



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 Cr  merie 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	��4
Pain au chocolat	��4
Baguette, butter & homemade jam	��5
Build your own omlette (mushrooms, cheese, ham)	��10
Homemade granola, fresh fruits	��11
Mango, avocado, ginger & lime salad	��12
Banana pancakes	��12
Avocado toast, soft-boiled egg, mushrooms & cream cheese	��14
Scrambled eggs, bacon & avocado	��14
Gravlax salmon toast, pink peppercorn & dill	��16

ALL DAY

Served from 11am to 11pm

Houmous, tahini & roasted chickpeas *	��10
Watermelon, feta, mint & lime	��12
Serrano ham aged 15 months, pickles *	��13
Galician dried beef sausage *	��13
Cod fritters, sauce chien	��14
Arancini with smoked scamorza, peas & chorizo sauce	��14
Grilled cheese, comt�� & mushrooms *	��14
Croque-monsieur du Pigalle *	��14
Vodka sauce pasta, basil & parmesan	��15
Gravlax salmon toast, pink peppercorn & dill	��16
Burrata, heirloom tomatoes, lime & fresh herbs	��16
Sauteed asparagus, parmesan shavings, olive oil	��18
Fried chicken, Yassa sauce & green olives	��18
Baby gem lettuce *	��5
Sweet potato fries, mayo	��8
Selection of three cheeses, butter & house-made jam *	��13
Tarte of the day *	��8
Half-baked cookie, vanilla ice cream	��10
Cr��me br��l��e with pistachio & raspberry *	��10

AT NIGHT

Served from 11pm to 7am

*Also available all night long

LE PIGALLE

9, rue Frochot, 75009 PARIS
+ 33 (0) 1 48 78 37 14
www.lepigalle.paris

WINES

CHAMPAGNE

Comte Hugues de La Bourdonnaye / Brut Nature	��15	��95
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SPARKLING

Milliard d'��toiles / 2020 / Pascale & Fran��ois Plouzeau / Vall��e de la Loire	��9	��45
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WHITE

Le Chenin de la Colline / 2021 / Pascale & Fran��ois Plouzeau / Vall��e de la Loire	��8	��35
Bloom / 2022 / R��mi Plouizin x Vin des Potes / C��tes du Rh��ne	��8	��35
Chardonnay Juanita / 2021 / Banjo Vino / Languedoc	��8.5	��40
Sancerre / 2021 / Domaine de Vacheron / Vall��e de la Loire	��12	��60

RED

Brouilly Vieilles Vignes / 2022 / Domaine Joubert / Beaujolais	��8	��35
Les Magn��s / 2022 / Pierre Michelland & Vin des Potes / Cabernet Sauvignon	��8.5	��42
Les Galets / 2022 / Les Vignerons d'Estezargues / C��tes du Rh��ne	��8.5	��42
El Burro / 2021 / Bodega Santa Julia / Mendoza, Argentine	��8.5	��42
Sancerre / 2020 / Domaine de Vacheron / Vall��e de la Loire	��12	��60

ROS  

Josita / Banjo Vino / Languedoc	��8.5	��40
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ORANGE

��veil / 2023 / Domaine Einhart / Alsace	��7	��35
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ALCOHOL-FREE

COFFEE

Espresso, Allong��	��3.5
Noisette	��4
Double	��4.5
Filter coffee, cup or thermos	��4 / ��7
Caf�� latt��, Cappuccino	��6
Hot chocolate	��6
Matcha Latte	��6
Cha�� Latte	��6
Homemade Ice Tea 25cl	��6
Iced coffee 25cl	��6

SELECTION OF TEAS

London 7:00 am	��7
Earl grey, vanilla	
Rehab	��7
Green tea, lemongrass, ginger, lemon zest	
Sencha	��7
Green tea with a distinct savoury and grassy flavour	
Promenons-nous	��7
Black tea, blackcurrant, blueberry & redcurrant	
Poids Plume	��7
Green tea, citrus, basil	
La Part des Anges	��7
White tea, almond, popcorn	

HERBAL TEAS

Sage	��7
Lavender flower	��7
La Vie �� Pleines Dents	��7
Rooibos, sweet spices & apple	

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	��5
Homemade lemonade 25cl	��5
Syrups	��4.5
Abatilles 33cl or 75cl (Mineral or Sparkling)	��4 / ��6
Coca cola, Coca Z��ro 33cl	��5
Orangina 33cl	��5
Fever Tree Tonic 20cl	��4
Ginger Ale 20cl	��4
Ginger Beer 20cl	��4
Kombucha 33cl (fig leaf, brut)	��7

COCKTAILS

Pisco Sour	��15
Pisco, lemon juice, egg white Angostura	
South Pi	��15
Rum, ginger, lime juice, honey syrup	
Espresso Martini	��15
Vodka, coffee liquor, espresso, simple syrup	
Souvenir de Pigalle	��15
Gin, simple syrup, lime juice, Shiso	
Orange Mecanique	��15
Vodka, Ap��rol, passion fruit syrup, prosecco	
Madame Claude	��16
Amaretto, Kalhua, pineapple juice & orange blossom water	
Basilic Blaze	��16
Mezcal, egg white, Campari, basil & lemon juice	
La Pigalle Margarita	��16
Tequila, orgeat syrup, Gimber, lemon juice	

SHORT DRINKS

House Bottled

Negroni *	��12
Gin, vermouth, Campari	
Manhattan *	��13
American whiskey, vermouth, blackberry, ristretto liqueur	
Old Fashioned *	��13
American whiskey, walnut, maple	

ALCOHOL-FREE

Mexicain	��10
Seedlip Spice, pineapple juice, ginger	
Rose Bonbon	��10
Cranberry juice, simple syrup, egg white & lemon	
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 50cl	��10
Petite Pigalle, Bottle 33cl	��7
Myrha, APE / Goutte d'Or, Draught 50cl	��10
Myrha, APE / Goutte d'Or, Bottle 33cl	��7
Fils de Pomme, Bottle 33cl (Cider)	��7
Corona Cero (alcohol-free), Bottle 33cl	��7

COCKTAILS & NIBBLES AVAILABLE ALL NIGHT IN YOUR ROOM!

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Prix nets / service compris - Liste des allerg  nes sur demande