

DINING ROOM HOURS

BREAKFAST

Monday to Friday 7.00AM - 10.30AM
Saturday & Sunday 7.00AM - 11.00AM

LATE & FESTIVE BREAKFAST
Dimanche 12.00PM - 3.00PM

LUNCH

Monday to Saturday 12.00PM - 2.30PM

DINNER

Tuesday to Saturday 7.00PM - 11.00PM

BAR

Monday to Thursday 7.00AM - 12.00AM
Friday & Saturday 7.00AM - 1.00AM
Sunday 7.00AM - 10.00PM

*lunch
dinner*

MENU

**FOLLOW US ON INSTAGRAM
@MONTECITORESTAURANTPARIS**

STARTERS: SHARING IS CARING

GUACAMOLE & TORTILLA CHIPS ★ VEGAN & GLUTEN FREE _____	14
Avocado, lime, pico de gallo, coriander	
GREEN HUMMUS & PITA BREAD _____	14
Broccoli, chickpeas, crunchy almonds	
ARTICHOKE SASHIMI VEGAN & GLUTEN FREE _____	14
Green peas, mint	
GASPACHO & PAN CON TOMATE ★ VEGAN _____	14
Tomato, onion, cucumber, celery, bell pepper	
BEEF TATAKI ★ _____	23
Thin slices of rump steak, wakame seaweed, soy sauce, sesame, pickles	
SEA BREAM CEVICHE ★ GLUTEN FREE _____	24
Leche de tigre, coconut, coriander	
PIZZETTA _____	24
Tomato, burrata, basil	
LOBSTER ROLL _____	29
Toasted brioche bread, lobster, herb mayonnaise, lime	

BETWEEN BOTH

OCTOPUS SALAD GLUTEN FREE _____	27
Chickpeas, Kalamata olives, bell pepper, fresh herbs	
«CAESAR» SALAD ★ _____	25
Romaine, croutons, crispy chicken fillet, shavings of aged Rodez cheese, caesar sauce	
WEDGE SALAD GLUTEN FREE _____	26
Iceberg, tomato, spring onion, chives, blue cheese, raspberry	
POKE VERSION HAWAII GLUTEN FREE _____	29
Bluefin tuna, vinegared rice, ponzu sauce, carrots, edamame, soy bean sprouts, bok choy, sesame, coriander	
CHICKEN WINGS TO SHARE OR NOT _____	25
BBQ sauce	

MAIN COURSES

MAC & CHEESE ★ _____	24
Macaroni, caramelized onions, cheddar, Comté cheese, herb breadcrumbs	
RAMEN GLUTEN FREE _____	26
Buckwheat pasta, kombu seaweed & ginger dashi, bok choy, carrots, togarashi spices, soft-boiled egg, sesame seeds	
LINGUINE BASIL & LEMON _____	26
Linguine with basil, lemon and pine nuts	
FRIED CHICKEN ★ _____	29
Crispy chicken breast, corn, teriyaki, coriander and lemon mayonnaise, popcorn	
BEEF TACOS GLUTEN FREE _____	29
Corn tortillas, shredded beef, sweet potato, pico de gallo pineapple	
FISH TACOS GLUTEN FREE _____	29
Confit eggplant, sea bream, cumin, coriander, pico de gallo	
SMASH BURGER _____	29
French beef, Monterey jack, fried onions, riquette, cucumber pickles, mayonnaise, ketchup Served with french fries <i>With bacon</i> _____ +2	
SPICY TUNA _____	37
Grilled tuna marinated in mild spices, puffed rice, sesame, wasabi, dulce seaweed	
BEEF ASADA GLUTEN FREE _____	39
Matured ribeye, chimichurri, pickles, fried Padron peppers	

SOFTS

JUICES

FRESH JUICES, 20CL _____	12
Orange, grapefruit, lemon	
NECTAR, 25CL _____	12
Strawberry, white peach, apricot, pear	
SEASONED TOMATO JUICE, 20CL _____	8
FRUIT JUICE, 20CL _____	8
Apple, pineapple, cranberry	

SODAS

HOMEMADE ICED TEA, 33CL _____	8
HOMEMADE LEMONADE, 33CL _____	8
COCA-COLA, 33CL _____	8
COCA-COLA ZERO, 33CL _____	8
SPRITE, 25CL _____	8
FEVER TREE TONIC WATER, 20CL _____	8
FEVER TREE GINGER ALE, 20CL _____	8
FEVER TREE GINGER BEER, 20CL _____	8
RED BULL, 25CL _____	9
VAIVAI COCONUT WATER, 33CL _____	9

WATER

EVIAN, 1L _____	8
EVIAN, 50CL _____	6
PERRIER, 33CL _____	6
SAN PELLEGRINO, 1L _____	8
FILTERED WATER, 50CL _____	4

HOT DRINKS

ESPRESSO _____	6
AMERICAN COFFEE _____	6
DOUBLE ESPRESSO _____	8
LATTE _____	8
MATCHA LATTE KUSMI TEA _____	8
CAPPUCCINO _____	8
KUSMI TEA _____	8
Earl Grey, Organic Ceylon, English Breakfast, Organic Anastasia, Kashmir Chai, Organic Genmaicha, Organic Sencha green tea, Matcha green tea, Jasmine green tea, Mint green tea, Four red fruits, Vanilla rooibos, Verbena, Chamomile	

HOT CHOCOLATE _____	8
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BEERS

1664, 25CL _____	10
1664 ALCOHOL-FREE, 33CL _____	10
AUBRAC AMBRÉE, 33CL _____	10
BUDWEISER USA, 33CL _____	10
CORONA, 33CL _____	10

DRAUGHT BEERS

25/50 CL

DEMORY PARIS (ALE) _____	9/14
BROOKLIN EAST (IPA) _____	9/14

CORSICA

CLOS DE BERNARDI "CRÈME DE TÊTE" _____	70
P.F De Bernardi – 2021	
PUMONTE _____	79
Domaine Alzipratu – 2018	

ITALY

BARBERA D'ALBA _____	66
Giuseppe Cortese DOC – 2022	
ROSSO DI MONTEPULCIANO "PRUGNOLO" _____	66
Boscarelli DOC – 2022	
CHIANTI CLASSICO _____	81
Istine DOC – 2021	
CONTE GIANGIROLAMO IGT POUILLES _____	95
Tenute Giangirolamo – 2017	
ROSSO DI MONTALCINO _____	103
Casanova Di Neri – 2016	
BAROLO ROCHE DI CASTIGLIONE _____	530
Alfredo Vietti – 2016	
AMARONE DELLA VALPOLICELLA _____	740
Dal Forno – 2013	

CALIFORNIA

GRENACHE SYRAH MOURVEDRE _____	72
Hahn – 2020	
NAPA VALLEY CABERNET SAUVIGNON _____	110
Beaulieu Vineyard – 2016	
PINOT NOIR _____	110
Au Bon Climat – 2018	
RIDGE GEYSERVILLE ZIN _____	148
Ridge – 2018	
RED ROCK TERRACE CABERNET SAUVIGNON _____	390
Diamond Creek – 2011	
OVERTURE _____	520
Opus One – 2017	

GERMANY

HAUS KLOSTERBERG PINOT NOIR _____	85
Markus Molitor – 2017	

AUSTRALIA

BIN 389 CABERNET-SHIRAZ _____	210
Penfolds – 2016	
RWT 798 BAROSSA VALLEY SHIRAZ _____	364
Penfolds – 2018	

SPAIN

AALTO RIBERA DEL DUERO _____	140
Aalto – 2018	

NEW-ZEALAND

MOUNT RILEY PINOT NOIR _____	90
Mount Riley – 2016	

ROSÉ WINES

75 CL

PROVENCE

CHÂTEAU LA COSTE _____	60
Château La Coste – 2021	
MINUTY PRESTIGE (75CL/150CL) _____	70/140
Minuty – 2022	

SIDES

MINI MAC & CHEESE

FRENCH FRIES ÉVIDEMMENT! VEGAN & GLUTEN FREE

GREEN SALAD, ROASTED PEPITAS VEGAN & GLUTEN FREE

MASHED SWEET POTATOES GLUTEN FREE

BROCCOLI, ROMESCO SALSA VEGAN & GLUTEN FREE

9

GUILTY PLEASURES

CHEESECAKE _____ 12
Caramel, macadamia

CALIFORNIAN CLOUD _____ 12
Light mousse, strawberry, raspberry, peach

BROWNIE _____ 12
Vanilla ice cream, coulis caramel

WOOPIE PIE _____ 12
Cocoa biscuit, marshmallow meringue

SUNDAE _____ 12
Yoghurt ice cream, red berry coulis, whipped cream, and granola

COFFEE & SWEETS _____ 12

WORK & LUNCH

MONDAY TO FRIDAY
LUNCH ONLY
EXCLUDING PUBLIC HOLIDAYS

STARTER,
MAIN OR SALAD
COFFEE & FILTERED WATER

42

*To choose among the dishes
mentioned with the ★ sign.*

Drink not included.



THE "HOME-MADE" DISHES ARE PREPARED ON THE SPOT FROM RAW PRODUCTS.
ALL OUR MEATS ARE OF FRENCH & EUROPEAN ORIGIN.
GLUTEN FREE BREAD IS AVAILABLE ON REQUEST. PLEASE INFORM US OF ANY FOOD ALLERGY.
NET PRICE IN EURO, VAT INCLUDED.

RED WINES

75 CL

BOURGOGNE

HAUTES-CÔTES DE NUITS "DAMES DE VERGY" _____	79
Domaine Antonin Guyon – 2021	
BOURGOGNE "PINOT NOIR" _____	83
Joseph Faiveley – 2020	
MARANGES 1 ^{ER} CRU "LES CLOS ROUSSOTS" _____	98
Château de Mercey Antonin Rodet – 2020	
AUXEY-DURESSES "LES HOZ" _____	120
Agnès Paquet – 2020	
MARSANNAY "LES LONGEROIES" _____	130
Domaine Jean Fournier – 2018	
POMMARD "EN BRESCUL" _____	175
Jean-Michel Giboulot – 2021	
VOSNE ROMANÉE 1 ^{ER} CRU "LES BEAUX MONTS" _____	223
Aurélien Verdet – 2018	

RHÔNE

CÔTES DU RHÔNE _____	57
Château Mont Redon – 2022	
CROZES-HERMITAGE "FRIANDISE" _____	63
Domaine Melody – 2022	
VACQUEYRAS LOPY _____	85
Domaine Le Sang des Cailloux – 2020	
CÔTE-RÔTIE "BASSENON" _____	150
Yves Cuilleron – 2020	

BORDEAUX

ORIGAMI _____	63
Famille Capdevielle & Ginter – 2018	
BLAYES QUINTESSANCE DE PEYBONHOMME _____	65
Château Peybonhomme Les Tours – 2018	
LE HAUT-MÉDOC DE BRANAIRE-DUCRU _____	72
Château Branaire-Ducru – 2018	
SAINT-ÉMILION GRAND CRU _____	85
Les Charmes de Grand Corbin – 2015	
MOULIS-EN-MÉDOC _____	133
Château Chasse Spleen – 2020	
PAUILLAC LACOSTE-BORIE _____	140
Château Grand-Puy-Lacoste – 2017	

LOIRE

SAINT-NICOLAS DE BOURGUEIL "TERRASSE DE LUNE" _____	70
François-Xavier Barc – 2020	
SANCERRE _____	74
Domaine la Clef du Récit – 2021	
MENETOU-SALON "LES CRIS" MONOPOLE _____	91
Domaine Henry Pellé – 2015	

BEAUJOLAIS

MORGON "LA CHANAISE" _____	60
Dominique Piron – 2021	

LANGUEDOC

CÔTES DU ROUSSILLON LES SORCIÈRES _____	66
Le Clos des Fées – 2021	
TERRASSES DU LARZAC L'ÉVEIL _____	72
Mas Conscience – Syrah – Grenache – Cinsault – 2019	
FAUGÈRES _____	80
Léon Barral – Carignan – Syrah – Grenache – 2019	

WHITES WINES

75 CL

BOURGOGNE

BOURGOGNE ALIGOTÉ "LES SÈVES" _____	52
Antonin Rodet – 2022	
MÂCON SOLUTRÉ-POUILLY _____	64
Domaine Renaud – 2021	
HAUTES-CÔTES DE NUITS "DEMOISELLE HUGETTE" _____	70
Domaine Dufouleur – 2022	
CHABLIS _____	80
Billaud-Simon – 2021	
CHABLIS LA BOISSONNEUSE LES 7 LIEUX BIO _____	95
Julien Brocard – 2020	
MARSANNAY "CUVÉE SAINT-URBAIN" _____	95
Domaine Jean Fournier – 2021	
GIVRY 1 ^{ER} CRU "LES GRANDES VIGNES" _____	105
Domaine Desvignes – 2020	

LOIRE

COTEAUX DU GIENNOIS "EDITION N°2" _____	72
Pascal Jolivet – 2022	
MENETOU-SALON "LES BLANCHAIS" _____	75
Domaine Henry Pellé – 2021	
POUILLY FUMÉ "BLANC FUMÉ" _____	85
Pascal Jolivet – 2022	
POUILLY FUMÉ "AUBAINE" _____	105
Jonathan Didier Pabiot – 2019	

RHÔNE

VIOGNIER "LES VIGNES D'À CÔTÉ" _____	70
Yves Cuilleron – 2020	
SAINT-JOSEPH "DIGUE" _____	105
Yves Cuilleron – 2020	
CONDRIEU "LA PETITE CÔTE" _____	140
Yves Cuilleron – 2019	

ALSACE

RIESLING GRAND CRU "ENGELBERG" _____	95
Mélanie Pfister – 2017	

ITALY

LANGHE CHARDONNAY _____	76
Giuseppe Cortese DOC Piémont – 2020	
DE AETNA _____	79
Terra Costantino DOC Etna – 2021	
CALVARINO GARGANEGA _____	95
Pieropan – 2018	
MILLESULMARE GRECANICO DORATO _____	181
Santa Maria La Nave – 2018	

CALIFORNIA

BERINGER FOUNDERS' ESTATE CHARDONNAY _____	46
Beringer – 2018	
CHARDONNAY _____	72
Hahn – 2021	
CHARDONNAY _____	110
Au Bon Climat – 2019	
FREESTONE CHARDONNAY _____	166
Joseph Phelps – 2018	
RIDGE ESTATE CHARDONNAY _____	175
Ridge – 2018	

GERMANY

RIESLING HAUS KLOSTERBERG _____	48
Markus Molitor – 2019	
GRÜNER VELTLINER "FEDERSPIEL" _____	63
Domaine Wachau – 2018	

AUSTRALIA

BIN 311 CHARDONNAY _____	120
Penfolds – 2019	

Drinks

MENU

SIGNATURE COCKTAILS

PASSION DEL MEZCAL, 13CL _____	18
Mezcal, Cointreau, passion fruit, agave syrup, fresh chilli, Tajin spices	
APPLE LOVER, 10CL _____	18
Calvados, yuzu, apple juice, egg white	
MEDITERRANEAN BREEZE, 12CL _____	18
CBD-infused rum, Italicus liquor, white Lillet, verjuice, fresh mint	
DOLCE VITA, 16CL _____	18
Apérol, Grand Marnier, blood orange, smoked orange, Ginger Ale	
LIPSTICK, 12CL _____	18
42below Vodka, St-Germain liqueur, pineapple juice, lime juice, homemade hibiscus syrup	
ST.HONORÉ, 12CL _____	18
Bombay Sapphire infused with hibiscus and tea, Cointreau, raspberry, pineapple juice, sugar syrup	
EL BASILICO, 12CL _____	18
Tequila 1800 Blanco, verjuice, fresh basil, agave syrup	
TOTEM, 12CL _____	18
Bacardi Cuatro infused with tonka beans, Cointreau, rhubarb, peach, ginger beer	
ASK FOR YOUR CLASSICS _____	18

VIRGIN COCKTAILS

ALCOOTEST, 20CL _____	14
Raspberry, pineapple juice, homemade hibiscus syrup, Ginger Ale	
MANGO SPICED, 20CL _____	14
Mango juice, blood orange, lemon, homemade ginger syrup, spicy powder	
MONTECITO GARDEN, 20CL _____	14
Cucumber, fresh basil, lime juice, agave syrup, ginger beer	

MYSTERY COCKTAIL

TRY OUR BARMAN'S COCKTAIL CREATION

WIN A GIFT IF YOU GUESS
THE 5 INGREDIENTS!

18

WINE BY THE GLASS

14 CL

CHAMPAGNES

PERRIER-JOUËT GRAND BRUT _____	20
Épernay, France	
PERRIER-JOUËT BLASON ROSÉ _____	24
Épernay, France	
PERRIER-JOUËT BLANC DE BLANCS _____	27
Épernay, France	

WHITES WINES

HAUTES CÔTES DE NUITS "DEMOISELLE HUGETTE" _____	13
Domaine Dufouleur – 2022	
HAHN CHARDONNAY _____	13
Hahn, Californie, États-Unis – 2021	
CÔTEAUX DU GIENNOIS "EDITION N°2" _____	13
Pascal Jolivet, Loire – 2022	

RED WINES

CROZES-HERMITAGE "FRIANDISE" _____	12
Domaine Melody – 2022	
LE HAUT-MÉDOC DE BRANAIRE-DUCRU _____	13
Château Branaire-Ducru – 2018	
BOURGOGNE "PINOT NOIR" _____	14
Joseph Faiveley – 2021	

ROSÉ WINES

MINUTY PRESTIGE _____	12
Côtes de Provence, France – 2023	

PROSECCO

PROSECCO EXTRA DRY _____	12
Fratelli Cosmo DOC – 2022	

CHAMPAGNES

75 CL

PERRIER-JOUËT GRAND BRUT _____	110
Épernay, France	
PERRIER-JOUËT BLASON ROSÉ _____	130
Épernay, France	
PERRIER-JOUËT BLANC DE BLANCS _____	150
Épernay, France	
BARONS DE ROTHSCHILD BRUT NATURE _____	160
Reims, France	
BESSERAT DE BELLEFON TRIPLE B CUVÉE BIO _____	175
Épernay, France	
LAURENT PERRIER ULTRA BRUT _____	195
Tours-sur-Marne, France	
"R" DE RUINART _____	190
Reims, France	
RUINART ROSÉ _____	220
Reims, France	
RUINART BLANC DE BLANCS _____	245
Reims, France	
RUINART BLANC DE BLANCS MAGNUM _____	490
Reims, France	
DOM PÉRIGNON _____	530
Épernay, France	
KRUG _____	590
Reims, France	
KRUG MAGNUM _____	1 180
Reims, France	

PROSECCO

75 CL

PROSECCO EXTRA DRY _____	63
Fratelli Cosmo DOC – 2022	
