

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, croissants from Le Pétrin Médiéval, cheese from Fromagerie Châtaigner, coffee from Télescope, teas from Collection T, 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.

Thank you, Camille! Together, we put a lot of effort into sourcing simple, authentic products that are grown, prepared and crafted from the heart.



BREAKFAST

Served from 7am to 4pm

Croissant	3 €
Baguette*, butter & homemade conserve	3 €
Soft-boiled egg, cream cheese, toast* & fresh herbs	10 €
Mango, avocado & ginger salad	9 €
Avocado toast* with citrus	10 €
Natural yoghurt & homemade conserve	4 €
Homemade cake of the day	3 €
Homemade granola, fresh fruits, yoghurt or milk	9 €
Serrano ham	8 €
Smoked salmon	8 €
Comté cheese	9 €
Seasonal fruits	3 €

* selected organic flour sourced from Braseuil mill, a gluten free option is available upon request.

ALL DAY

Served from 11am to 2am

Seasonal soup	9 €
Seasonal salad	12 €
Le Pigalle Croque-Monsieur	6/12 €
Serrano ham	8 €
A half of Selles-sur-Cher goat cheese, onion chutney	7 €
A quarter of raw milk Brillat Savarin cheese	8 €
Homemade cake of the day	3 €
Apple & pear compote crumble	6 €
Chocolate mousse & tonka bean	7 €
Rice pudding	7 €

DINNER MENU

Served from 6pm to 11pm

All day's dishes and desserts are also available for dinner

Roasted almonds	4 €
Black olive tapenade	5 €
Haricot bean hummus with rosemary	6 €
Arancini, 3 per serving	7 €
Sweet potato croquettes, spicy yoghurt, 3 per serving	7 €
Burrata with candied lemon & citrus thyme	12 €
Sardinillas & smoked salted butter	7 €
Egg mayo with salmon eggs	7 €
Homemade gravelax salmon & burnt lemon	8 €
Smoked Petrossian scallops & lemon	16 €
Coppa	8 €
Pork rillettes & homemade pickles	7 €
Galician beef sausage	8 €
Lamb's lettuce small salad	3 €
Leeks with French dressing & buckwheat	7 €
Roasted squash, ricotta & fresh mint	9 €

WINES

Glass Bottle

CHAMPAGNE		
Comte Hugues de La Bourdonnaye / Brut Nature	12 €	70 €
SPARKLING		
Les Collines de Vaux / Crément de Bourgogne	8 €	42 €
WHITE		
Sancerre / 2016 / Domaine de Vacheron / Vallée de la Loire	11 €	58 €
Le Chenin de la Colline / 2017 / Pascale & François Plouzeau / Vallée de la Loire	7,5 €	36 €
Bourgogne Blanc / 2016 / Domaine Joubert / Mâconnais	8 €	39 €
Champêtre / 2016 / Laurent Cazotte / Sud-Ouest	7,5 €	36 €
RED		
Les Débonnaires / 2016 / Luc Sébille / Vallée de la Loire	7,5 €	36 €
Sancerre / 2017 / Domaine de Vacheron / Vallée de la Loire	12 €	65 €
Brouilly Vieilles Vignes / 2015 / Domaine Joubert / Beaujolais	8 €	39 €
La Roque / 2017 / Fabien Jouve / Cahors	9 €	50 €
Sifflez-Moi / 2017 / Mas des Agrunelles / Languedoc	7,5 €	36 €

ALCOHOL FREE DRINKS

COFFEES

Café comptoir	1 €
Expresso, Allongé	2,5 €
Noisette	2,8 €
Double	3,5 €
Filter coffee, per cup or flask	3,5/7 €
Café latté, Cappuccino	5 €
Hot chocolate	5 €
Homemade ice Tea 25 cl	5 €
Ice coffee 25 cl	5 €

SELECTION OF TEAS

Phillip's Blend	7 €
Irish Breakfast	7 €
Grand Tarry Souchong	7 €
Ginseng Citron	7 €
Chung Hao	7 €
Mélange drainant	7 €
Sencha Op Fuji	7 €
Conte Tibétain	7 €
Seasonal teas	7 €

HERBAL TEAS

Thyme	7 €
Sage	7 €
Chamomile	7 €

SOFT DRINKS

Freshly squeezed orange or grapefruit juice 25cl	6,5 €
Juice from La Table Des Lutins 25cl (Pear/Thyme, Apricot/ Rosemary, Peach/Lavender, Black Cherry)	6,5 €
Homemade lemonade 25 cl	5 €
Sirops	4,5 €
Evian 33 cl or 75 cl	4/6,5 €
Badoit 33 cl or 75 cl	4/6,5 €
Badoit Rouge 33 cl	4 €
Coca, Coca Light, Coca Zéro 33cl	5 €
Orangina 33cl	5 €
Tonic 20 cl	4 €
Ginger Ale 20 cl	4 €

COCKTAILS

SHORT DRINKS

house bottled

Negroni	8 €
Gin, vermouth, italian bitters	
Manhattan	8 €
Rye whisky, vermouth, blackberry, ristretto liqueur	
Old Fashioned	11 €
Rye whisky, walnut, maple	

SHORT DRINKS

shaken

Shiso	9 €
Gin, shiso cordial, cardamom, Maurin	
Cherry	12 €
Whisky, cherry, vermouth, orange, cherry tomato	
20th Century	9 €
Gin, white cocoa, Lillet Blanc, citrus	

LONG DRINKS

Moscow Mule	10 €
Vodka, ginger, citrus	
Pigalle Punch	12 €
Old rum, porto, raspberry, citrus	
Fauvette	12 €
Tequila reposado, Lillet Blanc, vanilla, ginger ale	
Cardinale	9 €
Byrrh, cassis, lemon soda	
Panache	9 €
Beer, citrus, ginger, Amer Picon, elderflower	

ALCOHOL FREE

Virgin Mule	8 €
Seedlip Spice, tepache, ginger	
Flower Sour	8 €
Seedlip Garden, apple, egg white, citrus	

CLASSIC COCKTAILS

from 10 €

BEERS AND CIDERS

Petite Pigalle, Draught 35 cl	6 €
Petite Pigalle, Bottle 33 cl	6 €
Ciderman / Cyril Zang / Bottle	7 €
Poiré / Fils de pomme / Bottle	7 €

LE PIGALLE

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