

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 croissant 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 4pm

Croissant*	3,5 €
Baguette*, butter & conserve	3,5 €
Avocado toast* with citrus, cream cheese	11 €
Soft-boiled egg, cream cheese, toast* & fresh herbs	11 €
Mango, avocado & ginger salad	9 €
Natural yoghurt, conserve	4 €
Homemade cake of the day	4 €
Homemade granola, fresh fruits, yoghurt or milk	9 €
Matanza ham, 30 month aged	9 €
Smoked salmon	9 €
Comté cheese, 24 month aged	9 €
Fruit salad	8 €

*Selected organic flour sourced from our baker.

ALL DAY

Served from 11am to 11pm

Cucumber soup, goat cheese & mint	11 €
3 cabbage salad, citrus dressing	12,5 €
Lentil salad, soft-boiled fried egg	12,5 €
Burrata, figs, olives & hazelnuts	14 €
Le Pigalle Croque-Monsieur	10 €
Smoked salmon toast, cream cheese & burnt lemon	14 €
Macaroni, ham, cream	14 €
Cantal cheese, walnut chutney	11 €
Bleu du Vercors cheese, quince preserve	11 €
Homemade cake of the day	4 €
Chocolate fondant with fleur de sel	9 €
Panna cotta, citrus jelly	9 €
Lemon tartlet, meringue	9 €

DINNER MENU

Served from 6pm to 11pm

All day's dishes and desserts are also available for dinner

Roasted almonds	4 €
Homemade black olive tapenade	8 €
Homemade hummus	8 €
Potato croquettes, parmesan cream	10 €
Fish rillettes, candied lemon, coriander & peanuts	9 €
44° baked salmon, beetroot tzatziki	14 €
Morcilla Bellota	8 €
Matanza ham, 30 month aged	9 €
Galician beef sausage	8 €
Roast duckling filet, muscovado sugar	15 €
Steamed artichoke	12 €

AT NIGHT

Served from 11pm to 7am

Le Pigalle Croque-Monsieur	10 €
Cucumber soup, goat cheese & mint	11 €
Cantal cheese, walnut chutney	11 €
Homemade cake of the day	4 €

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 / 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 €

Champêtre / 2016 / Laurent Cazotte / Sud-Ouest 7,5 € 36 €

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

RED

Les Débonnaires / 2016 / Luc Sébille / Vallée de la Loire 7,5 € 36 €

Gamay Sans Tralala / 2018 / Pascale & François Plouzeau / Vallée de la Loire 7 € 34 €

Hanami / 2018 / Domaine Bobinet / Vallée de la Loire 9 € 45 €

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

Malbec / 2017 / Château Combel de la Serre / Cahors 7 € 34 €

Siffle-Moi / 2017 / Mas des Agrunelles / Languedoc 7,5 € 36 €

Milhas / 2017 / Yohann Moreno / Languedoc 8,5 € 42 €

ROSÉS

La Cabanne / Pascale & François Plouzeau / Vallée de la Loire 7,5 € 34 €

ALCOHOL FREE DRINKS

COFFEES

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 Citron	7 €
Chung Hao	7 €
Mélange drainant	7 €
Sencha Op Fuji	7 €
Conte Tibétain	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, Black Cherry) 25cl	6,5 €
Homemade lemonade 25cl	5 €
Sirops	4,5 €
Evian 33cl ou 75cl	4 / 6,5 €
Badoit 33cl ou 75cl	4 / 6,5 €
Badoit Rouge 33cl	4 €
Coca, Coca Light, Coca Zéro 33cl	5 €
Orangina 33cl	5 €
Tonic 20cl	4 €
Ginger Ale 20cl	4 €

APERITIFS

Before 9pm

Pi Tonic	10 €
Génépi liquor, lime juice, tonic	
Roches Rouges	10 €
Cassis, Saint Raphael aperitif, white wine, soda	
Violette	9 €
Dolin Dry, Martini Rubino, violet	
Pétillant Pomme	8 €
Lillet Blanc, apple, tonic	
Banane de Sud	8 €
Ricard, banana, sparkling water	

COCKTAILS

Breakfast Margarita	13 €
Blanco Tequila, strawberry, Cointreau, citrus	
Le Mule	14 €
Cognac, ginger beer, citrus	
Bloody Mary	12 €
Vodka, tomato juice, spices, citrus	
Mimosa	11 €
Champagne, orange juice	
Café Tonic	13 €
Coffee, gin, Cointreau, tonic	
Jungle Bird	14 €
Aged rum, pineapple, Campari, citrus	
Souvenir de Pigalle	14 €
Gin, lime, sugar syrup, Shiso leaf	

SHORT DRINKS

House Bottled

Negroni	9 €
Gin, vermouth, Italian bitters	
Manhattan	9 €
American whisky, vermouth, blackberry, ristretto liqueur	
Old Fashioned	11 €
American whisky, walnut, maple	
ALCOOL 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	7 €
IPA / LBF, Bottle 33cl	7 €
Cidre / Fils de Pomme Bottle	7 €
Poiré / Fils de pomme Bottle	7 €