



# 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

Suisse or Sugar Roll	€5
Baguette, butter & homemade jam	€5
Homemade granola, fresh fruits	€10
Egg & cheese bun	€11
Mango, avocado, ginger & lime salad	€12
Banana pancakes	€12
French toast, whipped cream & caramel	€14
Avocado toast, feta & pomegranate	€14
Extra bacon or salmon	€4

## ALL DAY

Served from 11am to 11pm

Houmous, tahini & crackers *	€10
Roasted broccolini, hazelnut & parmesan	€13
Green asparagus, bleu Auvergne & olive oil *	€13
Roasted Pak choi & spicy sesame sauce	€13
Homemade rabbit terrine & pickles *	€14
Serrano ham aged 15 month & pickles *	€14
Arancini with smoked scamorza, peas & tomato sauce	€14
Roasted camembert, with honey, rosemary & dried figs *	€14
Burrata, tomato powder & basil purple *	€15
Grilled cheese, comté & mushrooms *	€15
Grilled octopus, sauce vierge	€17
Mezcal pasta & parmesan	€18
Vitello tonnato, parmesan & capers	€19
Seam bream tartar, lime & olive oil	€19
Crème brûlée *	€11
Pineapple carpaccio, whipped cream	€11
Molten chocolate praline cake *	€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

Chardonnay Juanita / 2021 / Banjo Vino / Languedoc €8 €40

Fais pas sans blancs / 2021 / Champs des Barbiers / Hérault €8.5 €42

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

### RED

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

Les Magnes / 2022 / Pierre Michelland & Vin des Potes / Cabernet Sauvignon €8,5 €42

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

Pigalle / 2021 / Satellite Wines / Bordeaux €9 €45

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, cup or flask	€4 / €7
Café latté, Cappuccino	€6
Hot chocolate	€6
Matcha Latte	€6
Chai Latte	€6
Homemade Ice Tea 25cl	€6
Iced coffee 25cl	€6

### 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	€7
Gimber shot	€3
Homemade lemonade 25cl	€5
Syrups	€4.5
Abatilles 33cl or 75cl (Mineral or Sparkling)	€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	€14
Pisco, lemon juice, Angostura	
South Pi	€14
Rum, ginger, lime juice, honey syrup	
Espresso Martini	€14
Vodka, coffee liquor, espresso, simple syrup	
Basilic Blaze	€15
Mezcal, basilic, Campari, simple syrup, lemon juice	
Souvenir de Pigalle	€15
Gin, simple syrup, lime juice, Shiso	
La Pigalle Margarita	€15
Tequila, orgeat syrup, Gimber, lemon juice	
Le Saint Lulu	€15
Whisky, Saint Germain & blackcurrant	
GYLB	€15
Gin, yuzu, lychee syrup & ginger beer	

### SHORT DRINKS

House Bottled

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

### ALCOHOL-FREE

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

## BEERS AND CIDERS

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