



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 L'omi, 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.

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 Plouizin 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 Magnès / 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		
Les Nimbes / 2023 / Domaine Costes / Languedoc	€7	€35
ORANGE		
Éveil / 2023 / Domaine Einhart / Alsace	€7	€35

BREAKFAST

Served from 7am to 4pm

Croissant, butter & homemade jam	€3.5
Baguette, butter & homemade jam	€5
Cinnamon Roll	€5
Homemade granola, fresh fruits	€11
Soft-boiled egg toast, cream cheese & fresh herbs	€12
Avocado toast, citrus & cream cheese	€12
Mango, avocado, ginger & lime salad	€12
Banana pancakes	€12
Serrano ham aged 24 months, pickles	€12
Bacon, egg & cheese bun	€14

ALL DAY

Served from 11am to 11pm

Deviled eggs *	€7
Houmous, tahini & roasted chickpeas *	€8
Radish, butter *	€8
Peas, radishes, olive oil & basil	€11
Lentil salad, soft-boiled egg *	€12
Serrano ham aged 15 months, pickles *	€12
Galician dried beef sausage *	€12
Tuna Bokit	€12
Roasted camembert, with honey, rosemary & dried figs *	€12
Arancini with smoked scamorza, peas & chorizo sauce	€12
Green beans, granny smith apples & smoked scamorza	€14
Grilled cheese, comté & mushrooms *	€14
Croque-monsieur du Pigalle *	€14
Burrata, fresh figs, chopped hazelnuts	€16
Grilled octopus, sauce vierge	€17
Mezcal pasta, parmesan *	€16
Beef carpaccio, parmesan, sun-dried tomatoes & arugula	€18
Lamb's lettuce	€4
Tomme aux fleurs	€12
Chèvre cendrée, cherry jam	€12
Tarte of the day	€8
Half-baked cookie, vanilla ice cream from Gulato	€10
French toast, yellow kiwi & maple syrup	€10
Molten chocolate cake, hazelnut praline *	€11

AT NIGHT

Served from 11pm to 7am

*Also available all night long

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
Chaï Latte	€6
Homemade Ice Tea 25cl	€6
Iced coffee 25cl	€6

SELECTION OF TEAS

London 7:00 am	€6
Earl grey, vanilla	€6
Rehab	€6
Green tea, lemongrass, ginger, lemon zest	€6
Sencha	€6
Green tea with a distinct savoury and grassy flavour	€6
Tarry Souchong	€6
Smoked black tea	€6
Poids Plume	€6
Green tea, citrus, basil	€6
La Part des Anges	€6
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 (Mineral or Sparkling)	€4 / €6
Coca cola, Coca Zéro 33cl	€5
Orangina 33cl	€5
Fever Tree Tonic 20cl	€4
Ginger Ale 20cl	€4
Ginger Beer 20cl	€4

COCKTAILS

Pisco Sour	€14
Pisco, lemon juice, egg white Angostura	
South Pi	€14
Rum, ginger, lime juice, honey syrup	
Espresso Martini	€14
Vodka, coffee liquor, espresso, simple syrup	
Souvenir de Pigalle	€14
Gin, simple syrup, lime juice, Shiso	
Numero 9	€14
Calvados, lemon juice, Angostura, mint & ginger ale	
Madame Claude	€15
Amaretto, Kalhua, pineapple juice & orange blossom water	
Basilic Blaze	€15
Mezcal, egg white, Campari, basilic & lemon juice	
La Pigalle Margarita	€15
Tequila, orgeat syrup, Gimber, lemon juice	
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
Søedilp Spico, pineapple juice, ginger	
Virgin Mary	€10
Tomato juice, spices, citrus	
Le Jean Baptiste	€10
Orgeat syrup, lemon juice, pineapple juice, squeezed orange & sparkling water	

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

LE PIGALLE

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COCKTAILS & NIBBLES AVAILABLE
ALL NIGHT IN YOUR ROOM!

Prix nets / service compris - Liste des allergènes sur demande