

EDGAR & ACHILLE

HÔTEL & RESTAURANT

LUNCH MENUS

STARTER + MAIN COURSE OR MAIN COURSE + DESSERT – 28 €

STARTER + MAIN COURSE + DESSERT – 36 €

TO SHARE

SALT COD FRITTERS, SPICY AIOLI	10 €
GRILLED CHISTORRA & GUINDILLAS	11 €
SERRANO HAM, SLICED TO ORDER (100 G)	14 €
VEGGIE CURRY-COCONUT CROQUETTES, FRESH LABNEH	8 €
CURED MEAT BOARD	22 €
LARGE APÉRO BOARD: COLD CUTS, CHEESE, VEGGIE CROQUETTES, RED BEAN DIP, CHISTORRA (FOR 3-4 PEOPLE.)	48 €

STARTERS

CHILLED SEASONAL SOUP	10 €
RED BEAN DIP, CHIPOTLE, DILL, POPCORN	10 €
SMOKED MACKEREL RILLETES WITH PINK PEPPERCORNS AND WHOLEGRAIN MUSTARD	11 €
GRILLED HALLOUMI, MELON, CUCUMBER, VERBENA (MENU SUPPLEMENT +3 €)	14 €
TANDOORI BEEF CARPACCIO, FENNEL, NECTARINE	13 €

MAIN COURSES

POLLACK FILLET, GRILLED ZUCCHINI SKEWER, SAFFRON VIERGE SAUCE	23 €
CAESAR SALAD WITH CHICKEN, PARMESAN, CROUTONS, CAESAR DRESSING (PRAWN VERSION: €25 / MENU SUPPLEMENT +€4)	21 €
ANGUS HANGER STEAK, PUNCHY CHIMICHURRI, HOMEMADE FRIES	23 €
VEGGIE PLATE: RED BEAN DIP, ZUCCHINI SKEWER, FRESH LABNEH, VINE TOMATOES, KALAMATA OLIVES, PITA BREAD	20 €

EDGAR & ACHILLE SIGNATURES

CREAMY BURRATA FROM PUGLIA TO SHARE (300G), STRAWBERRIES, TOMATOES	24 €
MEZZES (LUNCH) – THREE SEASONAL PREPARATIONS	21 €
FISH & CHIPS, TARTAR SAUCE	19 €

DESSERTS

SELECTION OF AGED CHEESES	12 €
ROASTED APRICOTS WITH ROSEMARY, PISTACHIO CRUNCH ICE CREAM	12 €
MOLTEN CHOCOLATE CAKE WITH PRALINE HEART, VANILLA ICE CREAM	10 €
STRAWBERRIES, CARAMELIZED RICE, YOGURT-BASIL ICE CREAM	11 €
VANILLA & TONKA CREME BRULEE	10 €
COFFEE OR TEA WITH SWEET TREATS	10 €

 HOTEL_EDGARETACHILLE

31, RUE D'ALEXANDRIE, 75002 PARIS
01 40 41 05 69

Net prices in euros, including taxes and service.
An allergen list is available upon request.