LUNCH MENU

T U E S D A Y   T O   F R I D A Y  
N O   P U B L I C   H O L I D A Y S   O R  
E V E N I N G   P U B L I C   H O L I D A Y S

## ❖ CHICKEN

**1/2 Braised Chicken green sauce** 11,5

Sides: Rice and Salad

**Braised Chicken of your choice** 12

Tom Yam OR BBQ OR Tandoori

Slides: Rice and Salad

## ❖ BURGERS

13,9

**Classic burger**

Cheddar, boeuf (150g) et ses oignons confits, accompagné de frites maison

**Master Chicken**

Cheddar, chicken tempura and onion confits, accompanied by house fries

## ❖ SALADS

**Caésar Style**

Breaded chicken strips, croutons and Parmesan shavings

**Sir Chicken**

Sliced braised chicken, croutons, vegetable tagliatelle

**Ms. Scandinavia**

Smoked salmon and its House sauce

11,9

11,9

12,9

## ❖ PASTA

**Linguine**

Fermière with Mushrooms and braised chicken slices

**Ravioles**

With Comté and basil

**Linguine**

With salmon and Herb Cream

12,9

12,9

13,9

## ❖ DISHES

**Chicken Breast 180g**

With Creamy Mushroom sauce, accompanied by its fragrant rice

**Sirloin Steak**

With house fries and pepper sauce

**Salmon steak**

With fine herbs, accompanied by fragrant rice

12,9

14,9

14,9

## ❖ DESSERTS

5,5

**Chocolate Lava Cake**

Chocolate Lava Cake, vanilla ice cream, custard and its chantilly

**fruit Delights**

Home-made fruit salad

**Crème brûlée**

Melting cream under its crunchy sugar dome

drinks of your choice 33cl | change of trim 1€ | extra sauce 1€

### Sides

Supplement 3,5€

House fries, Rice, alloco,  
Sweet potato puree, green  
beans, fresh vegetables,  
salad

### Sauces 1€

Green sauce  
Tandori  
Tom yam  
Poivre  
Forestière  
BBQ

### Drinks 33cl 2€50

Coca  
Coca zéro  
Coca cherry  
Orangina  
Oasis tropical  
Lipton Ice Tea Pêche  
Perrier

# FORMULAS

T U E S D A Y   T O   F R I D A Y  
N O   P U B L I C   H O L I D A Y S   O R  
E V E N I N G   P U B L I C   H O L I D A Y S

## STARTER - CHICKEN

Starter, Chicken of your choice\*  
Side of your choice

| 23,9

## CHICKEN - DESSERT

Chicken, Dessert of your Choice\*,  
Side of your Choice

| 23,9

## STARTER - CHICKEN - DESSERT

Starter, Chicken and Dessert of your choice \*  
Side of your choice

| 29,9

## CHILDREN

Chicken nuggets OR 1/4 of Braised chicken, house  
fries, salad

| 12,9

**\*EXCLUDING CHEF'S ENTRY AND GOURMET PLATTER**

### Sides

Supplement 3,5€

House fries, Rice, alloco,  
Sweet potato puree, green  
beans, fresh vegetables,  
salad

### Sauces 1€

Green sauce  
Tandori  
Tom yam  
Poivre  
Forestière  
BBQ

### Drinks 33cl 2€50

Coca  
Coca zéro  
Coca cherry  
Orangina  
Oasis tropical  
Lipton Ice Tea Pêche  
Perrier