

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 Fromagerie Châtaigner, coffee from Telescope, teas from Collection T, 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. Thank you, Camille! Together, we put a lot of effort into sourcing simple, authentic products that are grown, prepared and crafted from the heart.

BREAKFAST

Served from 7am to 12pm

Croissant*, homemade jam	€3
Baguette*, butter & homemade jam	€4
Natural yoghurt, homemade jam	€4
Soft-boiled egg, cream cheese, toast* & fresh herbs	€11
Avocado toast* with citrus, cream cheese	€13
Homemade granola, fresh fruit, yoghurt or milk	€8
Mango, avocado & ginger salad	€10

*Selected organic flour sourced from our baker.

ALL DAY

Served from 12pm to 11pm

Radishes - butter	€6
Black olive tapenade	€7
Chickpea hummus, sesame & zatar	€7
Dried beef sausage	€8
Tarama	€7
Truffled Gouda	€8
Arancini (3), arrabiata & lemon	€10
Baked egg with Comté cheese	€8
Pumpkin soup	€8
Leek vinaigrette, fried leeks and hazelnuts	€7
Carrots with ginger & passion fruit dressing	€7
Grilled vegetable Focaccia	€7
Bresaola carpaccio, rocket salad	€13
Grilled bone marrow & pickles	€10
Avocado toast* with citrus, cream cheese	€13
Gravlax salmon toast, dill & berries	€14
Le Croque-Monsieur du Pigalle (1 or 2)	€6 / €12
Little green salad	€3
Burrata, figs & walnuts	€15
Grilled octopus, Borlotti beans & tomato	€16
Chocolate and hazelnut brownie with caramel	€8
Lemon meringue pie	€8
Pear & almond tart	€9

AT NIGHT

Served from 11pm to 7am

Black olive tapenade	€7
Chickpea hummus, sesame & zatar	€7
Tarama	€7
Le Croque-Monsieur du Pigalle (1 or 2)	€6 / €12
Pumpkin soup	€8
Little green salad	€3
Lemon meringue pie	€8

THE MENU IS ALSO AVAILABLE TO TAKE AWAY!

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 €14 €78

SPARKLING

Milliard d'étoiles / 2018 / Pascale & François Plouzeau / Vallée de la Loire €8.5 €43

WHITE

Sancerre / 2016 / Domaine de Vacheron / Vallée de la Loire €11 €58

Le Chenin de la Colline / 2017 / Pascale & François Plouzeau / Vallée de la Loire €7.5 €36

Marcotte / 2018 / Mauzac / Cazottes Distellerie €7.5 €36

Bloom / 2015 / Rémi Pouizin / Méditerranée €8 €39

Mon p'tit Pithon / 2019 / Domaine Olivier Pithon / Côtes Catalanes €7 €35

RED

Gamay Sans Tralala / 2018 / Pascale & François Plouzeau / Vallée de la Loire €7.5 €36

Hanami / 2018 / Domaine Bobinet / Vallée de la Loire / €46

Brouilly Vieilles Vignes / 2015 / Domaine Joubert / Beaujolais €8 €39

Malbec / 2017 / Château Combel de la Serre / Cahors €7 €36

Siffle-Moi / 2017 / Mas des Agrunelles / Languedoc €8 €39

Château de Mayragues / 2018 / Famille Geddes / Sud Ouest / €42

Les Galets / 2018 / Les Vignerons d'Estezargues / Côtes du Rhône €6 €29

ROSÉ

Cinsault / Vigne Antique / Pays d'Oc €6.5 €30

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	€5
Homemade Ice Tea 25cl	€5
Ice coffee 25cl	€5

SELECTION OF TEAS

Phillip's Blend	€7
Irish Breakfast	€7
Grand Tarry Souchong	€7
Ginseng lemon	€7
Chung Hao	€7
Detox	€7
Sencha Op Fuji	€7
Tibetan tale	€7
Romantic Escape	€7
Seasonal teas	€7

HERBAL TEAS

Thyme	€7
Sage	€7
Lavender flower	€7

SOFT DRINKS

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

COCKTAILS

Pétillant Pomme Lillet Blanc, apple, tonic	€11
Aviation Gin, citrus, Maraschino, liqueur de violette	€12
Pi Tonic Génépi liqueur, lime, tonic	€12
Mimosa Champagne, orange juice	€12
South Mule Tequila, ginger beer, citrus	€12
Bloody Mary Vodka, tomato juice, spices, citrus	€12
Passion Cognac, Cointreau, citrus, passion fruit	€14
Souvenir de Pigalle Gin, lime, sugar syrup, Shiso	€15
South Pi Dark rum, lime juice, honey, ginger	€14
French 75 Gin, citrus, sugar syrup, Champagne	€14
Paris / New York White whisky, lime, sugar syrup, red wine	€14

SHORT DRINKS

House Bottled

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

ALCOHOL FREE

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

BEERS AND CIDERS

Petite Pigalle, Draught 30cl	€6.5
Petite Pigalle, Bottle 33cl	€7
IPA / LBF, Bottle 33cl	€7
Cider / Fils de Pomme Bottle	€7
Poiré / Fils de pomme Bottle	€7