



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, Greek yogurt	€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

SNACKS

Served from 11am to 11pm

Eggs with mayonnaise	€6
Green olives	€6.5
Cantabrian anchovy fillets	€6.5
French fries, mayo	€7
Sweet potato fries, mayo	€8
Smoked sardines in olive oil	€8
Serrano Ham	€13

ALL DAY

Served from 11am to 11pm

Beef carpaccio, arugula, parmesan	€8
Houmous, tahini & roasted chickpeas *	€10
Cantaloupe, watermelon, feta, mint & lime	€14
Roasted carrots, grilled halloumi, Greek yogurt with fresh herbs	€14
Arancini with scamorza, peas & chorizo sauce	€14
Grilled cheese, comté & mushrooms, baby gem lettuce *	€15
Croque-monsieur du Pigalle, baby gem lettuce *	€15
Pasta with lemon, parmesan & basil	€16
Gravlax salmon, blinis, herb cream	€16
Burrata with heirloom tomatoes, raspberry purée	€16
Sea bream ceviche with citrus, avocado & pickled onions	€16
Caesar salad	€17
Fried chicken, Yassa sauce & green olives, baby gem lettuce	€18
Baby gem lettuce *	€5
Selection of three cheeses, butter & house-made jam *	€13
Chocolate mousse	€8
Pannacotta with strawberry	€8
Lemon-verbena tart with meringue	€10
Lime strawberry cheesecake	€10
Half baked cookie, vanilla ice cream	€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
Moët & Chandon	€19	€120

SPARKLING

Milliard d'étoiles / 2020 / Pascale & François Plouzeau / Vallée de la Loire	€10	€45
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WHITE

Le Chenin de la Colline / 2021 / Pascale & François Plouzeau / Vallée de la Loire	€8	€35
Bloom / 2022 / Rémi Plouizin 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	€9	€40
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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	
Tarry Souchong	€7
Smoked black tea	

HERBAL TEAS

Sage	€7
Thyme	€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	€6
Syrups	€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

Souvenir de Pigalle Gin, simple syrup, lime juice, Shiso	€15
Pisco Sour Pisco, lemon juice, egg white Angostura	€16
South Pi Rum, ginger, lime juice, honey syrup	€16
Espresso Martini Vodka, coffee liquor, espresso, simple syrup	€16
Orange Mecanique Vodka, Apérol, passion fruit syrup, prosecco	€16
Fleur d'été Mezcal, elderflower, lemon juice, sparkling water	€16
Bleu nuit Tequila, Blue Curaçao, lemon juice, sugar syrup, egg white	€16
La Pigalle Margarita Tequila, orgeat syrup, Gimber, lemon juice	€16

SHORT DRINKS

House Bottled

Negroni *	€14
Gin, vermouth, Campari	
Manhattan *	€14
American whiskey, vermouth, blackberry, ristretto liqueur	
Old Fashioned *	€14
American whiskey, walnut, maple	

ALCOHOL-FREE

Mexicain Seedlip Spice, pineapple juice, ginger	€10
Rose Bonbon Cranberry juice, simple syrup, egg white & lemon	€10
Virgin Mary Tomato juice, spices, citrus	€10
Iessi Frizzante Spritz	€10
Le Jean Baptiste Orgeat syrup, lemon juice, pineapple juice, squeezed orange & sparkling water	€10

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!

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Net prices / Service included - List of allergens available on request