



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

Lunch

Starters...

Tomato carpaccio, vinaigrette & basil • 13

Deviled eggs • 12

Beef carpaccio, pesto, capers & parmesan shavings • 14

Fish carpaccio of the day, pistachio flakes • 15

Main courses...

Za'atar salmon, seasonal vegetables • 24

Chicken supreme, homemade mashed potatoes • 23

Signature Burger, fries • 22

Caesar salad • 21

Truffle croque-monsieur, fries • 22

Ravioles de Royan • 23

Sides... • 6

Fries

Homemade mashed potatoes

Sucrine lettuce

Vegetable stir-fry



*A trace of mystery,
a breath of light, a place for the senses...*

Desserts...

Chocolate mousse, olive oil & sea salt flakes ▪ 13

Crème brûlée, Ugandan vanilla ▪ 12

Seasonal fruits platter ▪ 12

Ice Creams & Sorbets (1 scoop / 2 scoops) ▪ 6 / 11

Café gourmand ▪ 11

Starter + Main Course
or Main Course + Dessert
32

Starter + Main Course
+ Dessert ▪ 44

To share... or not

Homemade eggplant caviar ▪ 12

Homemade hummus ▪ 10

Truffle gouda, thinly sliced ▪ 12

Comté cheese (24-month aged) ▪ 17

Roasted Camembert, honey, thyme & white wine ▪ 21

Burrata from Puglia (300g) ▪ 19

Roasted seasonal vegetables ▪ 18

White ham ▪ 12

Angus Wagyu beef cecina – Casalba ▪ 26

Caviar (30g) Oscietra Grand Cru ▪ 110

Fine slices of smoked salmon ▪ 28

Foie gras ▪ 29

Truffle Croque-Monsieur ▪ 18

French fries or Green salad ▪ 6

Sweet

Chocolate mousse, olive oil & sea salt flakes ▪ 13

Crème brûlée, Ugandan vanilla ▪ 12

Seasonal fruits platter ▪ 12

Ice Creams & Sorbets (1 scoop/2 scoops) ▪ 6 / 11

Café gourmand ▪ 11

Martini Espresso ▪ 15

Colonel Coupe ▪ 18

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

Dinner

Net prices – Service included
Allergy information available upon request