

Let's eat!

Boards

BOOGIE BOARD

Assorted charcuterie, cheeses & vegetables

MUSETTE BOARD

Assorted charcuterie & cheeses

GAVOTTE BOARD

Assorted cheeses & vegetables

Starters

LOVE ON TOAST

Creamy homemade trout rillettes with green pepper, croutons

RIZ EN FOLIE *

St-Marcellin rice croquettes, asparagus, parmesan cheese, herbs, Lauris sauce with light mayonnaise, smoked paprika and sherry vinegar

ARTICHOCH!

Artichoke, hazelnut & candied lemon spread

OH MY COCOTTE *

Egg mayonnaise, peas, broad beans, radishes & pickled red onions

SPRING FLING *

Creamy carrot soup with mild spices, Comté cheese

Salads



THE LOVE GARDEN

Breaded French chicken, romaine salad, quail eggs, parmesan cheese, croutons, caper sauce

SPRING SALAD *

Quinoa trio, peas, green beans, carrots, red onions, citrus vinaigrette

20

19

17

10

9

8

7

7

19

17

Lunch time!

Starter + Main Course or Main Course + Dessert **19€**

Starter + Main Course + Dessert **22€**

Only on weekdays for lunch for dishes with this symbol *
Drink not included

VEAU LA LA !

Slow-cooked veal, herb-infused veal juice, seasonal vegetables

OH MY FISH !

Low-temperature cooked trout, fennel sauce vierge, lemon, apple & dill

CORDON BLEU


French chicken cordon bleu with Comté & cooked ham

BUN PULLED PORK *

Beer-braised pulled pork shoulder, tangy coleslaw, mustard sauce

KISS & CROQ' *

Cream cheese and herb tartine, smoked trout, carrots, cucumbers, radishes

 Vegetarian version on request

LES P'TITS GNOCCHIS

Potato gnocchis & sautéed oyster mushrooms with green almond & basil pesto



PÊCHÉS GOURMANDS

LA SUZETTE *

Trio of crêpes Suzette with butter, caramel, triple sec, orange & lemon

CRAZY LOVE

Pistachio cream, kirsch syrup, meringue, strawberry

LEMON TART *

21

20

19

18

17

14

16

7

7

7

JAVA DISHES

all of our meat and charcuterie is born and raised in france

Sides are included, to choose among the «Pêchés mignons»!



FRENCH COQ'CAN *

Chicken marinated with garlic and herbs, olive oil Sherry & Espelette pepper

LOVE ME TENDER

Beef marinated with garlic and herbs, olive oil Sherry & Espelette pepper

PÊCHÉS MIGNONS

SAUTEED VEGETABLES

Seasonal vegetables

FRENCH KISS FRIES

Homemade fries

SMASHED POTATOES

SALAD

Heart of romaine salad

French kids

Crispy french chicken

OR Ham and Comté cheese croque-monsieur & French Kiss fries OR Salad

+ Ice cream OR Sugar crepe

+ Water syrup

MELTING HEART

Chocolate fondant

SWEET COFFEE OR TEA

Dessert of your choice from the menu with coffee or tea

17

24

4

4


4


4

11

8

9

 Vegetarien

 Vegan

Net prices in euros including VAT and service. Free drinking water available on request for customers with consumption. Allergens available on request.

FRENCH Kiss

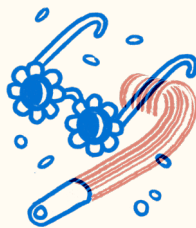
LIEU DE VIE à la Française



Stay in touch !



@frenchkiss.montpellier



French Kiss is the revival of the guinguette spirit of yesteryear, where friends, families, colleagues and flirtatious adventurers for drinks, food and fun.

Immerse yourself in a *regressive and festive universe*, where the *French joie de vivre* expresses itself over a cocktail or a gourmet dish to share.



French Kiss *homemade* recipes are created using *quality products*, ethically *sourced in France* and in keeping with the seasons. Our chef carefully crafts each recipe to delight your taste buds, using carefully selected raw ingredients.



At French Kiss, we welcome you *at any time of day* for sweet or savoury break (see our dedicated menu) !

