



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	€4
Pain au chocolat	€4
Baguette, butter & homemade jam	€5
Build your own omelette (mushrooms, cheese, ham or onions)	€10
Homemade granola, fresh fruits	€11
French toast with yellow kiwi & maple syrup	€12
Mango, avocado, ginger & lime salad	€12
Banana pancakes	€12
Avocado toast, soft-boiled egg, mushrooms & cream cheese	€14
Scrambled eggs, bacon & avocado	€14

LUNCH COMBO

Served from 12pm to 3pm

Starter / main course / dessert	€28
Starter / main course or main course / dessert	€22

STARTERS

Eggs with mayonnaise
Smoked sardines in olive oil
Leeks with vinaigrette

MAIN COURSES

Croque-monsieur du Pigalle, baby gem lettuce
Grilled cheese, comté & mushrooms, baby gem lettuce
Pumpkin soup, bacon & garlic croutons

DESSERTS

Chocolate mousse
Half-baked cookie, vanilla ice cream

ALL DAY

Served from 11am to 11pm

Houmous, tahini & roasted chickpeas *	€10
Lentil salad with soft-boiled egg	€12
Pumpkin soup, bacon & garlic croutons	€12
Galician dried beef sausage *	€13
Roasted sweet potato with yogurt, tahini, lime, and pomegranate sauce	€14
Arancini with smoked scamorza, peas & chorizo sauce	€14
Roasted Camembert, dried figs and rosemary	€14
Grilled cheese, comté & mushrooms, baby gem lettuce *	€15
Croque-monsieur du Pigalle, baby gem lettuce *	€15
Gravlax salmon toast, cream cheese, pink peppercorn & dill	€16
Rigatoni with Bleu d'Auvergne cheese and button mushrooms	€16
Burrata with peas, mint & olive oil	€16
Fried chicken, Yassa sauce & green olives, baby gem lettuce	€18
Baby gem lettuce *	€5
Sweet potato fries, mayo	€8
Selection of three cheeses, butter & house-made jam *	€13
Tarte of the day *	€8
Lime soursop cheesecake	€10
Chocolate cake, matcha ice cream	€10

AT NIGHT

Served from 11pm to 7am

*Also available all night long

LE PIGALLE

9, rue Frochot, 75009 PARIS
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WINES

CHAMPAGNE

Comte Hugues de La Bourdonnaye / Brut Nature	€15	€95
Moët & Chandon	€19	€120

SPARKLING

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

Le Chenin de la Colline / 2021 / Pascale & François Plouzeau / Vallée de la Loire	€8	€35
Bloom / 2022 / Rémi Plouzin x Vin des Potes / Côtes du Rhône	€8	€35
Chardonnay Juanita / 2021 / Banjo Vino / Languedoc / Vin nature	€8.5	€40
Sancerre / 2021 / Domaine de Vacheron / Vallée de la Loire	€12	€60

RED

Brouilly Vieilles Vignes / 2022 / Domaine Joubert / Beaujolais	€8	€35
La Botte Secrète / 2022 / Stefano amerighi & vin des potes / Vin nature / Toscane / Italie	€8.5	€42
Les Galets / 2022 / Les Vignerons d'Estezargues / Côtes du Rhône	€8.5	€42
El Burro / 2021 / Bodega Santa Julia / Mendoza, Argentine	€8.5	€42
Sancerre / 2020 / Domaine de Vacheron / Vallée de la Loire	€12	€60

ROSÉ

Josita / Banjo Vino / Languedoc	€8.5	€40
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ORANGE

Éveil / 2023 / Domaine Einhart / Alsace	€7	€35
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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
Flat White	€7
Matcha Latte	€6
Chai 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 à Pleines Dents	€7
Rooibos, sweet spices & apple	

SOFT DRINKS

Freshly squeezed orange or grapefruit juice 25cl	€6.5
Gimber shot	€6
Homemade lemonade 25cl	€5
Syrups	€4.5
Juices Alain Milliat 20cl (apricot, strawberry, yellow peach, apple cox's)	€7
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 & Ginger Beer 20cl	€4
Maté El Tony 33cl	€7
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, Apérol, 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 *	€13
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	
Ilessi Frizzante Spritz	€10
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)	€8
Corona zero (alcohol-free), Bottle 33cl	€7

COCKTAILS & NIBBLES AVAILABLE ALL NIGHT IN YOUR ROOM!