

# 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 from Thierry Breton, 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
Mango, avocado, ginger & lime salad	€11
French toast, whipped cream & berries	€12
Gravelax salmon & burnt lemon	€12
Serrano ham	€12
Avocado toast, poached egg, pickles & parmesan	€14

## ALL DAY

Served from 11am to 11pm

Houmous, tahini *	€9
Sardinillas, salted butter *	€9
Scotch egg	€10
Mushroom soup, crushed hazelnuts & olive oil *	€12
Roasted squash, yogurt, tahini, & lime	€12
Grilled chorizo with thyme	€14
Serrano ham, pickles *	€14
Arancini (3), chorizo cream	€14
Avocado toast, pomegranate & feta *	€14
Roasted Camembert with honey, rosemary & dried figs	€14
Salmon gravelax toast, cream cheese, Timur berries *	€15
Le Croque-monsieur du Pigalle (2) *	€15
Grilled Cheese / comté and button mushrooms *	€15
Burrata, tomato powder & purple basil *	€18
Grilled octopus, sauce vierge	€18
Lobster roll	€23
Gem lettuce, vinaigrette & fresh herbs *	€4
Crème brûlée *	€12
Chocolate fondant & fleur de sel *	€12
Raspberry tiramisu *	€12

## AT NIGHT

Served from 11pm to 7am

\*Also available all night long

**COCKTAILS & NIBBLES AVAILABLE  
ALL NIGHT IN YOUR ROOM!**

# 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 €15 €95

### SPARKLING

Milliard d'étoiles / 2020 / Pascale & François Plouzeau / Vallée de la Loire €9 €45

### WHITE

Le Chenin de la Colline / 2021 / Pascale & François Plouzeau / Vallée de la Loire €7 €35

Bloom / 2022 / Rémi Plouzin x Vin des Potes / Côtes du Rhône €7 €35

Tapage / 2022 / Banjo Vino / Languedoc €8 €40

Pithon 357 / 2022 / Domaine Olivier Pithon / Côtes Catalanes €8.5 €42

Sancerre / 2021 / Domaine de Vacheron / Vallée de la Loire €12 €60

### RED

Brouilly Vieilles Vignes / 2021 / Domaine Joubert / Beaujolais €7 €35

Le Magnes / 2022 / Pierre Michelland & Vin des Potes / Cabernet Sauvignon €8,5 €35

Les Galets / 2021 / Les Vignerons d'Estezargues / Côtes du Rhône €8.5 €42

Sancerre / 2020 / Domaine de Vacheron / Vallée de la Loire €12 €60

### ROSÉ

À l'ombre du Pin / 2020 / La Table des Sommeliers / Provence €7 €35

## ALCOHOL-FREE

### COFFEE

Espresso, Allongé	€3.5
Noisette	€4
Double	€4.5
Filter coffee, per cup or flask	€4 / €7
Café latté, Cappuccino	€6
Hot chocolate	€6
Homemade Ice Tea 25cl	€6
Iced coffee 25cl	€6

### SELECTION OF TEAS

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

### 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	€7
Gimber shot	€3
Homemade lemonade 25cl	€5
Syrups	€4.5
Abatilles 33cl or 75cl (Minérale ou Pétillante)	4 / 6 €
Coca cola, Diet coke, Coca Zéro 33cl	€5
Orangina 33cl	€5
Fever Tree Tonic 20cl	€4
Ginger Ale 20cl	€4

## COCKTAILS

Pisco Sour Pisco, lemon juice, Angostura	€14
South Pi Rum, ginger, lime juice, honey syrup	€14
Espresso Martini Vodka, coffee liquor, espresso, simple syrup	€14
Roadrunner Tequila, lemon, maple syrup, Angostura	€14
Souvenir de Pigalle Gin, simple syrup, lime juice, Shiso	€15
La Pigalle Margarita Tequila, orgeat syrup, Gimber, lemon juice	€15
Godfather Sour Amaretto, Whisky, simple syrup, lemon juice, egg white	€15
MGM Grand Cognac, maraschino liquor, lemon juice, simple syrup	€15

### SHORT DRINKS

House Bottled

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

### ALCOHOL-FREE

Mexicain Seedlip Spice, pineapple juice, ginger	€10
Virgin Mary Tomato juice, spices, citrus	€10

## BEERS AND CIDERS

Petite Pigalle, Draught 30cl	€7
Petite Pigalle, Bottle 33cl	€7
Myrha, APE bouteille / Goutte d'Or, Bottle 33cl	€7
Fils de Pomme Bottle (Cider / Poiré)	€7