

## 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

<b>GUACAMOLE &amp; TORTILLA CHIPS</b> ★ <b>VEGAN &amp; GLUTEN FREE</b> _____	14
Avocado, lime, pico de gallo, coriander	
<b>PINK HUMMUS &amp; PITA BREAD</b> _____	14
Beetroot, smoked almonds	
<b>BEEF TATAKI BAO</b> _____	14
Coleslaw, sweet chili, pickles	
<b>SALMON TATAKI</b> ★ <b>VEGAN</b> _____	14
Wakame seaweed, mild mustard, pickles	
<b>SEA BREAM CEVICHE</b> ★ <b>GLUTEN FREE</b> _____	24
Leche de tigre, puffed buckwheat, cilantro	
<b>PIZZETTA</b> _____	24
Tomato, scamorza, pesto	
<b>LOBSTER ROLL</b> _____	29
Toasted brioche bread, lobster, herb mayonnaise, lime	

## BETWEEN BOTH

<b>OCTOPUS SALAD</b> <b>GLUTEN FREE</b> _____	27
Chickpeas, Kalamata olives, bell pepper, fresh herbs	
<b>«CAESAR» SALAD</b> _____	25
Romaine, croutons, crispy chicken fillet, shavings of aged Rodez cheese, caesar sauce	
<b>RED QUINOA</b> ★ <b>GLUTEN FREE</b> _____	26
Grapefruit, pomegranate, feta, avocado, cucumber, orange vinaigrette	
<b>POKE VERSION HAWAII</b> <b>GLUTEN FREE</b> _____	29
Bluefin tuna, vinegared rice, ponzu sauce, carrots, edamame, soy bean sprouts, bok choy, sesame, coriander	

## MAIN COURSES

<b>MAC &amp; CHEESE</b> ★ _____	24
Macaroni, caramelized onions, cheddar, Comté cheese, herb breadcrumbs	
<b>RAMEN</b> <b>GLUTEN FREE</b> _____	26
Buckwheat pasta, kombu seaweed & ginger dashi, bok choy, carrots, togarashi spices, soft-boiled egg, sesame seeds	
<b>TAGLIATELLE MUSHROOMS &amp; HAZELNUTS</b> _____	26
tagliatelle with mushrooms, fresh herbs, hazelnuts	
<b>FRIED CHICKEN</b> ★ _____	29
Crispy chicken breast, corn, teriyaki, coriander and lemon mayonnaise, popcorn	
<b>BEEF TACOS</b> <b>GLUTEN FREE</b> _____	29
Corn tortillas, paprika, cumin, onion, cilantro, cheddar	
<b>SMASH BURGER</b> _____	29
French beef, Monterey jack, fried onions, riquette, cucumber pickles, mayonnaise, ketchup Served with french fries <i>With bacon</i> _____ +2	
<b>BEEF ASADA</b> <b>GLUTEN FREE</b> _____	39
Matured ribeye, chimichurri, pickles, fried Padron peppers	
<b>SPICY TUNA</b> _____	37
Grilled tuna marinated in mild spices, puffed rice, sesame, wasabi, dulce seaweed	
<b>CIOPPINO</b> _____	39
Scallops, clams, baby potatoes, garlic bread	

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## SOFTS

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### JUICES

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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	

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### SODAS

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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

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### WATER

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

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## HOT DRINKS

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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

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

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### DRAUGHT BEERS

25/50 CL

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

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## CORSICA

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

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## ITALY

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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	

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## CALIFORNIA

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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	

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## GERMANY

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HAUS KLOSTERBERG PINOT NOIR _____	85
Markus Molitor – 2017	

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## AUSTRALIA

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

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## SPAIN

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AALTO RIBERA DEL DUERO _____	140
Aalto – 2018	

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## NEW-ZEALAND

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MOUNT RILEY PINOT NOIR _____	90
Mount Riley – 2016	

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## ROSÉ WINES

75 CL

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## PROVENCE

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

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## SIDES

MINI MAC & CHEESE

FRENCH FRIES ÉVIDEMMENT! VEGAN & GLUTEN FREE

GREEN SALAD, ROASTED PEPITAS VEGAN & GLUTEN FREE

ROASTED SWEET POTATOES FETA, PICKLES GLUTENFREE

SAUTÉED MUSHROOMS, HAZELNUTS, RAISIN VEGAN & GLUTEN FREE

9

## GUILTY PLEASURES

CHEESECAKE \_\_\_\_\_ 12  
Caramel, macadamia

LEMON PIE \_\_\_\_\_ 12  
lemon meringue tart

BROWNIE \_\_\_\_\_ 12  
Vanilla ice cream, coulis caramel

PECAN PIE \_\_\_\_\_ 12  
Tonka, chantilly

FROZEN ORANGE \_\_\_\_\_ 12  
Orange sorbet, 75% chocolate

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.*

## TAKE AWAY

COOKIE FOR 4 O'CLOCK \_\_\_\_\_ 9  
Chocolate, hazelnut



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.



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## RED WINES

75 CL

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### BOURGOGNE

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HAUTES-CÔTES DE NUITS "DAMES DE VERGY" _____	79
Domaine Antonin Guyon – 2021	
BOURGOGNE "PINOT NOIR" _____	83
Joseph Faiveley – 2020	
MARANGES 1 <sup>ER</sup> 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 <sup>ER</sup> CRU "LES BEAUX MONTS" _____	223
Aurélien Verdet – 2018	

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### RHÔNE

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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	

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## BORDEAUX

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ORIGAMI _____	63
Famille Capdevielle & Ginter – 2018	
BLAYES QUINTESSENCE 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	

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### LOIRE

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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	

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### BEAUJOLAIS

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MORGON "LA CHANAISE" _____	60
Dominique Piron – 2021	

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### LANGUEDOC

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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	

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## WHITES WINES

75 CL

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### BOURGOGNE

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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 <sup>ER</sup> CRU "LES GRANDES VIGNES" _____	105
Domaine Desvignes – 2020	

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### LOIRE

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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	

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### RHÔNE

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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	

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## ALSACE

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

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### ITALY

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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	

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### CALIFORNIA

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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	

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### GERMANY

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

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### AUSTRALIA

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BIN 311 CHARDONNAY _____	120
Penfolds – 2019	

*Drinks*

**MENU**

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## SIGNATURE COCKTAILS

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<b>NAPA VALLEY DELIGHT, 7CL</b>	18
<i>Inspired by the Old Fashioned</i>	
Woodford infused with peanut butter, Cyna, tonka bitters, orange bitters, pecans	
<b>SAN FRANCISCO SUNSET, 9CL</b>	18
<i>Inspired by the Negroni</i>	
Bombay Sapphire, Martini Rubino, Fernet Branca, blueberry mint shrub	
<b>HOLLYWOOD GLAM, 12CL</b>	18
<i>Inspired by the Porn star Martini</i>	
Vodka 42below, Bénédictine, passion fruit, lemon, sugar syrup, vanilla yogurt	
<b>SANTA MONICA MOCHA, 8CL</b>	18
<i>Inspired by the Espresso Martini</i>	
Vodka infused with coffee oil, white crème de cacao, coconut water, sugar syrup	
<b>PALM SPRING COOLER, 18CL</b>	18
<i>Inspired by the Gin Fizz</i>	
Bombay Sapphire infused with lemongrass, lime, coconut and green apple soda	
<b>SAN DIEGO SPICE, 10CL</b>	18
Tequila 1800 silver, lime, yuzu, Cointreau, chili and cinnamon syrup	
<b>SANTA BARBARA BLISS, 6CL</b>	18
Woodford Rye infused red fruit tea, Heering liqueur, Chambord liqueur, chocolate bitter	
<b>MONTEREY MULE, 17CL</b>	18
Bacardi Blanc, Bacardi Anejo 4, vanilla syrup, lime, mint, ginger beer	
<b>ASK FOR YOUR CLASSICS</b>	18

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## VIRGIN COCKTAILS

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<b>PASSION ANGELES, 20CL</b>	14
Mango, pineapple, passion fruit, vanilla syrup	
<b>BERKELEY BERRY BREEZE, 20CL</b>	14
Blackberry syrup, peach, lime, sparkling apple	

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## WINE BY THE GLASS

14 CL

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### CHAMPAGNES

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

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### WHITES WINES

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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	

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### RED WINES

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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	

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### ROSÉ WINES

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MINUTY PRESTIGE _____	12
Côtes de Provence, France – 2023	

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### PROSECCO

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PROSECCO EXTRA DRY _____	12
Fratelli Cosmo DOC – 2022	

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## CHAMPAGNES

75 CL

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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	

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## PROSECCO

75 CL

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PROSECCO EXTRA DRY _____	63
Fratelli Cosmo DOC – 2022	

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