

ROMY'S

CAFÉ RESTAURANT

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@romys.restaurant

SERVICE CONTINU - 7/7

11H - 23H

123 BOULEVARD DE MAGENTA - 75010 PARIS

APERITIVE

Ricard, Pastis 2cl	4,00
Kir 14cl	5,00
Martini Rosso, Bianco 5cl	5,00
Campari 5cl	5,00
Red porto 5cl	5,50
Americano homemade 15cl	7,50
Mimosa 14cl	8,50
Glass of prosecco 14cl	7,50
Glass of champagne 14cl	9,00
Kir Royal 14cl	9,50

DRAFT BEER

	25cl	50cl
Pelforth Blonde	4,00	7,50
Heineken	4,30	8,00
Affligem Blonde	4,50	8,50
I.P.A Lagunitas	4,70	8,70
Edelweiss	4,50	8,50
Picon bière	4,80	8,90
Monaco, Tango, Twist	4,50	8,00

BEER BOTTLE

Gallia PARIS WEST IPA 33cl	7,50
La Chouffe 33cl	7,50
Pelforth brune 33cl	5,50
Leffe 33cl	6,00
Desperados 33cl	7,00
Corona 33cl	7,00
Heineken 0.0 33cl	5,50

TO SHARE
Homemade french fries 5,00
Truffle croque monsieur & mesclun 14,50
Assortiment of cheese 12,00
Assortiment of french charcuterie 12,00
Assortiment of cheese and french charcuterie 18,00

COCKTAILS SIGNATURES

<i>Our cocktails contain a minimum of 4cl of alcohol</i>	9,50
Cherry Moon : Vodka, red fruit puree, lime, fresh mint, prosecco	
Alba : Gin, ginger syrup, grapefruit juice, lime, gingerbeer	
Tequi'Flower : Tequila, triple sec, lime, st germain, egg white, baie rose	
Pure Mojito : Rum, fresh mint, lime, cane sugar	
Holly Mint : Whisky, cointreau, lime, fresh mint, gingerbeer	

CLASSIC COCKTAILS

<i>Our cocktails contain a minimum of 4cl of alcohol</i>	9,00
Spritz, Aperol, orange, soda, prosecco	
Mojito, White rum, cane sugar, lime, fresh mint, soda	
Moscow Mule, Vodka, lime, ginger	
Caipirina, Cachaça, lime, cane sugar	
Gin Fizz, Gin, lime juice, cane sugar, soda	
Margarita, Tequila, lime, cointreau, cane sugar	

VIRGIN COCKTAILS

	8,00
Red Ginger : Red fruit puree, fresh mint, pineapple juice, lime, gingerbeer	
Paloma : Passion fruit puree, vanilla syrup, lime, grapefruit	

ALCOHOL 4cl

W H I S K Y, B O U R B O N, S C O T C H	
J&B	7,50
Four roses	8,50
Jack Daniel's	9,00
J.W Black Label	9,50
Chivas regal 12 ans	10,50
Maker's Mark	11,00
Lagavulin 16 ans	13,00

R H U M	
Saint James	7,50
Captain Morgan	8,00
Kraken	8,50
Don Papa	9,50
Diplomatico Reserva exclusiva	11,00

V O D K A	
Zubrowka Biala	7,50
Eristoff	8,50
GreyGoose	9,50

G I N	
Gordon	7,50
Bombay Sapphire	9,00
Hendrick's	9,50

T E Q U I L A	
José Cuervo Reposado	8,00

Classic shot : 4,00, Premium shot : 6,00

WINE

RED

	14cl	50cl	Btl 75cl
Côte du Rhône AOP <i>Bouquet du Comtat</i>	4,50	16,00	23,00
Bordeaux AOP <i>Les Mercadières</i>	4,90	18,00	26,00
Bourgogne AOC, <i>Andre Ducal-Pinot Noir</i>	5,90	18,90	32,00
Brouilly AOC <i>Château de Pierreux</i>	-	-	36,00
Haut Médoc Cru Bourgeois AOC <i>Château Lieujean</i>	-	-	44,00
Grand Cru Saint-Emilion AOC <i>Baron de la Boutisse</i>	-	-	49,00

WHITE

Chardonnay, Val-de-Loire IGP <i>Le Coquillier</i>	4,90	18,00	23,00
Sauvignon, Pays d'Oc IGP, <i>Albrières</i>	4,50	16,00	22,00
Petit Chablis AOC, <i>La Chablisienne Vibrant</i>	-	-	36,00
Sancerre AOC, <i>Domaine Thiot</i>	-	-	38,00

ROSÉ

Luberon AOP, <i>Loulou la Charmeuse</i>	4,50	16,00	22,00
Côte de Provence AOP, <i>Cuvée du Golfe de St Tropez</i>	5,50	18,50	27,00
Gris Blanc Pays d'Oc IGP, <i>Domaine Gérard Bertrand</i>	-	-	28,00
Côte de Provence AOP « <i>M</i> » de <i>Minuty</i>	-	-	38,00

CHAMPAGNES & PROSECCO

	14cl	Btl 75cl
Prosecco DOC Sartori Brut	7,50	35,00
Louis Constant Brut Reserve	9,00	55,00
« R » de Ruinart Brut	-	95,00

DIGESTIVE & LIQUEURS5cl

Get27, Get31	7,00
Amaretto, Limoncello	7,00
Cointreau	7,50
Bailey's	800
Cognac Le Palin VS	9,00
Calvados Busnel Beaujour	8,50
Poire Williams Lorrancy	9,00
Grappa Bianca	9,00

FRESH DRINKS

	25cl	50cl	1L
Vittel	3,90	4,90	6,50
San Pellegrino	-	4,90	6,50
Perrier 33cl			4,50
Badoit red 33cl			4,50
Coca-cola, Coca-cola Zéro 33cl			4,60
Schweppes tonic, agrume 25cl			4,60
La French Ginger Beer 25cl 			5,00
Fanta 33cl			4,60
Orangina 25cl			4,60
Sprite 33cl			4,60
Homemade ice tea			5,00
Redbull 25cl			5,50
Limonade Phenix 25cl			4,00
Diabolo 25cl			4,50
Café frappé latte			5,50
Lait fraise 20cl			4,00
Fresh orange juice			5,50
Fresh lime juice			5,50
Fruits juice Pago 20cl : orange, apple, pineapple, apricot, grapefruit, tomato			4,50
Suppl. syrup			0,50

HOT DRINKS

Expresso Lavazza Super Crema	2,40
Déca	2,50
Double espresso	4,80
Coffee Americano	4,90
Latte	4,20
Cappuccino	5,20
Hot chocolat	4,20
Chocolat, Coffee viennois	5,50
Tea Damman Frères : Ceylan, Earl Grey, red fruits, green tea, min't tea, Jasmin	4,20
Infusion Damman Frères : Verveine, Tilleul	4,30
Hot wine with cinnamon	6,50
Grog	7,50
Irish Coffee	9,50

Alcohol abuse is dangerous for your health, consume in moderation.

THE MAISON DOES NOT ACCEPT CHECKS - CB MINIMUM 10 € NET PRICES WITH EUROS - SERVICE INCLUDED.

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FORMULE - 16,90 Starters, main course or main course, desserts	FORMULE - 23,90 Starters, main course & desserts
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Those formules are only available for lunch, from monday till friday

STARTERS

*Eggs, homemade mayonnaise	5,00
*Sardine fillet, candidés tomatoes	6,90
*Antipasti, grilled and marinated vegetables	6,00
Smoked salmon, cream dill & toast	8,90
Camembert roast with honey & thyme	8,90
Tartare avocado & shrimps	8,50
Buratta « Pugliese », cherry tomato, oil & fresh basil	8,50
Foie gras, fig chutney & toast	9,90

MAIN COURSE

*Mushroom Risotto	13,50
Skewer chicken marinated, homemade french fries & salad	14,00
Cutlet of veal, sauce marsala & linguine	15,50
Duck breast fillet, sauce foie gras & potatoes	18,50
*Prepared Beef Tartar, homemade french fries & salad	15,50
R’S Burger, beef, homemade sauce, rocket, cantal, red onions, tomato, homemade french fries & salad	15,50
*Rumpsteak, homemade french fries & salad	16,50
Grilled Rib Steak, homemade french fries & salad	19,90
Salmon Steak, sorrel sauce & green beans	17,50
Suppl. garniture : homemade french fries , green beans, pasta	5,00

PASTA

Penne Al Arrabbiata, tomato sauce, garlic, pepper, parmesan, fresh basil	12,50
*Penne Pesto, pamersan, garlic, basil, pine nut	12,90
*Linguine cheezy, fresh cream, grana padano DOP, goat cheese	13,00
Linguine Bresaoia, dry beef, candied tomatoes, roquette & fresh basil	14,50
Linguine Al Tartufo, truffle cream, mushroom	14,90
*Tagliatelle Carbonara, fresh cream, , egg yolk, bacon	13,50
Tagliatelle Salmon & Basil, fresh cream, smoked salmon, onions	14,50

KIDS FORMULE - 13,50
Ground Beef, french fries or pizza Margarita + pannacotta or chocolate mousse + glass of orange juice, diaboló or coca cola
(Up to 12 years older)



NET PRICE WITH EUROS, INCLUDED TAXE AND SERVICE.

Meat origin U.E.

SALADES

*La Végé : Spinach, candied tomatoes, grana padano DOP, courgette	13,00
*Campagnarde : composed salad, cherry tomato, bacon, goat cheese toast, eggplant	13,00
*L’italienne : rockets, mozzarella, cherry tomato, country ham, basil, olive oil	13,50
Tonno : Composed salad, tuna,steamed potato, roasted peppers, olive, corn	13,50
Cesar : composed salad, grana padano DOP, chicken, eggs, croutons, cesar sauce	13,90

PIZZAS

*Margarita, tomato sauce, mozzarella, fresh basil, oil olive	10,00
*Quattro Formaggi, tomato sauce, mozzarella, gorgonzola DOP, grana padano DOP, cantal	13,00
*Regina, tomato sauce, mozzarella, ham, mushroom	13,00
*Orientale, tomato sauce, mozzarella, merguez, eggs, mushroom, olive	13,00
*Vegetariana, tomato sauce, mozzarella, aubergines grillé, pepper grilled, courgette grillé	13,00
*Calzone, tomato sauce, mozzarella, ham, eggs	13,00
*Campione, tomato sauce, mozzarella, minced meat, eggs, mushroom	13,00
Tonno, tomato sauce, mozarella, tuna, red onion, olive	13,50
Burratina, tomato sauce, mozarella, burrata, rockets, cherry tomato, grana padano DOP	15,50
Salmon, fresh cream, mozzarella, smoked salmon, dill	15,90
Soufflé du Chef, tomato sauce, mozzarella, ham, chorizo, eggs, cherry tomato, grana padano DOP, rockets	15,50
Tartufo, truffle cream, mozzarella, mushroom, rocket	16,90

Suppl. ingrédient: Vegetable, egg : 1,50 , Cheese : 2,00, Meat, ham : 2,50

DESSERTS & CHEESE

Caramelized pineapple carpaccio & homemade mint sirup	6,50
Chocolate fondant, pistachio ice cream	7,00
*Panna Cotta with raspberry coulis	6,00
*Crème brûlée	5,90
*Traditional Tiramisu	6,00
*Chocolate mousse	6,00
*French apple pie	7,00
Coffee Gourmand	7,50
Tea Gourmand	8,00

Brie de Meaux AOP with truffle	9,50
Gorgonzola DOP	6,50



NET PRICE WITH EUROS, INCLUDED TAXE AND SERVICE.

The list of allergenic products contained in our dishes is available on request