

# Let's eat!

## Boards

### BOOGIE BOARD

Assorted charcuterie, cheeses & vegetables

### MUSETTE BOARD


Assorted charcuterie & cheeses

### GAVOTTE BOARD

Assorted cheeses, olive tapenade & vegetables

## Starters

### CRUSH D'ÉTÉ \*

Melon, watermelon, Bayonne ham  
 Vegan version available upon request

### GAZPACHO \*

Tomato gazpacho, farmhouse bread crouton

### PROVENCAL SPREAD \*

A spread with peppers, zucchini, eggplant, served with farmhouse bread

### PURPLE FRIES

Fried eggplant, cream cheese sauce, herbs, cucumber, mint

### OH MY COCOTTE

Perfect egg, sweet pepper piperade

## Salads



### THE LOVE GARDEN

Breaded French chicken, romaine lettuce, egg, parmesan cheese, croutons, caper sauce

### SUMMER SALAD \*

Risoni pasta, cherry tomatoes, broad beans, red onion, black olives, chives, basil, Romesco sauce

 Vegetarian  Vegan

## Lunch time!

Starter + Main Course or Main Course + Dessert **20€**

Starter + Main Course + Dessert **23€**

Weekday lunchtimes on dishes marked with the symbol \*, excluding drinks

## JAVA DES PLATS

all our meat and charcuterie is born and raised in france

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



### BEEF EFFECT

Traditional hand-cut beef tartare, served ready to eat

### SEARED OCTOPUS

Seared octopus cooked on a griddle, with Antibes sauce

### BUN PULLED PORK \*

Shredded pork loin confit in barbecue sauce, iceberg lettuce and heirloom tomato

### CORDON BLEU

French chicken cordon bleu, Comté cheese, cooked ham

### OH'BERGINE \*

Half a candied eggplant topped with romaine lettuce, tomatoes, onions, radishes, balsamic vinaigrette, seeds

### KISS & CROQ' \*

Crispy goat cheese tartine, sweet pepper piperade, balsamic reduction



## PÊCHÉS GOURMANDS

### SEASONAL CLAFOUTIS \*

Raspberry and blueberry clafoutis

### PARIS-BREST

Cracker chou pastry, old-fashioned praline cream

### ORCHARD DELIGHTS \*

Seasonal yellow fruit salad, fresh raspberries, raspberry-violet sorbet

### GARDE LA PÊCHE

Creamy fromage blanc with lime and seasonal yellow fruits

### FRENCH COQ'CAN \*

Marinated chicken skewer, seared bell pepper cooked on a griddle

### LOVE ME TENDER

Minced beef patty with a fried egg on top, fresh herbs

## PÊCHÉS MIGNONS

### HOMEMADE RATATOUILLE

### FRENCH KISS FRIES

Homemade fries

### NEW POTATOES

New potatoes with herbs

### SALAD

Lettuce, citrus vinaigrette

## French kids



Crispy french chicken  
**OR** Ham and Comté cheese croque-monsieur and French Kiss fries **OR** Salad

+ Small ice cream pot **OR** Seasonal fruit  
+ Water syrup

### FROSTED LEMON

Frosted lemon, lime whipped cream, meringue

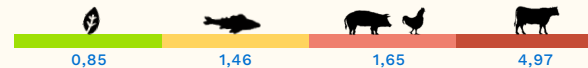
### SWEET COFFEE OR TEA

Dessert of your choice from the menu with coffee or tea

### ICE CREAM

Individual pot, ask us about the flavors!

CARBON RATING\*  
(in kgCO2e/meal)



\*Source: Ademe. A meal with red meat emits on average 5 times more CO2 than a vegetarian meal.

# FRENCH Kiss

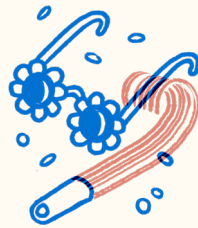
LIEU DE VIE à la Française



Stay in touch !



@frenchkiss.paris



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) !

