

# 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 and Ronnie Bakery, 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.

## 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

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

### RED

Brouilly Vieilles Vignes / 2022 / Domaine Joubert / Beaujolais €7 €35

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

Les Galets / 2022 / 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	€4
Baguette, butter & homemade jam	€5
Cinnamon Roll	€5
Build your own omelette (mushrooms, cheese, ham)	€10
Homemade granola, fresh fruits	€11
French toast, kiwi & maple syrup	€12
Soft-boiled egg toast, cream cheese & fresh herbs	€12
Avocado toast, soft-boiled egg & mushrooms	€12
Mango, avocado, ginger & lime salad	€12
Banana pancakes	€12
Bacon, egg & cheese muffin	€14

## ALL DAY

Served from 11am to 11pm

Œuf cocotte	€8
Houmous, tahini & roasted chickpeas *	€8
Pumpkin soup with smoked bacon	€9
Roasted baby carrots, greek yogurt, tahini, lime	€12
Serrano ham aged 15 months, pickles *	€13
Galician dried beef sausage *	€13
Arancini with smoked scamorza, peas & chorizo sauce	€14
Grilled cheese, comté & mushrooms *	€14
Croque-monsieur du Pigalle *	€14
Fried burrata, tomato sauce & basil	€16
Mezcal pasta, parmesan	€16
Fish & chips, tartar sauce	€18
Lobster roll	€20
Mont d'or to share, Grenaille potatoes * extra €3 chorizo	€26
Baby gem lettuce *	€5
Sweet potato fries, mayo	€8
Endive salad, grapefruit & blue cheese	€10
Selection of three cheeses, butter & house-made jam *	€13
Tarte of the day *	€8
Half-baked cookie, vanilla ice cream from Gulato	€10
Vanilla Crème brûlée *	€10
Assortment of fruits *	€10

## 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 thermos	€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, 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
Seedlip Spice, 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 33cl or 50cl	€7 / €11
Petite Pigalle, Bottle 33cl	€7
Myrha, APE / Goutte d'Or, Draught 33cl or 50cl	€7 / €11
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