

# MENU



## LOCAL PRODUCTS, LOCAL COLLABORATIONS

All of our ingredients are carefully selected with the help of local stores and suppliers who share our passion for quality produce.

Bread and croissants from Arnaud Delmontel, cheese from Crèmerie Frescolet, coffee from Lomi, teas from Kodama, beer from Brasserie de la Goutte d'Or... All our wines come from producers who hand-pick their grapes and take a natural, traditional approach to wine-making.

## BREAKFAST

Served from 7am to 4pm

Croissant, homemade jam	€3.5
Baguette, butter & homemade jam	€4.5
Farmers yoghurt, homemade jam	€4.5
Homemade granola, fresh fruit, farmers yoghurt or milk	€9
Soft-boiled egg, cream cheese, toast & fresh herbs	€11
Avocado toast with citrus & cream cheese	€12
Mango, avocado, ginger & lime salad	€9
Caramelised grapefruit and thyme	€6
Gravelax salmon & burnt lemon	€6
Ardèche ham	€6

## ALL DAY

Served from 11am to 11pm

Ardèche ham & roasted hazelnuts *	€9
Ariège dried sausage	€8
Ash goats cheese, homemade jam *	€12
Hard-boiled egg, mayonnaise with lime	€5
Leeks with vinaigrette	€8
Arancini (3)	€9
Smoked sardines, burnt lemon	€9
Petrossian taramasalata *	€9
Houmous	€9
Avocado, cream cheese & citrus toast	€12
Gravelax salmon & cream cheese toast	€14
Burrata, confit lemon, olive oil, salt flower *	€16
Lentil salad, gravelax salmon, soft-boiled egg	€12
French onion soup with grilled comté	€9
Rosbeef, homemade chips	€14
Le Croque-Monsieur du Pigalle (1 or 2) *	€6 / €12
Grilled Cheese / comté and Parisians Mushrooms (1 or 2) *	€6 / €12
Roast Camembert with honey, rosemary and dried figs	€9
Gem lettuce, vinaigrette & fresh herbs *	€4
Crème brûlée	€6
Rice pudding *	€6
Caramelised grapefruit, thyme	€6
Chocolate tart *	€8

## AT NIGHT

Served from 8pm to 7am

\*Also available all night long

**COCKTAILS & NIBBLES AVAILABLE  
ALL NIGHT IN YOUR ROOM, ASK OUR  
TEAM FOR THE MENU**

# LE PIGALLE

9, rue Frochot, 75009 PARIS  
+ 33 (0) 1 48 78 37 14  
www.lepigalle.paris

## WINES

Glass Bottle

### CHAMPAGNE

Comte Hugues de La Bourdonnaye / Brut Nature €12 €70

### SPARKLING

Milliard d'étoiles / 2020 / Pascale & François Plouzeau / Vallée de la Loire €7.5 €38

### WHITE

Sancerre / 2019 / Domaine de Vacheron / Vallée de la Loire €9.5 €48

Le Chenin de la Colline / 2019 / Pascale & François Plouzeau / Vallée de la Loire €7 €34

PDG / 2019 / Artisan Vigneron / Touraine €7.5 €36

Bloom / 2020 / Rémi Plouzin x Vin des Potes / Côtes du Rhône €6.5 €32

Mon p'tit Pithon / 2019 / Domaine Olivier Pithon / Côtes Catalanes €7 €34

### RED

Sancerre / 2018 / Domaine de Vacheron / Vallée de la Loire €9.5 €48

Les Débonnaires / 2017 / Luc Sébille / Vallée de la Loire / €29

Brouilly Vieilles Vignes / 2018 / Domaine Joubert / Beaujolais €6.5 €32

Ruben / 2018 / Domaine Bobinet / Saumur Champigny €6.5 €32

Siffle-Moi / 2018 / Mas des Agrunelles / Languedoc / €30

Les Galets / 2019 / Les Vignerons d'Estezargues / Côtes du Rhône €7 €34

### ROSÉ

Campagna / 2020 / Château Beauregard Mirouze / Languedoc €6 €29

### ORANGE

Tête Orange / Les Têtes / Vallée de la Loire €7.5 €36

## ALCOHOL-FREE

### COFFEE

Café comptoir	€1
Espresso, Allongé	€2.5
Noisette	€2.8
Double	€3.5
Filter coffee, per cup or flask	€3.5 / €7
Café latté, Cappuccino	€5
Hot chocolate Plaq	€6
Homemade Ice Tea 25cl	€5
Iced coffee 25cl	€5

### SELECTION OF TEAS

London 7:00 am	€6
Earl grey, vanilla	
Rehab	€6
Green tea, lemongrass, ginger, lemon zest	
Sencha	€6
Green tea with a distinct savoury and grassy flavour	
Tarry Souchong	€6
Smoked black tea	
Poids Plume	€6
Green tea, citrus, basil	
La Part des Anges	€6
White tea, almond, popcorn	

### HERBAL TEAS

Sage	€6
Lavender flower	€6

### SOFT DRINKS

Freshly squeezed orange or grapefruit juice 25cl	€6.5
Juice from La Table Des Lutins (Apricot/ Rosemary, Peach/Lavender, Blueberry) 25cl	€6.5
Homemade lemonade 25cl	€5
Syrups	€4.5
Evian 33cl or 75cl	€4 / €6.5
Badoit Rouge 33cl or 75cl	€4 / €6.5
Coca cola, Diet coke, Coca Zéro 33cl	€5
Orangina 33cl	€5
Tonic 20cl	€4
Ginger Ale 20cl	€4

## COCKTAILS

Espresso Martini	14 €
Vodka, coffee liquor, espresso, sucre syrup	
Whisky Sour	14 €
Whisky, lime juice, sugar syrup, egg white	
Madeleine	13 €
Cointreau, Amaretto, ananas juice	
Sweet & Sour Cherry	14 €
Gin, Campari, lime juice, maple syrup, egg white	
South Pi	14 €
Rum, ginger, lime juice, honey syrup	
Souvenir de Pigalle	15 €
Gin, sugar syrup, lime juice, Shiso	
Passion	14 €
Cognac, Cointreau, lime juice, passion fruit	
Pétillant Pomme	11 €
Lillet Blanc, apple liquor, tonic	
Saint Germain Tonic	12 €
Saint Germain, green lime, tonic	
Mimosa	12 €
Champagne, orange juice	
Bloody Mary	12 €
Tomato juice, lime juice, vodka, spices	

### SHORT DRINKS

House Bottled

Negroni	€11
Gin, vermouth, Campari	
Manhattan	€11
American whiskey, vermouth, blackberry, ristretto liqueur	
Old Fashioned	€12
American whiskey, walnut, maple	

### ALCOHOL-FREE

Mexicain	€8
Seedlip Spice, tepache, ginger	
Virgin Mary	€8
Tomato juice, spices, citrus	

## BEERS AND CIDERS

Petite Pigalle, Draught 30cl	€6.5
Petite Pigalle, Bottle 33cl	€6.5
Myrha, APE bouteille / Goutte d'Or, Bottle 33cl	€6.5
Fils de Pomme Bottle (Cider / Poiré / Hibiscus)	€6.5