

EDGAR & ACHILLE

HÔTEL & RESTAURANT

STARTERS

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| SEASONAL FISH RILLETES | 12€ |
| ROASTED EGGPLANT WITH HONEY AND THYME, GREEK YOGURT, RED FRUITS AND SUMAC | 12€ |
| BURRATA, FIGS, TOMATO PULP WITH OLIVE OIL AND ROASTED PISTACHIOS | 13€ |
| SALMON GRAVELAX, TZATZIKI AND PIQUILLOS COULIS | 15€ |
| CRAB TOAST, SPICY MAYONNAISE, VEGETABLE PICKLES AND TROUT EGGS | 14€ |
| ACHILLE PLATTER: LOMO, CHORIZO, BASQUE SAUSAGE, TRUFFLE HAM, AND AGED CHEESE | 21€ |

MAIN COURSES

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| MI-CUIT OF RED LABEL SALMON WITH PONZU SAUCE | 25€ |
| GRILLED OCTOPUS, TAHINI, AND ROASTED PISTACHIOS | 29€ |
| COD, MANGO PESTO AND YELLOW BELL PEPPER | 24€ |
| NORMAN SIRLOIN STEAK, KÂMPOT PEPPER SAUCE WITH HOMEMADE FRENCH FRIES | 26€ |
| VEAL STEAK WITH CHANTERELLE MUSHROOMS, ARUGULA AND PARMESAN | 27€ |
| VEGGIE BOWL : CONFIT EGGPLANT, HUMMUS, GUACAMOLE, FALAFELS, RED QUINOA, CHERRY TOMATOES, FETA, BABY GREENS, POMEGRANATE VINAIGRETTE, AND TAHINI | 23€ |

OUR MAIN COURSES ARE SERVED WITH THE GARNISH OF THE DAY.

SIDES

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

DESSERTS

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| ASSORTED AGED CHEESES | 10€ |
| WARM CHOCOLATE CARAMELIA FOAM, BANANA, CRISPY PRALINE AND HOMEMADE VANILLA ICE CREAM | 10€ |
| ROASTED FIGS WITH HONEY AND THYME, CRISPY CRUMBLE AND YOGURT ICE CREAM | 10€ |
| RHUBARB SABLÉ, ALMOND CREAM AND A TOUCH OF MASCARPONE | 10€ |
| GOURMET COFFEE/TEA | 10€ |

 HOTEL_EDGARETACHILLE

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

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