

# EDGAR & ACHILLE

HÔTEL & RESTAURANT

## STARTERS

SALMON GRAVELAX WITH BEETROOT AND MEAUX MUSTARD CONDIMENT	15€
BURRATINA, CLEMENTINE AND PERSIMMON, BASIL OLIVE OIL, AND FENNEL SEEDS	14€
SCALLOP CARPACCIO, GREEN APPLE, VERBENA, AND BOTTARGA	15€
LEEKS VINAIGRETTE, CRAB MEAT AND WATERCRESS MAYONNAISE	14€
SOUP OF THE DAY	10€
VEGETARIAN BOWL: ROASTED ROOT VEGETABLES WITH MAPLE SYRUP, HOMEMADE HUMMUS, FETA, AND ROASTED PUMPKIN SEEDS	18€
ACHILLE BOARD: LOMO, CHORIZO, BASQUE SAUSAGE, TRUFFLE HAM, AND AGED CHEESE	21€

## MAIN COURSES

VEAL RUMP, SAGE, GNOCCHI, AND PARMESAN	27€
GRILLED OCTOPUS WITH CHIMICHURRI, CONFIT GRENAILLE POTATOES, SWEET ONION, ROSEMARY AND SMOKED PAPRIKA	25€
ROASTED SCALLOPS IN THE SHELL, SEMI-SALTED BUTTER, NORI SEAWEED, AND ORANGE-GINGER PUMPKIN PURÉE	25€
NORMANDE BEEF RIBEYE, CARAMELIZED ROSCOFF ONION, AND HOMEMADE FRIES	29€
FISH CASSEROLE, ORGANIC VEGETABLES, AND COCONUT MILK CURRY	26€
PAN OF ORGANIC VEGETABLES, THAI-STYLE DRIED FRUIT QUINOA AND PARSNIP CHIPS	23€

## SIDES

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

## DESSERTS

SELECTION OF AGED CHEESES	10€
WARM CHOCOLATE-CARAMELIA FOAM, BANANA, CRISPY PRALINE AND HOMEMADE VANILLA ICE CREAM	10€
BAKED APPLE WITH MAPLE SYRUP BRIOCHE CROUTONS, AND WHIPPED CREAM	9€
PRALINE CRÈME BRÛLÉE	10€
POACHED PEAR WITH DARJEELING, YOGURT ICE CREAM, AND HOMEMADE GRANOLA	9€
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.