



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 exceptional ingredients, sourced from dedicated artisans and producers who value quality and respect the environment. Among my signature dishes, appetizer, a sea bream ceviche, tiger's lick, coriander, fresh raspberries and candied lemons, or the pissaladière with sweet candied onions and Cantabrian anchovies, unless you prefer the heat of a velouté of cooked and raw cauliflower with avruga.

Finally, main piece of the menu, a true transposition of pastry expertise: exhilarating French toast salted that are endlessly varied. Bouchées à la reine or pâtés en croûte directly from pastry repertoire is also highlighted during the autumn season.

For a quick lunch, we offer a variety of delicious sandwiches as croque-monsieur reinterpreted in my own way and made with aged-24-month Comté and a Prince de Paris white ham in a sliced Japanese 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 !



LUNCH

STARTERS

Mogador goldsardine ceviche	14 €
Risotto of celeriac, candied egg yolk, Reggiano parmesan, toasted Piedmont hazelnuts	12 €
Green lentil soup, lemon juice, and flat-leaf parsley 	10 €
Softened leeks with raspberries, raspberry vinegar	12 €

MAIN COURSES

Normandy beef flank steak, roasted shallots, garlic confit	26 €
Confit veal shoulder, coco beans in meat juice	26 €
Bouchée à la reine	26 €
Pan-seared scallops, butternut squash risotto with pistachio crumbles, grilled clementines	28 €
Cannelloni with confit veal cheek, tomato sauce, green olives, and button mushrooms	26 €
Endive salad, pecan pesto, parmesan, pomegranate, acid apple	20 €
Iranian pistachios French toast, seasonal vegetables, pistachio vinaigrette, candied lemon zest	26 €

SALADS

Chicken Caesar Salad	26 €
Shrimp Caesar Salad	26 €

SNACKING

Farmer's chicken burger, tarragon, bacon and fried onions	24 €
Chicken Club Sandwich	25 €
Salmon Club Sandwich	27 €
Pierre Hermé Croque-Monsieur	26 €

KID'S MENU

Chicken Club Sandwich	12 €
Ground beef, homemade French fries	11 €
Spaghetti and 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

Ispahan French toast	14 €
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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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