

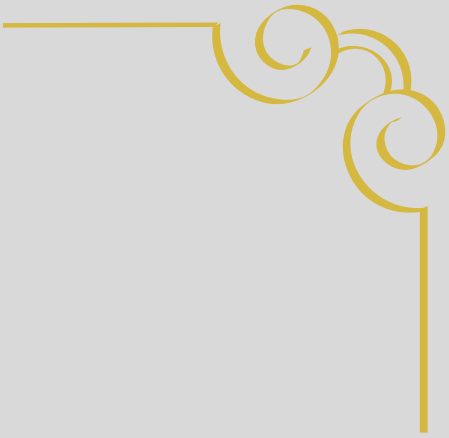
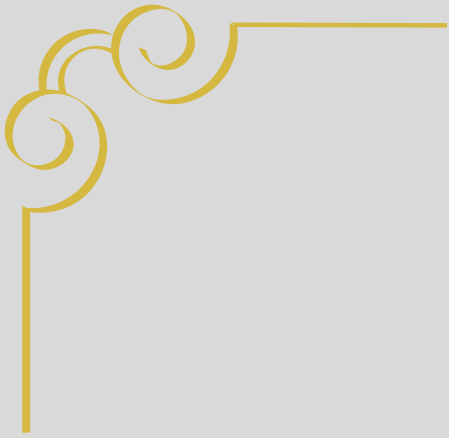


La Cafétéria

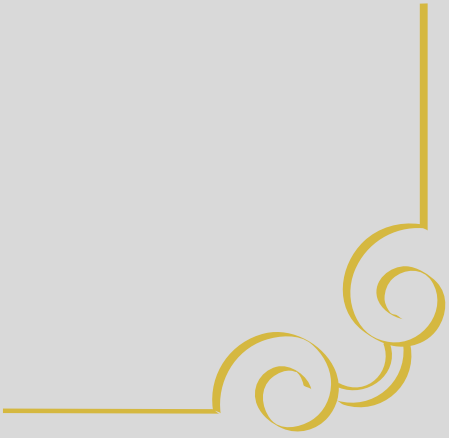
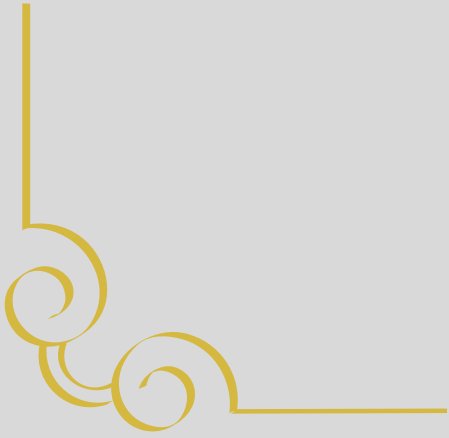
—  [lacafeteria.paris](https://www.instagram.com/lacafeteria.paris) —

www.lacafeteriaparis.fr
01.88.48.76.11





Mediterranean food.
All our dishes are fresh and homemade.



STARTER

Stracciatella and dry tomatoes — 14

Gravlax salmon — 15
Dill and chive cream with toast

Eggplant caviar — 8
Pita bread

Bruschetta — 6
Tomato, garlic, basil

Cod roe tarama — 6
Homemade croutons

Homemade Guacamole — 6
Chips tortilla

Aperitif trio — 16
Eggplant caviar, hummus, cod roe tarama

DISHES

The toast of the moment — see the slate

Quinoa Salad — 18
Feta, tomatoes, avocado, goji berries

Greek Salad — 18
Feta, tomatoes, cucumbers, black olives,
red onions

Chicken or salmon gravlax Ceaser salad— 18
Egg, romaine lettuce, cherry tomatoes, parmesan, homemade
Caesar sauce, croutons

Crispy Potato Salad — 18
Feta, egg, cucumber, sundried tomatoes, red onions, olives, Greek
yogurt mayonnaise sauce

Homemade ratatouille & hummus — 18
Homemade ratatouille, poached egg, pita bread

Linguine with truffle cream — 19
Truffle cream, truffle oil, parmesan

Orechiette with pesto and stracciatella— 19

Houmous bassar — 19
Shredded beef, hummus, poached egg, pita bread

**OUR DISHES WITH SIDE OF
YOUR CHOICE**
Homemade chips, ratatouille, green salad

Chicken skewers — 18

Salmon tartare — 24
Mango, avocado, citrus zest

Sea bream ceviche — 24
Coconut milk, cayenne pepper, blue poppy,
chives

Chicken Burger — 19
Chicken, honey mustard mayonnaise, crispy onions,
romaine lettuce, tomato, cucumber

Salmon burger — 19
Gravlax salmon, pickled onions, arugula, dill and chive
cream, avocado

Chef's Burger — 19
Shredded beef, cheddar, truffle mayonnaise, romaine
lettuce, caramelized onions

Pita bread supplement — 1.50
Topping supplement — 6



KID'S MENU
under 10 yo

16 €

Chicken skewer with homemade chips
or
Orechiette with cream and Parmesan
+
1 scoop of vanilla or chocolate ice cream
+
1 water-based syrup

DESSERTS

The Gourmet Café* — 10

Cookie, fruit salad, pavlova

*Tea, hot chocolate, café crème or cappuccino +€1.50

The cheesecake — 8

Speculoos base, red fruit coulis

The Choco Cookie — 9

Vanilla ice cream

The Profiterole — 8

Homemade chocolate, vanilla ice cream, whipped cream, praline

Pavlova — 8

Exotic fruits, mango coulis

Fruits salad — 9

Sunday cafet — 9

Yogurt ice cream, salted butter caramel, chouchous, popcorn

The yogourt — 9

Yogurt ice cream, passion fruit, mango coulis

The vacherin — 10

Vanilla ice cream, raspberry sorbet, whipped cream, meringue, red fruit coulis

Ice creams & sorbets from artisan ice cream makers Glaces des Alpes

Ice Creams: Vanilla, Coffee, Pistachio, Yogurt

Sorbets: Lemon, Raspberry, Chocolate

3,50



6



9



BOISSONS CHAUDES & SOFTS

Espresso, décaféiné, short — 2.60

Double espresso — 5.20

Americano — 2.80

Nuts — 3

Coffee with milk — 4.50

Van Houten hot chocolate — 5

Coffee or chocolate with cream — 6

Thea & Infusions — 5

Thé vert sencha, menthe, Roibos, Verveine, Earl Grey

Cappuccino — 6

Iced Coffee with milk — 7

Iced coffee — 6

Irish Coffee — 10

Add milk — 0.50

Evian, Badoit, 50 cl — 5.50

Vittel 25 cl — 4.00

Perrier, 33 cl — 5

Coca-Cola 33 cl — 5

Coca-Cola Zéro 33 cl — 5

Fuze Tea peach, 25 cl — 5

Poured fruit juice, 25 cl — 4

Pineapple, mango, passion fruit, orange

Orange 20 cl

Squeezed lemon — 6

Organic iced infusion — 6.50

Mentholated or floral

Add sirop — 0.50

FILTERED WATER

Still water 0.8 L — 2.00

Sparkling water 0.8 L — 3.50



100% NATURAL DRINK, WITHOUT FLAVORINGS

“Coup de ”

LIMONADE — 6.50
Lemon peel, verberna...

ÉNERVÉ — 6.50
Blackcurrant leaves, hibiscus, maca, guarana,
ginger, sage, rosemary...

GINGER BEER — 6.50

ALPIN — 6.50
Spearmint, pine bud, lemon verberna,
aromatic plants

SAUVAGE — 6.50
Blackcurrant leaves, rosehip, heather flower,
elderflower, meadowsweet, aromatic plants,
dried fruits

BEERS

	33cl.	25 cl.	50 cl.	HH
MORETTI (blond)		5.50	10	7
AFFLIGEM (white)		5.50	10	7
Panaché or Monaco		5.50	10	7
Picon beer		6	11	8
No alcool beer, Corona	6			

WINES

WHITE WINES

	HH	15 cl.	25 cl.	75 cl.
La cave des neufs clés - Chardonnay	5.50	7.50	13	36
Sélection Hubert Brochard - Pouilly Fumé		10	17	49

RED WINES

Château Reynier - Bordeaux Supérieur	5.50	7.50	13	36
Grande Réserve - Côtes du Rhône Villages		8	14	39

PINK WINES

Brise Marine - IGP MÉDITERRANÉE	5.50	7.50	13	36
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HOMEMADE SANGRIA

5.00	6.00	11
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COCKTAILS

OUR SIGNATURES — 12 HH 9

GIN FIZZ ROMARIN

Gin, lemon juice, homemade rosemary-infused syrup, sparkling water

MARGARITA PASSION ON THE ROCK

Tequila, passion fruit puree, passion fruit juice, lime juice, cane sugar syrup

PINK DAÏKIRI

Rum, raspberry puree, elderflower liqueur, lime juice, rose syrup

MAÏ TIKI MANGUE & COCO

Amber rum, orgeat syrup, mango juice, coconut milk, lime juice

CHERRY

Champagne, Gin, Wild preparation, cherry syrup

MOSCOW MULE

Vodka, 100% natural ginger beer, lime

CLASSICS

— 10.50 HH 7.50

LES SPRITZ

Aperol, Limoncello, Campari or Elderflower

MOJITO

PINA COLADA

BELLINI

Prosecco, peach puree, peach cream

VIRGIN COCKTAILS

— 9 HH 6.50

Garde la pêche

Peach puree, lemon juice, basil, sparkling water

La Colada

Pineapple juice, coconut

L'Exotique

Raspberry puree, pineapple juice, lime juice, vanilla syrup

Bora Bora

Pineapple juice, passion fruit juice, lemon juice, grenadine

Virgin Hugo Spritz

Elderflower syrup, lime juice, mint leaves, sparkling water

APÉRITIFS

Kir, 12 cl — 6.00

strawberry, blackcurrant, blackberry, peach

Kir royal, 12 cl — 12.00

strawberry, blackcurrant, blackberry, peach

Casanis, 2 cl — 5.00

Coupe de Prosecco, 12 cl — 8.00 HH 6.00

Martini blanc, 4 cl — 5.00

Campari, 4 cl — 5.00

SPIRITUEUX

Rhum Clément vieux, 4 cl — 13.00

Martinique 

Rhum Yellow Snake, 4cl — 12.00

Jamaïque 

Rhum arrangé, 4cl — 12.00

Bourbon Buffalo Trace, 4 cl — 12.00

Kentucky, USA 

SHOTS & DIGESTIFS

Vodka, Tequila, Gin, Rhum, 2 cl — 5.50

Limoncello, 4 cl — 6

CHAMPAGNE

Pascal Cheminon 1er cru, blanc de blanc

HH 10.00 12 cl — 12.00 75 cl — 70.00



La maison n'accepte pas les chèques
La carte ticket restaurant est autorisée du
lundi au vendredi de 12h00 à 15h00

