

**Plates
to share**

• **Cheeses**

Selection of Cheese Master Pascal Beillevaire

Brie de Meaux - Lorraine - Cow

Saint Nectaire fermier, paille de seigle - Auvergne - Cow

Long Blanc - Centre - Goat

• **Charcuterie** (cold cuts) « A La Ville De Rodez »

• **Mixed Cheeses and cold cuts**

• **Crispy prawns**

Small | Large

8 € | 14 €

7 € | 13 €

14 €

9 € | 16 €

Kid's plate (- 10 years old)

Syrup with water

Poultry fillet or minced meat
steak, homemade fries

+ scoop of ice cream

9,5 €

continuous
service

DESSERTS

Hearty coffee 8 €

The moment's « compote » (stewed fruit) 6 €

Chocolate « Moelleux » (soft cake), vanilla ice cream 7 €

Panna Cotta, coulis day 7 €

Home-Made Tiramisu 6 €

Custard cream pistachio 7 €

Ice creams and Sorbets - 3 scoops,
vanilla, chocolate, salted butterscotch,
strawberry, mangue, lime 8 €

Ask
for
our daily dessert



Net prices in Euros • CB : not minimum, not maximum - The property does not take checks

L'autre CAFÉ • 62 rue Jean-Pierre Timbaud - 75011 Paris
01 40 21 03 07 - www.lautrecafe.com

L'autre CAFÉ • 62 rue Jean-Pierre Timbaud - 75011 Paris
01 40 21 03 07 - www.lautrecafe.com



All our dishes are prepared on-site with fresh products

continuous service

Enjoy your meal!

STARTERS

Crispy prawns - to share - or not to share -	9 €
6 snails with Pastis (aniseed alcohol)	8 €
Roasted marrow bone and toast	8 €
Marinated salmon with dill	9 €
Plate of cold cuts and gherkins	7 €
Semi-cooked Foie Gras	13 €

MAIN COURSES

Vegetable wok, fresh coriander, citronella, ginger and sesame	12 €
Grilled swordfish, virgin sauce, seasonal vegetables	18 €
Beef tartar, (raw mince), homemade fries and salad	14 €
Thick rump steak « ANGUS », bearnaise or pepper sauce, gratin dauphinois	19 €
Burgers from L'Autre Café, beef or salmon, homemade fries	13 €
Duck confit (preserved), potatoes with garlic and salad	15 €
Chicken skewers, citronella, crushed potatoes	14 €

Ask for our daily suggestions

PASTA

Penne with tomatoes, zucchini	11 €
Sautéed noodles, tofu and vegetables	12 €
Ravioli with three cheeses and basil, parmesan, pecorino, mozza	13 €

SALADS

- Chicken Caesar Salad
preserved tomatoes, parmesan, anchovy and caper sauce 13 €
- Inca Salad
salad, quinoa, lentils, avocado, sundried tomatoes, shallot, parsley 12 €
- Scandinavian Salad
salad, homemade marinated salmon, prawns, avocado 13 €
- « Biquette » Salad
salad, toasts with fresh goat cheese, marinated eggplants and zucchini 12 €
- L'Autre Café Salad
salad, dried ham, sautéed potatoes, poached egg 12 €

LE P'TIT DEJ

à partir de

7€

Servi tous les jours de 8 h à 12 heures

BRUNCH

Sunday

19€

Fresh orange juice



Fish or Meat Plate
hot drink

Viennese pastries

FORMULE du MIDI

à partir de

13€

du lundi au vendredi

