



ARBORÉ

RESTAURANT

TRADITIONAL SEASONAL CUISINE

LUNCH MENU

**DAILY SPECIAL +
COFFEE & MINI DESSERTS
25€**



STARTERS

EGG MAYONNAISE

wasabi, puffed buckwheat 9

SQUASH VELOUTÉ

kabocha squash, chestnuts,
lime whipped cream 10

THAI SALAD

carrots, papaya, mango, cilantro, peanuts,
chili pepper, crispy pork 12

BEEF AND CELERIAC MAKI

celeriac remoulade walnuts,
pickled mustard seeds 13

GRAVLAX SALMON

pickled cucumbers, honey-mustard sauce 16

SALAD

VEGGIE SALAD

quinoa, fennel, feta cheese, avocado, orange,
pumpkin seeds, Kalamata olives 21
(supp chicken breast +7€)

CESAR SALAD

crispy chicken, romaine, eggs, parmesan cheese,
cherry tomatoes, crouton, anchovy dressing 24

PASTA

RIGATONI BUTTERNUT CREAM

gorgonzola, walnuts 22

ROASTED CHICKEN FUSILI “GRATIN”

roasted free-range chicken, porcini cream,
Comté 25

MEAT AND FISH

TRADITIONAL FARMHOUSE

SAUSAGE

mashed potatoes with semi-salted butter,
meat jus, sweet onion compotée 24

XL BRIOCHE CHEESEBURGER

charolais beef, young Cantal cheese, mushrooms,
greens, pickles, herb mayonnaise, fries 26
(add bacon +3€)

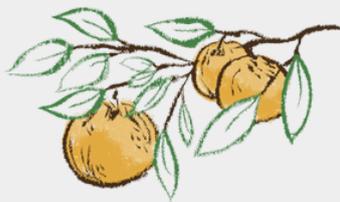
PLANCHA-GRILLED

SWORDFISH STEAK

white butter sauce & olives, charred leeks,
black rice 29

BEEF HANGER STEAK

250g Scottish Angus hanger steak, foie gras sauce,
spinach, fries 48



VEGGIE

SPICED ROASTED

CAULIFLOWER

tahini cream, oyster mushrooms, citrus,
pistachio breadcrumbs, spring onions 23

SIDE DISHES:

French fries / Mashed potatoes / Black rice /
Green Salad / Spinach / Chicken breast 7

CHILDREN'S MENU

*charolais beef steak or crispy chicken
+ choice of side dish +
yogurt (strawberry or apricot)*

15

DESSERTS

CHEESE DUO 9

Select from: Cantal, Comté, Saint Marcellin, Gorgonzola
quince paste, hazelnut

CRÈME BRÛLÉE WITH LIME 11

TARTE TATIN 11

Isigny cream



CHOCOLATE TIRAMISU 11

LEMON & WHITE CHOCOLATE CHEESECAKE 12

red berry coulis

COFFEE & MINI DESSERTS 10

Select from: espresso, tea or long coffee + mini pastries of the moment

COLD & HOT DRINKS

SOFTS

WATER

EVIAN / BADOIT	50cl	6	100cl	8
PERRIER	33cl	6		
+ syrup			+1.5	

HOMEMADE

ICED TEA - rooibos tea, lemon, honey			7	
BISSAP - hibiscus, mint, lemon infusion			7	
ICED LATTE			7	
+add syrup : caramel, vanilla, pumpkin spice			+1	

SODAS

COCA-COLA / ZERO	33cl		6	
LIMONADE	25cl		6	
FEVER TREE GINGER BEER	20cl		7	
FEVER TREE SPARKLING PINK GRAPEFRUIT	20cl		7	
FEVER TREE TONIC	20cl		7	

FRUITS JUICE

ORANGE / GRAPEFRUIT / APPLE	33cl		5	
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COFFEES & TEAS

ESPRESSO				3
DOUBLE ESPRESSO				3.5
NOISETTE				3.5
LONG COFFEE				3.5
CAPPUCCINO / LATTE / CREAM COFFEE				6
HOT CHOCOLATE - Valrhona				6
TEA (flavor of your choice)				6
+plant based-milk: oat, coconut, soy				+1.5
+add syrup : caramel, vanilla, pumpkin spice				+1

BEERS

PRESSION

EAST PARIS LAGER - Brasserie Paname	25cl	50cl	6.5	8.5
BARGE DU CANAL IPA - Brasserie Paname			7	10
SEASONAL BEER - Brasserie Paname			7	10
COLOMBA BLANCHE - Brasserie Pietra			7	10
+add picon			+1	+1.5

WINES

WHITE

	12cl glass	75cl bottle
LOU DE MER - MAISON LE JEUNE Languedoc-Roussillon - Chardonnay	6.5	29
LE PETIT CONETABLE Vallée de la Loire - Sauvignon	8.5	39
WHITE WIDOW - LES GRANDES SERRES Côtes-du-Rhône - Clairette, Grenache Blanc, Marsanne	9.5	45
CENTENAIRE - DOMAINE LAFAGE Grenache Blanc, Grenache Gris, Roussanne	9.5	45
CHÂTEAU FOUQUET - DOMAINE FILLIATREAU Saumur - Chenin	9.5	45



BULLES

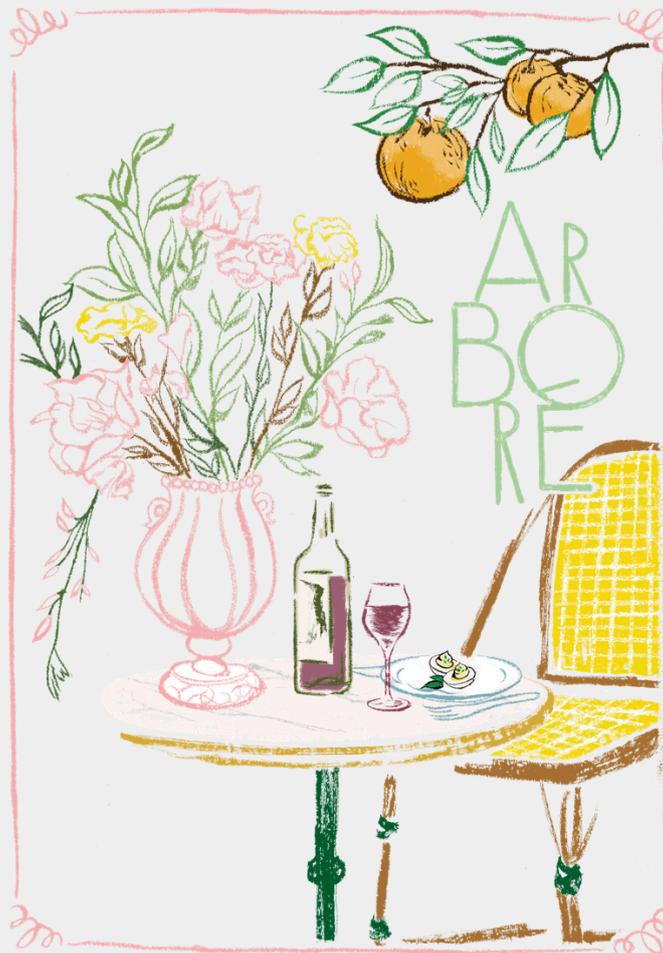
SPUMANTE	10	49
CHAMPAGNE BRUT - <i>Gosset</i>	19	96
CHAMPAGNE ROSÉ - <i>Gosset</i>		130
CHAMPAGNE BLANC DE BLANC - <i>Gosset</i>		150
CHAMPAGNE BLANC DE BLANC - <i>Ruinart</i>		250

RED

	12cl glass	75cl bottle
LA RÉTRO - DOMAINE LAFAGE 1L Languedoc-Roussillon - Grenache Noir, Grenache Gris, Lladoner	5.5	45
LE PETIT CONETABLE Vallée de la Loire - Pinot Noir	6.5	29
ROCK'N RHÔNE - LES GRANDES SERRES Vallée du Rhône - Cinsault, Grenache, Mourvèdre, Syrah	8.5	39
NICOLAS - DOMAINE LAFAGE Languedoc-Roussillon - Grenache Noir, Vieilles Vignes	9.5	45
CHÂTEAU TRÉBIAC Bordeaux - Merlot, Cabernet Sauvignon	10	50

ROSÉ

MIRAFLORES - DOMAINE LAFAGE Languedoc-Roussillon - Mourvèdre, Grenache gris, Grenache noir	8.5	39
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Bistro Parisien

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