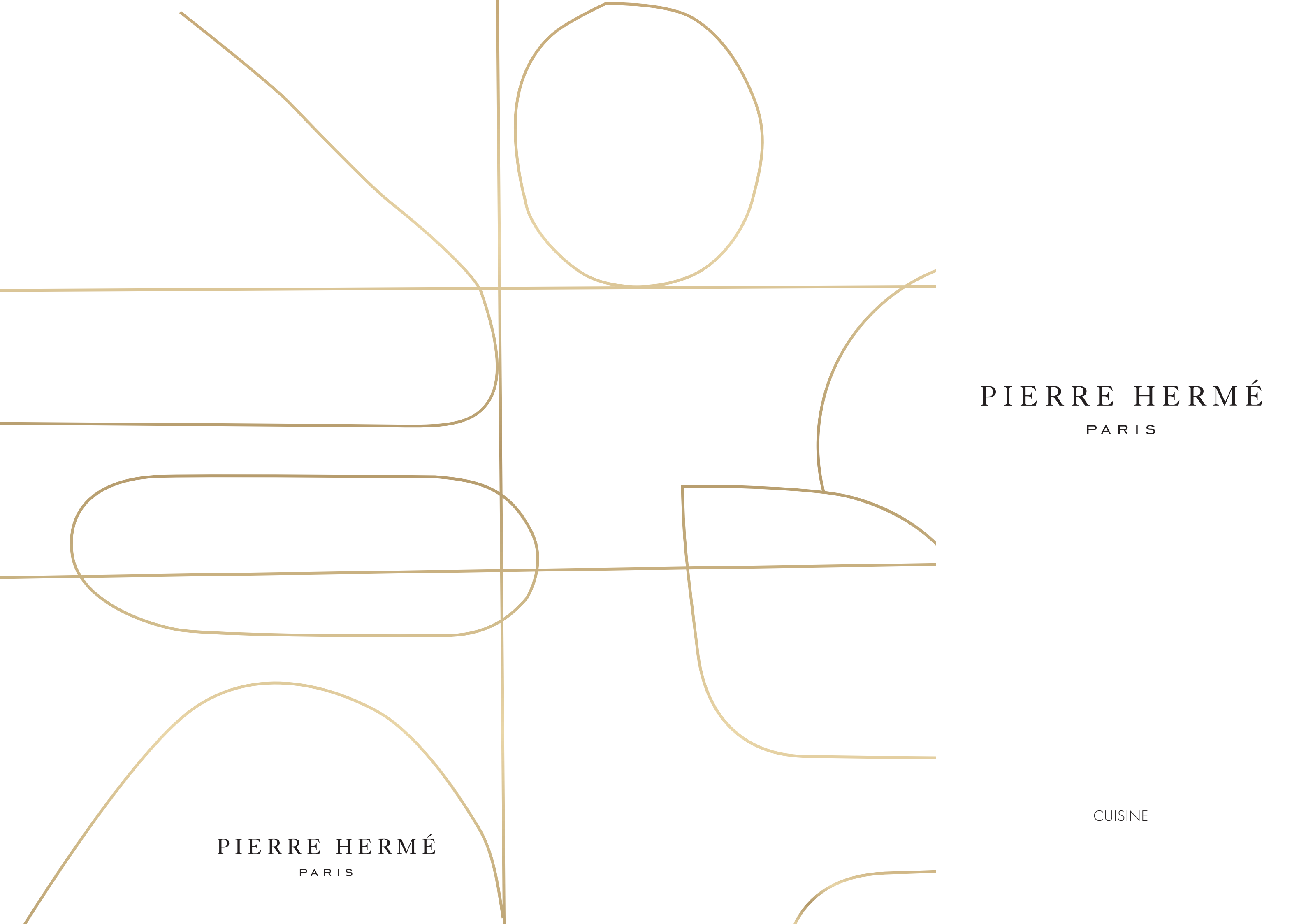




PIERRE HERMÉ
PARIS

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CUISINE

"A menu offers many unexpected reasons to give in greed.

By opening the Pierre Hermé Paris Café in this protected and lively Parisian passageway of Saint-Germain-des-Prés, I imagined a healthy and tasty cuisine. The recipes are classics of the French gastronomy that I particularly appreciate. Creations were developed in collaboration with the chef Anaïs Dutilleul. Dishes are prepared with the finest seasonal ingrédients. Typical of my pastry chef profession.

I wanted to share with you my passion for the finest ingredients, sourced from artisans and producers who care deeply about quality and the environment. Among my signature dishes, as a starter: a sea bream ceviche with Passion fruit leche de tigre and coriander leaves, or melting leeks with raspberries and raspberry vinegar. Unless you'd rather be tempted by the warmth of a cauliflower velouté, cooked and raw, topped with avruga.

Finally, the highlight of the menu and a true expression of my pastry expertise: joyful savory french toast, endlessly reinvented. In autumn, you'll find a french toast with mushrooms and roasted Piedmont hazelnuts, served with sautéed mushrooms and a hazelnut espuma. And for a quick lunch on the go, delicious prepared sandwiches, including a croque-monsieur reimagined my way, made with Comté aged 24 months and Prince de Paris ham, in a wonderfully soft Japanese milk bread.

For dessert, the most important part of the meal, you will find the signature creations like Ispahan, Infiniment Vanille, 2000 Feuilles, Carrément Chocolat and the ephemeral from Pierre Hermé Paris. These pastries are best enjoyed alongside the expertise of skilled baristas — a craft as precise as pastry-making, where each preparation requires a unique know-how to reveal every aromatic nuance of coffee and tea. And for even more, I propose a wide assortment of drinks or cocktails inspired by pastry expertise and fetish flavors from the Maison : Macaron Frappés or Latte, made with milk or vegan beverages, to be enjoyed with a few macarons.

Bon appétit ! "

Pierre Hermé

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LUNCH

STARTERS

Sea bream ceviche, Passion fruit leche de tigre, pickled ginger, coriander leaves	14 €
Cauliflower velouté, cooked and raw, Avruga caviar eggs	12 €
Perfect egg, sautéed mushrooms, Piedmont hazelnut crumble, potatoes espuma, hazelnut oil	12 €
Melted leeks with raspberries, raspberry vinegar	14 €

MAIN COURSES

Beef bavette with pepper sauce, buttered mashed potatoes, steamed vegetables	28 €
Cod loin, celeriac with orange and rice vinegar, pickled mustard seeds	28 €
Roasted poultry, sautéed squash, lemon flesh, squash espuma, poultry jus	26 €
Roasted cauliflower, pomegranate vinaigrette, cedar pine nuts, coriander leaves	24 €
Spaghetti with veal bolognese	24 €
French toast with mushrooms and roasted Piedmont hazelnuts, sautéed mushrooms, hazelnut espuma	26 €

SALADS

Chicken Caesar Salad	26 €
Shrimp Caesar Salad	26 €

SNACKING

Beef burger Pierre Hermé style, homemade chips	25 €
Chicken Club Sandwich	25 €
Salmon Club Sandwich	26 €
Pierre Hermé Croque-Monsieur	26 €

KID'S MENU

Chicken Club Sandwich	12 €
Ground beef, homemade French fries	11 €
Spaghetti with veal bolognese sauce	10 €

CHOICE OF FILLINGS

Homemade French fries	6 €
Mesclun salad with fresh herbs	6 €
Steamed vegetables	6 €
Homemade potato chips	6 €

DESSERTS

Infiniment Praliné Noisette French toast	12 €
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All our dishes are homemade, prepared on site with raw products. We favour seasonal ingredients. Our meats are of French origin.

Prices in euros net of tax, service included. If you suffer from food allergies, please consult our allergen information booklet, available on request.

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