

*lunch
dinner*

MENU

**FOLLOW US ON INSTAGRAM
@KIMPTONSTHONORE
@MONTECITORESTAURANTPARIS**

STARTERS: SHARING IS CARING

GUACAMOLE & CHIPS TORTILLAS ★ VEGAN & GLUTEN FREE _____	14
Avocado, lime, pico de gallo, coriander	
VEGGIE NEMS ★ VEGAN _____	17
Crispy vegetable spring rolls, mint, coriander, sweet chili sauce	
TUNA TATAKI GLUTEN FREE _____	24
Mango, sesame, wasabi	
DATTERINO & STRACCIATELLA GLUTEN FREE _____	23
Datterino tomatoes, stracciatella, basil, hazelnuts	
PIZZETTA _____	19
Tomato, burrata, olives, basil	
CRISPY LANGOUSTINE TOSTADA GLUTEN FREE _____	24
Avocado, lemon cream, tomato condiment	
LOBSTER ROLL _____	29
Toasted brioche bun, lobster, herb mayonnaise, lime	

BETWEEN BOTH

«CAESAR» SALAD _____	25
Romaine, breadcrumbs, crispy chicken fillet, Vieux Rodez cheese, Caesar sauce	
COBB SALAD ★ _____	29
Iceberg lettuce, blue cheese, tomato, egg, chicken, red onions, arugula <i>Bacon optional</i>	
HAWAIIAN-STYLE POKÉ GLUTEN FREE _____	29
Salmon, seasoned rice, cucumber, edamame, pomegranate, carrot, sesame wakame, pineapple	
PACIFIC BAY SALAD GLUTEN FREE _____	27
Crispy lettuce, sautéed octopus, Kalamata olives, red onion, cucumber, pickles, lemon dressing	

MAIN COURSES

MAC & CHEESE ★ _____	24
Macaroni, caramelized onions, cheddar, Comté cheese, seasoned breadcrumbs	
SEA BREAM FILLET GLUTEN FREE _____	32
Sea bream fillet, fennel, orange, pomegranate, red chimichurri	
CONCHIGLIONI ALLA BURRATA _____	25
Conchiglioni, tomato, cured lemon, Kalamata black olives, burrata	
FISH TACOS GLUTEN FREE _____	29
Pollock fish, guacamole, pico de gallo, pickles	
FRIED CHICKEN ★ _____	29
Crispy chicken supreme, curry, pico de gallo, sweet gochujang	
SILKY EGGS _____	22
Slow-cooked eggs, toasted English muffin, smoked trout, spinach, Hollandaise sauce	
TURKEY SHAWARMA TACOS GLUTEN FREE _____	27
Smoked paprika-marinated turkey, succrine lettuce, white onion, spicy sauce, moutabal	
SMASH BURGER _____	29
French beef, Monterey jack, fried onions, riquette, barbecue sauce Served with french fries <i>Add bacon</i> _____ +2	
FIRE-GRILLED BEEF _____	34
Grilled Black Angus rump steak, green chimichurri, Padrón peppers	

SIDES

MINI MAC & CHEESE

FRENCH FRIES ÉVIDEMMENT! VEGAN & GLUTEN FREE

GREEN SALAD VEGAN & GLUTEN FREE

ROASTED VEGETABLES WITH OREGANO VEGAN & GLUTEN FREE

VEGGIE BUCKET : SEASONAL VEGETABLE TEMPURA,
CREAMY LEMON SAUCE

9

GUILTY PLEASURES

SUNNY CHEESECAKE _____ 12
Passion fruit cheesecake

SUNDAE GLUTEN FREE _____ 12
Vanilla-strawberry ice cream, mixed berry coulis, pink
pralines, whipped cream

BROWNIE _____ 12
Chocolate-hazelnut-pecan nuts, vanilla ice cream, caramel

PEACH MELBA SANS GLUTEN _____ 12
Peach, vanilla, frozen yogurt, whipped cream, almonds

FRUITY VIBE VEGAN & GLUTEN FREE _____ 12
Seasonal fruits selection

COFFEE & SWEETS _____ 12

WORK & LUNCH

MONDAY TO FRIDAY
LUNCH ONLY
EXCLUDING PUBLIC HOLIDAYS

STARTER,
MAIN OR SALAD
COFFEE & FILTERED WATER

48

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

Drink not included.



OUR "HOMEMADE" DISHES ARE PREPARED ON-SITE USING RAW INGREDIENTS.
ALL OUR MEATS ARE OF FRENCH ORIGIN, BORN, RAISED, AND SLAUGHTERED IN FRANCE.
GLUTEN-FREE BREAD AVAILABLE UPON REQUEST. PLEASE INFORM US OF ANY FOOD ALLERGIES.
PRICES ARE IN EUROS, INCLUDING VAT.

Drinks

MENU

COCKTAILS SIGNATURE

CANYON FIRE, 8CL	18
Patrón Tequila, Mezcal, agave syrup, lime, basil	
THE BEL AIR RITUAL, 11CL	18
Grey Goose Vodka, lemon, Mandarine Napoléon liqueur, Angostura bitters	
SUNSET HOUR, 12CL	18
Chambord liqueur, Bénédictine, peach, lemon, Prosecco	
PACIFIC FROST, 9CL	18
Bombay Sapphire Gin, Lillet Blanc, lemon, vanilla, almond	
WALK OF FAME, 7CL	18
Popcorn-infused bourbon, maple syrup, Angostura bitters	
SUMMER BLOOM, 12CL	18
Volcán Tequila, apple, elderflower cordial, lime	
OJAI GROVE, 8CL	18
42 Below Vodka, lemon, olive	
ASK FOR YOUR CLASSICS	18

VIRGIN COCKTAILS

TOPANGA SPICE, 12CL	14
Ginger cordial, lemon, pineapple, soda	
SWEET DRIFT, 12CL	14
Coconut, passion fruit, pineapple	
TASTY SUMMER BLOOM , 12CL	14
Apple, elderflower cordial, lime, soda	

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	

WHITE WINES

SANCERRE _____	13
Pascal Jolivet, Loire – 2025	
HAHN CHARDONNAY _____	13
Hahn, California, États-Unis – 2022	

RED WINES

BORDEAUX "MARGAUX DE BRANE" _____	13
Château Brane-Cantenac – 2021	
BOURGOGNE "PINOT NOIR" _____	14
Joseph Faiveley – 2022	

ROSÉ WINE

MINUTY PRESTIGE _____	12
Côtes de Provence, France – 2025	

PROSECCO

PROSECCO EXTRA DRY _____	12
DOC Martini	

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	
"R" DE RUINART _____	190
Reims, France	
RUINART ROSÉ _____	220
Reims, France	
RUINART BLANC DE BLANCS _____	245
Reims, France	
DOM PÉRIGNON _____	530
Épernay, France – 2013	

PROSECCO

75 CL

PROSECCO EXTRA DRY _____	63
DOC Martini	

WHITE WINES

75 CL

BOURGOGNE

BOURGOGNE ALIGOTÉ _____	52
Antonin Rodet – 2024	
CHARNAIS-LES-MÂCONS _____	64
Domaine Pascal Renaud – 2024	
CHABLIS _____	80
Billaud-Simon – 2023	
CHABLIS LA BOISSONNEUSE LES 7 LIEUX BIO _____	95
Julien Brocard – 2022	
MARSANNAY "CUVÉE SAINT-URBAIN" _____	95
Domaine Jean Fournier – 2023	

LOIRE

SANCERRE _____	60
Pascal Jolivet – 2025	
MENETOU-SALON "LES BLANCHAIS" _____	75
Domaine Henry Pellé – 2022	
POUILLY FUMÉ "BLANC FUMÉ" _____	85
Pascal Jolivet – 2023	
POUILLY FUMÉ "AUBAINE" _____	105
Jonathan Didier Pabiot – 2023	

RHÔNE

VIOGNIER "LES VIGNES D'À CÔTÉ" _____	70
Yves Cuilleron – 2023	
SAINT-JOSEPH "DIGUE" _____	105
Yves Cuilleron – 2020	
CONDRIEU "LA PETITE CÔTE" _____	140
Yves Cuilleron – 2021	
CHÂTEAUNEUF-DU-PAPE _____	150
Domaine Saint-Préfert – 2018	

CALIFORNIA

BERINGER FOUNDERS' ESTATE CHARDONNAY _____	46
Beringer – 2020	
CHARDONNAY _____	72
Hahn – 2022	
CHARDONNAY "AU BON CLIMAT" _____	110
Santa Barbara – 2019	
FREESTONE CHARDONNAY _____	166
Joseph Phelps – 2018	

RED WINES

75 CL

BOURGOGNE

HAUTES-CÔTES DE NUITS "16 ^{ÈME} GÉNÉRATION" _____	79
Domaine Guy & Yvan Dufouleur – 2022	
BOURGOGNE "PINOT NOIR" _____	83
Joseph Faiveley – 2022	
MARANGES 1 ^{ER} CRU "LES CLOS ROUSSOTS" _____	98
Château de Mercey Antonin Rodet – 2020	
MARSANNAY "LES LONGEROIES" _____	130
Domaine Jean Fournier – 2021	
POMMARD "EN BRESCUL" _____	175
Jean-Michel Giboulot – 2022	
VOSNE ROMANÉE "LES CHALANDINS" _____	223
Camille Giroud – 2022	

RHÔNE

CÔTES DU RHÔNE _____	57
Château Mont Redon – 2024	
VACQUEYRAS LOPY _____	85
Domaine Le Sang des Cailloux – 2022	
CÔTE-RÔTIE "BASSENON" _____	150
Yves Cuilleron – 2020	

BORDEAUX

LALANDE-DE-POMEROL _____	63
Château Canon Chaigneau - 2021	
BLAYES QUINTESSENCE DE PEYBONHOMME _____	65
Château Peybonhomme Les Tours – 2018	
LE HAUT-MÉDOC DE BRANAIRE-DUCRU _____	72
Château Branaire-Ducru – 2019	
MARGAUX DE BRANE _____	80
Château Brane-Cantenac – 2021	
MOULIS-EN-MÉDOC _____	133
Château Chasse Spleen – 2021	
PAUILLAC LACOSTE-BORIE _____	140
Château Grand-Puy-Lacoste – 2020	

LOIRE

SAINTE-NICOLAS DE BOURGUEIL "TERRASSE DE LUNE" _____	70
François-Xavier Barc – 2020	
SANCERRE _____	74
Domaine la Clef du Récit – 2023	
MENETOU-SALON "LES CRIS" MONOPOLE _____	91
Domaine Henry Pellé – 2018	

LANGUEDOC

TERRASSES DU LARZAC "L'ÉVEIL" _____	72
Mas Conscience – Syrah – Grenache – Cinsault – 2021	
FAUGÈRES _____	80
Léon Barral – Carignan – Syrah – Grenache – 2020	

CORSICA

CLOS DE BERNARDI "CRÈME DE TÊTE" _____ 70
P.F De Bernardi – 2021

CALIFORNIA

PINOT NOIR "AU BON CLIMAT" _____ 110
Santa Barbara – 2018

RIDGE GEYSERVILLE _____ 148
Ridge Sonoma Valley – 2018

ROSÉ WINES

75 CL

PROVENCE

CHÂTEAU LA COSTE, (75CL/150CL) _____ 60/120
Château La Coste - 2021

MINUTY PRESTIGE, (75CL/150CL) _____ 70/140
Minuty - 2025

SOFTS

JUICES

FRESH JUICES, 20CL _____	12
Orange, grapefruit, lemon	
NECTAR, 25CL _____	12
Strawberry, apricot, pear	
SEASONED TOMATO JUICE, 20CL _____	8
FRUIT JUICES, 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
BADOIT, 1L _____	8

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 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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Plant-based milk options: oat, almond, soy or rice

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
BROOKLYN EAST (IPA) _____	9/14

YOUR DAILY BOOST

DETOX SHOT

ELIXIR _____	8
Pineapple, ginger, turmeric	
ABSOLU _____	8
Ginger, apple, lemon	
ELEVATION _____	8
Apple, ginger, spirulina, mint	

DETOX JUICES

PURITY _____	14
Celery, lemon, ginger	
CONFIDENCE _____	14
Pineapple, passion fruit, ginger, turmeric	
STRENGTH _____	14
Beetroot, lemon, ginger	

DINING ROOM HOURS

BREAKFAST

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

LATE & FESTIVE BREAKFAST
Sunday 12.00PM - 3.00PM

LUNCH

Monday to Saturday 12.00PM - 2.30PM

DINNER

Tuesday to Saturday 7.00PM - 11.00PM

BAR

Monday 7.00AM - 10.00PM
Tuesday to Saturday 7.00AM - 12.00AM
Sunday 7.00AM - 10.00PM