

*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
Smoked beetroot, roasted poppy seeds	
<b>ROASTED WATERMELON</b> <b>GLUTEN FREE</b> _____	17
Frozen feta, salsa verde sauce, fresh herbs	
<b>FLAUTAS</b> ★ _____	19
Wheat tortilla, shredded Mexican chicken, cheddar, coriander	
<b>BEEF TATAKI</b> ★ _____	23
Thin slices of rump steak, wasabi sesame, puffed rice, sweet and sour sauce	
<b>PIZZETTA</b> _____	24
Arrabiata sauce, scamorza, riquette, olive oil	
<i>With pepperoni</i> _____	+3
<b>TUNA CEVICHE</b> <b>GLUTEN FREE</b> _____	25
Leche de tigre with strawberry, lemongrass, vegetarian peppers	
<b>LOBSTER ROLL</b> _____	29
Toasted brioche bread, shredded lobster, herb mayonnaise, lime	

## BETWEEN BOTH

<b>AVOCADO TOAST</b> _____	22
Seed bread, avocado, pico de gallo, onions, corn, coriander, "perfect" egg	
<b>«CAESAR» SALAD</b> ★ _____	25
Romaine, croutons, crispy chicken fillet, shavings of aged Rodez cheese, caesar sauce	
<b>GREEK SALAD</b> <b>GLUTEN FREE</b> _____	26
Greek yogurt with Zaatar, tomatoes, watermelon, cucumber, capers, red onions, Kalamata olives	
<b>POKE VERSION HAWAII</b> <b>GLUTEN FREE</b> _____	29
Fresh salmon, vinegared rice, ponzu sauce, carrots, edamame, soy bean sprouts, bok choy, sesame, coriander	

## MAIN COURSES

<b>VEGGIE WOK</b> ★ <b>VEGAN</b> _____	24
Tamari sauce, tofu, satay spices, coriander, lime	
<b>MAC &amp; CHEESE</b> ★ _____	24
Macaroni, caramelized onions, cheddar, gruyere, herb breadcrumbs	
<b>TAGLIATELLES POMODORO &amp; STRACCIATELLA</b> _____	26
Tagliatelle, Datterino tomatoes, stracciatella, olive oil, basil	
<b>FRIED CHICKEN</b> ★ _____	29
Crispy chicken breast, corn, teriyaki, coriander and lemon mayonnaise	
<b>GRILLED FISH TACOS</b> <b>GLUTEN FREE</b> _____	29
Corn tortilla, sea bream fillet, iceberg lettuce, guacamole, pico de gallo, chilli pickles, creamy herb sauce	
<b>SMASH BURGER</b> _____	29
French beef, monterey jack, fried onions, riquette, cucumber pickles, mayonnaise, ketchup	
Served with french fries	
<i>With bacon</i> _____	+4
<b>SPICY TUNA</b> <b>GLUTEN FREE</b> _____	36
Grilled tuna marinated in mild spices, peppers condiment, tomatoes, riquette	
<b>BEEF ASADA</b> <b>GLUTEN FREE</b> _____	39
Grilled Black Angus beef chuck marinated with citrus, corn tortillas, fried Padrón peppers, coriander, tarragon	

## SIDES

FRENCH FRIES ÉVIDEMMENT! VEGAN & GLUTEN FREE  
MINI MAC & CHEESE, THE ORIGINAL ONE  
STIR-FRIED BROCCOLINIS VEGAN & GLUTEN FREE  
SMOKED MASHED POTATOES GLUTEN FREE  
SALAD & ROASTED PEPITAS

9

## GUILTY PLEASURES

RED BERRIES CHEESECAKE \_\_\_\_\_ 12

BROOKIE \_\_\_\_\_ 12

Served with vanilla ice cream

FRESH CITRUS SALAD VEGAN & GLUTEN FREE \_\_\_\_\_ 12

Thin slices of orange, grapefruit & kumquat  
Served with lemon sorbet & caramelized almonds

SUNDAE OF THE DAY \_\_\_\_\_ 12

COFFEE & SWEETS \_\_\_\_\_ 12

### WORK & LUNCH

MONDAY TO FRIDAY  
LUNCH ONLY  
EXCLUDING PUBLIC HOLIDAYS

STARTER,  
MAIN OR SALAD  
& COFFEE

41

To choose among the dishes  
mentioned with the ★ sign.

Drink not included.

### LET'S BRUNCH

EVERY SUNDAY  
FROM 12.30PM TO 3.00PM

Hot drink,  
fruit juice,  
buffet,  
your choice of  
à la carte dish & cocktail

78

INFORMATION & BOOKING :  
montecitoparis.com  
bonjour@montecitoparis.com  
+33 (0)1 80 40 76 40



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.

*Drinks*

**MENU**

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## SIGNATURE COCKTAILS

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<b>BARBOSSA, 16CL</b> _____	18
Spiced rum, Cointreau, Italicus liqueur, passion fruit purée, homemade ginger syrup	
<b>CAPUCINES, 12CL</b> _____	18
Cucumber and basil infused vodka, St-Germain liqueur, strawberry juice, lime	
<b>PEPPER SMASH, 15CL</b> _____	18
Pepper-infused Bombay Sapphire gin, homemade basil syrup, sparkling water, fresh basil, lime	
<b>APHRODISIAC, 15CL</b> _____	18
Vodka 42 Below, homemade ginger syrup, fresh mint, fresh chilli, ginger beer, lime	

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## COCKTAILS

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<b>PORNSTAR MARTINI, 15CL</b> _____	18
Vanilla vodka, passion fruit, vanilla syrup, prosecco	
<b>MOJITO, 15CL</b> _____	18
Bacardi cuatro, fresh mint, sparkling water, sugar, lime	
<b>APEROL SPRITZ, 15CL</b> _____	18
Aperol, prosecco, sparkling water	
<b>HUGO, 15CL</b> _____	18
St-Germain liqueur, prosecco, fresh mint, sparkling water	
<b>MOSCOW MULE, 15CL</b> _____	18
Vodka 42 Below vodka, lime, ginger beer	
<b>OLD FASHIONED, 7CL</b> _____	18
Woodford bourbon, sugar, angostura bitters	
<b>DRY MARTINI, 7CL</b> _____	18
Vermouth Noilly Prat, vodka or gin	
<b>ESPRESSO MARTINI, 12CL</b> _____	18
Vodka 42 Below, Kahlúa liqueur, espresso	
<b>MARGARITA, 9CL</b> _____	18
Tequila 1800, Cointreau, lime	
<b>NEGRONI FROM THE BARREL, 9CL</b> _____	18
Bombay Sapphire gin, Rubino Martini, Campari	

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## VIRGIN COCKTAILS

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<b>BREATH TEST, 20CL</b> _____	14
Pineapple juice, strawberry purée, homemade hibiscus syrup, ginger ale	
<b>DETOXICO, 20CL</b> _____	14
Fresh cucumber, homemade jasmine green tea syrup, fresh mint, sparkling water, lime	

## MYSTERY COCKTAIL

### TRY OUR BARMAN'S COCKTAIL CREATION

WIN A GIFT IF YOU GUESS  
THE 5 INGREDIENTS!

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## CALIFORNIA

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<b>HAHN GRENACHE SYRAH MOURVEDRE</b>	72
Hahn – 2020	
<b>NAPA VALLEY CABERNET SAUVIGNON</b>	110
Beaulieu Vineyard – 2016	
<b>AU BON CLIMAT</b>	110
Au Bon Climat – 2018	
<b>RIDGE GEYSERVILLE ZIN</b>	148
Ridge – 2018	
<b>RED ROCK TERRACE CABERNET SAUVIGNON</b>	390
Diamond Creek – 2011	
<b>OVERTURE</b>	520
Opus One – 2017	

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## SPAIN

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<b>LA GARNACHA</b>	70
Mustiguillo – 2016	
<b>AALTO RIBERA DEL DUERO</b>	140
Aalto – 2018	

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## ITALY

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<b>VALPOLICELLA SUPERIORE</b>	63
Musella – 2018	
<b>CONTE GIANGIROLAMO IGT POUILLES</b>	95
Tenute Girolamo – 2017	
<b>ROSSO DI MONTALCINO</b>	103
Casanova Di Neri – 2016	
<b>TIGNANELLO</b>	270
Antinori – 2018	
<b>BAROLO ROCHE DI CASTIGLIONE</b>	530
Alfredo Vietti – 2016	
<b>AMARONE DELLA VALPOLICELLA</b>	740
Dal Forno – 2013	

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## NEW ZEALAND

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<b>MOUNT RILEY PINOT NOIR</b>	90
Mount Riley – 2016	

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## ROSÉ WINES

75 CL

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## PROVENCE

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<b>CHÂTEAU LA COSTE</b>	60
Château La Coste – 2021	
<b>MINUTY PRESTIGE (75CL/150CL)</b>	70/140
Minuty – 2021	
<b>ROSÉ ET OR (75CL/150CL)</b>	85/175
Château Minuty – 2020	

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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, 33CL _____	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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BADOIT VERTE, 1L _____	8
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
CAFÉ OR CHOCOLAT LIÉGEOIS _____	10

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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 CL

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DEMORY PARIS (ALE) _____	9
BROOKLIN EAST (IPA) _____	9
BEER OF THE MOMENT _____	9

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## RED WINES

75 CL

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### BORDEAUX

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BLAYES QUINTESSENCE DE PEYBONHOMME \_\_\_\_\_ 65

Château Peybonhomme Les Tours – 2018

PAUILLAC LACOSTE-BORIE \_\_\_\_\_ 140

Château Grand-Puy-Lacoste – 2017

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### BURGUNDY

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MARANGES 1<sup>ER</sup> CRU CHÂTEAU DE MERCEY

LES CLOS ROUSSOTS \_\_\_\_\_ 98

Antonin Rodet – 2020

AUXEY-DURESSSES \_\_\_\_\_ 120

Agnès Paquet – 2020

MARSANNAY LES LONGEROIES \_\_\_\_\_ 130

Jean Fournier – 2018

POMMARD "EN BRESFUL" \_\_\_\_\_ 175

Jean-Michel Giboulot – 2017

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### CORSICA

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PATRIMONIO «CRÈME DE TÊTE» \_\_\_\_\_ 67

Clos de Bernardi – 2021

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### LANGUEDOC

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LES SORCIÈRES CÔTES DU ROUSSILLON \_\_\_\_\_ 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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## LOIRE

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CHINON «V» (75CL/150CL) \_\_\_\_\_ 55/110

Pierre & Bertrand Couly – 2018

IGP LOIRE «PINOT NOIR» \_\_\_\_\_ 63

Pascal Jolivet – 2022

SAINT-NICOLAS DE BOURGUEIL "TERRASSE DE LUNE" \_\_\_\_\_ 70

François-Xavier Barc – 2017

SANCERRE \_\_\_\_\_ 70

Domaine la Clef du Récit – 2021

MENETOU-SALON LES CRIS \_\_\_\_\_ 90

Henry Pellé – 2015

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### RHÔNE

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CÔTES DU RHÔNE "CLOS BEATUS ILLE" \_\_\_\_\_ 63

Isabel Ferrando – 2021

VACQUEYRAS LOPY VIEILLES VIGNES \_\_\_\_\_ 80

Domaine Sang des Cailloux – 2020

CROZES-HERMITAGE LHONY \_\_\_\_\_ 90

Gaylord Machon – 2016

CÔTE RÔTIE "BASSENON" \_\_\_\_\_ 150

Yves Cuilleron – 2017

CHÂTEAUNEUF-DU-PAPE "AUGUSTE FAVIER" \_\_\_\_\_ 140

Saint-Préfert – 2019

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### GERMANY

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HAUS KLOSTERBERG PINOT NOIR \_\_\_\_\_ 85

Markus Molitor – 2017

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### ARGENTINA

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TERRAZAS MALBEC \_\_\_\_\_ 72

Terrazas de Los Andes – 2019

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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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VINTAGES MAY VARY.

ALCOHOL ABUSE IS DANGEROUS FOR YOUR HEALTH. PLEASE DRINK RESPONSIBLY.

NET PRICE IN EURO, VAT INCLUDED.



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## BY THE GLASS

14 CL

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### CHAMPAGNES

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

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### WHITE WINES

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HAHN CHARDONNAY _____	12
Hahn, California, United States – 2021	
COTEAUX-DU-GIENNOIS EDITION N°1 _____	12
Pascal Jolivet, Loire, France – 2021	

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### RED WINES

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PATRIMONIO «CRÈME DE TÊTE» _____	12
Clos de Bernardi, Corse, France – 2021	
IGP LOIRE «PINOT NOIR» _____	12
Pascal Jolivet, Loire, France – 2022	

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### ROSÉ WINES

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ROSÉ ET OR _____	13
Château Minuty, Provence, France – 2020	

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### PROSECCO

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GLERA _____	13
Zonin 1821, Bio Zonin, Italy	

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## CHAMPAGNES

75 CL

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PERRIER-JOUËT GRAND BRUT _____	130
Champagne, France	
PERRIER-JOUËT BLASON ROSÉ _____	150
Champagne, France	
PERRIER-JOUËT BLANC DE BLANCS _____	180
Champagne, France	
BESSERAT DE BELLEFON TRIPLE B CUVÉE BIO _____	175
Champagne, France	
LAURENT PERRIER ULTRA BRUT _____	195
Champagne, France	
“R” DE RUINART _____	190
Champagne, France	
RUINART ROSÉ _____	220
Champagne, France	
RUINART BLANC DE BLANCS _____	245
Champagne, France	
RUINART BLANC DE BLANCS MAGNUM _____	490
Champagne, France	
DOM PÉRIGNON _____	530
Champagne, France	
KRUG _____	590
Champagne, France	
KRUG MAGNUM _____	1 180
Champagne, France	

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## PROSECCO

75 CL

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GLERA _____	65
Zonin 1821, Bio Zonin, Italy	

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## WHITE WINES

75 CL

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### ALSACE

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RIESLING GRAND CRU "ENGELBERG" \_\_\_\_\_ 95  
Mélanie Pfister – 2017

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### BURGUNDY

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CHABLIS \_\_\_\_\_ 82  
Billaud-Simon – 2021

RULLY \_\_\_\_\_ 84  
David Moret – 2020

CHABLIS LA BOISSONNEUSE LES 7 LIEUX BIO \_\_\_\_\_ 95  
Julien Brocard – 2020

MARSANNAY "CUVÉE SAINT-URBAIN" \_\_\_\_\_ 95  
Domaine Jean Fournier – 2020

GIVRY 1<sup>ER</sup> CRU LES GRANDES VIGNES \_\_\_\_\_ 105  
Desvignes – 2020

CHABLIS 1<sup>ER</sup> CRU FOURCHAUME HVE \_\_\_\_\_ 145  
William Fèvre – 2019

CHASSAGNE-MONTRACHET LES PIERRES BIO \_\_\_\_\_ 250  
Olivier Leflaive – 2017

MEURSAULT 1<sup>ER</sup> CRU "LES PERRIÈRES" \_\_\_\_\_ 1 900  
Jean-Marc Roulot – 2009

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### LOIRE

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MENETOU-SALON \_\_\_\_\_ 55  
Domaine la Clef du Récit – 2021

MENETOU-SALON CLOS LES BLANCHAIS \_\_\_\_\_ 75  
Domaine Pellé – 2020

COTEAUX-DU-GIENNOIS EDITION N°1 \_\_\_\_\_ 72  
Pascal Jolivet – 2021

TERRE DE SILEX HVE \_\_\_\_\_ 86  
Château de Sancerre – 2018

POUILLY-FUMÉ "AUBAINE" \_\_\_\_\_ 105  
Jonathan Didier Pabiot – 2019

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## RHÔNE

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VIOGNIER "LES VIGNES D'À CÔTÉ" \_\_\_\_\_ 65  
Yves Cuilleron – 2020

SAINT-JOSEPH "DIGUE" \_\_\_\_\_ 105  
Yves Cuilleron – 2019

CONDRIEU LA PETITE CÔTE \_\_\_\_\_ 140  
Yves Cuilleron – 2019

CHÂTEAUNEUF-DU-PAPE "AUGUSTE FAVIER" \_\_\_\_\_ 150  
Domaine Saint-Préfert – 2018

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### GERMANY

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RIESLING HAUS KLOSTERBERG \_\_\_\_\_ 48  
Markus Molitor – 2019

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### AUSTRALIA

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CAPE MENTELLE \_\_\_\_\_ 90  
Cape Mentelle – 2017

BIN 311 CHARDONNAY \_\_\_\_\_ 145  
Penfolds – 2019

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### CALIFORNIA

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BERINGER FOUNDER'S ESTATE \_\_\_\_\_ 46  
Beringer – 2018

HAHN CHARDONNAY \_\_\_\_\_ 72  
Hahn – 2021

AU BON CLIMAT CHARDONNAY \_\_\_\_\_ 110  
Au bon Climat – 2018

FREESTONE CHARDONNAY \_\_\_\_\_ 166  
Joseph Phelps – 2018

RIDGE ESTATE CHARDONNAY \_\_\_\_\_ 175  
Ridge – 2018

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### ITALY

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CALVARINO GARGANEGA \_\_\_\_\_ 95  
Pieropan – 2018

MILLESULMARE GRECANICO DORATO \_\_\_\_\_ 181  
Santa Maria La Nave – 2017

## **DINING ROOM HOURS**

### **BREAKFAST**

**Monday to Friday 7.00AM – 10.30AM**  
**Saturday & Sunday 7.00AM – 11.00AM**

### **LUNCH**

**Monday to Saturday 12.00PM – 2.30PM**

### **DINNER**

**Monday to Thursday 7.00PM – 11.00PM**  
**Friday & Saturday 7.00PM – 11.30PM**  
**Sunday closed**

### **BRUNCH**

**Sunday 12.30PM – 3.00PM**

### **BAR**

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