

## DESSERTS

ASSORTED AGED CHEESES	10€
WARM CHOCOLATE CARAMELIA FOAM, BANANA, CRISPY PRALINE AND HOMEMADE VANILLA ICE CREAM	10€
STRAWBERRIES AND RASPBERRIES, MASCARPONE WHIPPED CREAM YOGURT ICE CREAM, MATCHA TEA SHORTBREAD	10€
SEASONAL FRESH FRUITS, MANGO AND STRAWBERRY SORBET CARAMELIZED SQUASH SEEDS, AND COCONUT	10€
PRALINE CREAM, HAZELNUT BISCUIT, AND FRESH CITRUS	10€
GOURMET COFFEE/TEA	10€

**EDGAR & ACHILLE**  
HÔTEL & RESTAURANT

 HOTEL\_EDGARETACHILLE

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

## STARTERS

SEASONAL FISH RILLETES	12€
ROASTED EGGPLANT WITH HONEY AND THYME, GREEK YOGURT, RASPBERRY, AND SUMAC	12€
BURRATA, CHERRY TOMATOES, ARTICHOKE, VERDE PESTO, AND ROASTED HAZELNUTS	14€
ASPARAGUS, PERFECT EGG, PECORINO WITH PEPPER, AND BLACK GARLIC VINAIGRETTE	13€
LABEL ROUGE SALMON CARPACCIO, MANGO, POMEGRANATE, LIME, AND FENNEL CONDIMENT	16€
ACHILLE PLATTER: LOMO, CHORIZO, BASQUE SAUSAGE, TRUFFLE HAM, AND AGED CHEESE	21€

## MAIN COURSES

GLAZED SALMON WITH GINGER, LEMONGRASS AND COCONUT	25€
GRILLED OCTOPUS, TAHINI, AND ROASTED PISTACHIOS	29€
RED TUNA TATAKI WITH PONZU SAUCE	25€
NORMAND SIRLOIN, CHIPOTLE SAUCE WITH HOMEMADE FRIES	26€
NORMAND BEEF TENDERLOIN WITH KÂMPÔT PEPPER AND WHISKEY SAUCE WITH HOMEMADE FRIES	34€
SMOKED PAPRIKA LAMB SKEWER, HUMMUS, GUACAMOLE, AND CONFIT EGGPLANT	24€
VEGGIE BOWL : CONFIT EGGPLANT, HUMMUS, GUACAMOLE, FALAFELS, RED QUINOA, CHERRY TOMATOES, FETA, BABY GREENS, POMEGRANATE VINAIGRETTE, AND TAHINI	23€

## SIDES

HOMEMADE FRIES	5€
GREEN SALAD	6€
SIDE OF THE DAY	9€

Net prices. Open 7/7. Breakfast, lunch and dinner.  
Between 3 PM and 7 PM, we serve all cold dishes.  
Closed Sunday evening.