



L'Opale Noire
20, rue de Bellechasse
Paris 7ème

Dinner

To share... or not

- Homemade eggplant caviar* ▪ 12
- Homemade hummus* ▪ 10
- Truffle gouda, thinly sliced* ▪ 12
- Comté cheese (24-month aged)* ▪ 15
- Roasted Cabécou cheese, honey & lemon thyme* ▪ 13
- Roasted Camembert, honey, thyme & white wine* ▪ 21
- Burrata from Puglia (300g)* ▪ 16
- Roasted seasonal vegetables* ▪ 18
- Pistachio Mortadella* ▪ 14
- White ham* ▪ 12
- Angus Wagyu beef cecina – Casalba* ▪ 24
- “Etiqueta Negra” ham (40-month aged)* ▪ 28
- Caviar (30g) Oscietra Grand Cru* ▪ 110
- Fine slices of Scottish smoked salmon* ▪ 32
- Foie gras* ▪ 29
- Truffle Croque-Monsieur* ▪ 18
- French fries or Green salad* ▪ 6

Sweet

- Chocolate mousse, olive oil & sea salt flakes* ▪ 12
- Crème brûlée, Ugandan vanilla* ▪ 12
- Seasonal fruits* ▪ 12
- Ice Creams & Sorbets – Pedone* ▪ 10
- Espresso Martini* ▪ 15
- Colonel Coupe* ▪ 18

*A dessert you can drink,
please ask for our cocktail menu*