

*lunch  
dinner*

**MENU**

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

## STARTERS: SHARING IS CARING

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

## BETWEEN BOTH

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

## MAIN COURSES

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

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## COCKTAILS SIGNATURE

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

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## VIRGIN COCKTAILS

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

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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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### WHITE WINES

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

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### RED WINES

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

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### ROSÉ WINE

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MINUTY PRESTIGE _____	12
Côtes de Provence, France – 2025	

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### PROSECCO

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PROSECCO EXTRA DRY _____	12
DOC Martini	

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

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## PROSECCO

75 CL

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PROSECCO EXTRA DRY _____	63
DOC Martini	

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## WHITE WINES

75 CL

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### BOURGOGNE

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

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### LOIRE

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

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### RHÔNE

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

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## CALIFORNIA

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

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# RED WINES

75 CL

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## BOURGOGNE

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HAUTES-CÔTES DE NUITS "16 <sup>ÈME</sup> GÉNÉRATION" _____	79
Domaine Guy & Yvan Dufouleur – 2022	
BOURGOGNE "PINOT NOIR" _____	83
Joseph Faiveley – 2022	
MARANGES 1 <sup>ER</sup> 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	

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## RHÔNE

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

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## BORDEAUX

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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	

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## LOIRE

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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	

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## LANGUEDOC

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

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## CORSICA

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

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## CALIFORNIA

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PINOT NOIR "AU BON CLIMAT" \_\_\_\_\_ 110  
Santa Barbara – 2018

RIDGE GEYSERVILLE \_\_\_\_\_ 148  
Ridge Sonoma Valley – 2018

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## ROSÉ WINES

75 CL

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## PROVENCE

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

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

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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, apricot, pear	
SEASONED TOMATO JUICE, 20CL _____	8
FRUIT JUICES, 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
BADOIT, 1L _____	8

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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 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*

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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
BROOKLYN EAST (IPA) _____	9/14

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## 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