

# Let's eat!

## Boards

### BOOGIE BOARD 22

Assorted charcuteries, cheeses & vegetables

### MUSETTE BOARD 21

Assorted charcuteries & cheese

### GAVOTTE BOARD 20

Assorted charcuteries & vegetables

### SWING BOARD 15

Assorted vegetables & homemade spreads

### BARBECUE BOARD\* 22

Assorted mini skewers (available from friday to saturday evening only)

## Starters

### HOMEMADE SPREAD of your choice \* For one 12

To chose : pepperade, eggplant caviar, tapenade, mint-peas. Served with organic bread toast

### TOMATO TART 9

Tomato tart, Tomme des Pyrénées cheese

### MÉLI-MELON \* 8

Melon soup with fresh mint and watermelon brunoise

### OH MY COCOTTE \* 7

Farmhouse egg casserole, Comté cheese, tomato confit & chives

## Salads

### THE LOVE GARDEN 19

Breaded french chicken, sucrine salad, parmesan cheese, croutons, Caesar sauce (without anchovies)

### SUMMER BREEZE 17

Quinoa, watermelon, cherry tomatoes, fresh goat's cheese, basil

### SUN BATH 16

Honey-roasted sweet potato, roasted peaches, green beans, fresh goat's cheese, arugula & spinach shoots

## Lunch time !

**Starter + Main course  
or Main course + Dessert 18€**

Only on weekdays for lunch on dishes with this symbol \*

## JAVA DISHES

all our meat and charcuterie is born and raised in france  
& our fish is sustainably caught.

Sides are included, to choose among the «Pêchés mignons»!



### OH MY FISH! \* 26

Flamed octopus, red bell pepper virgin oil, French peanuts, red onions and basil

### CORDON BLEU 22

Blue cord with french chicken, Comté cheese & ham

### SEABASS CEVICHE 22

Vegetables brunoise with citrus vinaigrette

### FRENCH TARTARE 22

Beef «au couteau», shallots, capers, gherkins, egg yolk, mustard, fried onions, fresh herbs

### BUN PULLED PORK 22

BBQ marinade, cabbage & pickles

### CRUMBLE LOVERS \* 17

Summer vegetables, ratatouille and savoury crumble

### GOURMET QUICHE 15

Slice of quiche with summer vegetables, spinach, Pérail sheep's cheese

### LOVE ME TENDER solo duo 24 39

Beef skewer, sauce of your choice :  
smoked mayonnaise, homemade barbecue, béarnaise

### FRENCH COQ'CAN \* 20 34

Skewer of French chicken marinated  
in sweet spices

## PÊCHÉS MIGNONS

### RATATOUILLE 5

Homemade ratatouille with tarragon

### FRENCH KISS FRIES 5

Homemade fries

### WHITE RICE 5

### SALAD 4

## French kids

Crispy french chicken **OR** Quiche and French  
Kiss fries **OR** Homemade ratatouille

+ Ice cream **OR** Fresh fruit **OR** Cookie/Brownie

+ Water syrup

12



## PÊCHÉS GOURMANDS

### MON CHOU CHOCO 10

A large chocolate profiterole

### TATIN RENVERSANTE 10

Tatin apricot confit with salted butter caramel & rosemary

### ICED NOUGAT \* 10

Iced nougat with honeyed Italian meringue & whipped  
cream, nougatine, red fruit coulis

### GARDE LA PÊCHE \* 9

Roasted peach verrine with rosemary, tiramisu style

### TENTATION GIVRÉE 9

Strawberry & basil granita soup, hibiscus syrup

### GOURMET COFFEE OR TEA 12

Mini peach verrine, granita soup, cookie or brownie

 Vegetarian dishes

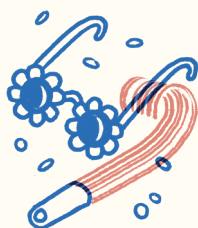


LIEU DE VIE à la Française



Stay in touch !

  
@frenchkiss.paris



**French Kiss is the revival of the guinguette spirit of yesteryear,** where friends, families, colleagues and flirtatious adventurers for drinks, food and fun.

Immerse yourself in a *regressive and festive universe*, where the *French joie de vivre* expresses itself over a cocktail or a gourmet dish to share.



French Kiss *homemade* recipes are created using *quality products*, ethically *sourced in France* and in keeping with the seasons. Our chef carefully crafts each recipe to delight your taste buds, using carefully selected raw ingredients.



At French Kiss, we welcome you *at any time of day* for sweet or savoury break (see our dedicated menu) !

