

Le Petit Rétro

home made memories · since 1904



OUR SUGGESTIONS



TAKE AWAY
ON REQUEST
MONDAY
TO SATURDAY
01.44.05.06.05

OPEN FROM MONDAY
TO SATURDAY

OFFERS A CHOICE OF MENUS FOR

LUNCH*

PICK FROM THE SUGGESTIONS OF THE DAY BOARD

STARTER/MAIN COURSE OR MAIN COURSE/DESSERT	STARTER/ MAIN COURSE & DESSERT	TASTING MENU 5 SUGGESTIONS
26 €	31 €	95 €

*Except saturday & public holiday



STARTERS

- Scrambled organic eggs with cecina (iberian beef ham) & truffles of the moment. 17
- Four little crispy black blood sausages with frozen apples & mustard leaves. 13
- Crispy veal ears salad, 4 spices mayonnaise, capers & baby potatoes 14
- Snails and whelks roasted with seaweed butter, candied sweet potatoes. 14
- Fricassée of mushrooms from the market, fresh herbs salad & parmesan biscuit . . . 14,⁵⁰
- Queen Cray Fish 16
(Roasted cray fish, green asparagus, avocado tartar, lemongrass & sweet potatoes chips)
- Raw tuna, raw artichokes & raw foie gras with Banyuls vinegar. 18
- Home-made semi-cooked duck foie gras, roasted fruit & sweat breton bread. 21
- Saint-Jacques Carpaccio, olive oil pearls & black truffles of the moment 30

MAIN COURSES

- Green vegetables sautés with Bordier butter, herbs faisselle & poutargue (extra +3€) 20
- Cod fish roasted with langoustine cream, spelt risotto & beef cecina. 24
- Squid in its own black ink, Kale cabbages & fried Garlic. 24
- Semi-cooked tuna breaded with sesame seeds, virgin yuzu sauce & fried sucrose salad . . 28,⁵⁰
- Langoustines raviolis, herring caviar cream, green asparagus tips & seaweed butter . . 32
- Range chicken « Victor Hugo » style, lacquered ginger & Provence lemon 23,⁵⁰
- Iberian Pork « Pluma » roasted with rosemary & steamed Mizuna 28
- Old style veal stew, Vénére black rice, violet mustard & al dente seasonal vegetables . . . 25
- Roasted lamb brochette, fresh herbs juice & Anna potatoes 28
- Fried veal sweetbread with crushed pistachios & nuts , mashed potatoes & mushrooms sautés . . 32
- Extra beef hanger steak roast & home-made french fries. 26

CHEESES

- Poujauran bread, brie de Meaux, truffles of the moment & fresh green herbs 15

DESSERTS

- Ice cream (1 or 3) or Sorbet by Pedone & homemade almond biscuit. 4/10
- Lovely poached pear with rose-framboise tea 12
- Cléopâtre vacherin with fruits of the season, pink bonbon ice cream & pistachio nuts . . 13
- Lost french-toast style brioche & Bourbon vanilla cream 12
- Cute puff pastries « Mimi », caramelized peanuts & hot chocolate sauce 12
- Mont Blanc pastry, minute made by Vanessa 13
- Thin crust caramelized apple tart, salted butter caramel & almond milk Ice cream 12
- Paris-Brest pastry, praliné & chocolate from Cuba. 13

Our recipes are prepared on site, from fresh seasonal produce. Therefore thank you in advance for your understanding if some of these products are no longer available. We do not take cheques. Net prices.

The list of allergenic products used in our kitchens is available on request at the bar for all guests sensitive or allergic to particular ingredients.



THE LPR BASICS

BY MYSELF

- Bone marrow. 9,⁵⁰
- Little sardines from Concarneau, seaweed tartar & lemon to squeeze 12
- B.o.B (Best of Bistrot) 14,50
(Three kinds of grated carrots with lemon & coriander, grated celeriac, slim leeks vinaigrette & egg with truffle mayonnaise)
- Premium Croque-Messieurs 19
(toasted sandwich with range ham, Comté & Cheddar cheeses)
- La vraie salade niçoise 20
(tomatoes, red pepper, red onions, roasted tuna, anchovies, eggs & black olives)
- Hand-cut beef tartar with argan oil & homemade french fries 22
extra herring caviar 7

TO BE SHARED OR NOT

- Iberian charcuterie board. 18

MENU MINI RÉTRO 16 €

- Today's special.
- Gourmet ice cream
- Fruit juice or soda.



C'EST TOUJOURS PAR LA FAIM
QUE COMMENCE UN BON REPAS.
Louis Auguste Comesson

OUR SIDE DISHES

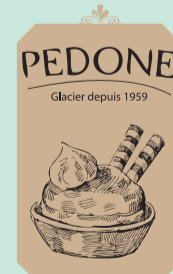
- Fresh herbs salad
- Seasonal vegetables casserole
- Mashed potatoes with olive oil
- French fries
- Stir-fried sucrose salad
- Extra side dish 6 €

WATERS, JUICES & SODAS

- Detox juice of the day 9,⁵⁰
- Pressed fresh fruit 7,⁵⁰
- Apple / orange / tomatoe juice 6
- Coca-Cola classic or zero. 5
- Schweppes. 5
- Perrier 33 cl. 5
- Lemonade Pschitt 3,⁵⁰
- Thonon 33 / 75 cl. 4,⁵⁰ / 6,⁵⁰
- Vals 75 cl. 7
- Châteldon 75 cl 8
- Extra sirop. 2,⁵⁰

SOFTS DRINKS & HOT DRINKS

- Hot chocolate extra 6
- Coffee, decaf 2,⁸⁰/3
- Cappuccino, double espresso, coffee & cream 5
- Tea by thé Madame DERDERIAN 6,⁵⁰



ON BOIT LE THÉ POUR OUBLIER
LE BRUIT DU MONDE.
Lu Yu, dynastie Tang (618-907).

LES SOFTS & LES THÉS

J'AIME LA BOISSON

MAIS PAS L'IVRESSE. *Louis Scutenaire*
thé, café, chocolat chaud, coca pour vous réveiller les papilles.

f @LePetitRetroParis

t @Le_Petit_Retro

lepetitretroparis