

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, Comté and savoury crumble

GOURMET QUICHE 15

Slice of quiche with summer vegetables, spinach, ewe's milk cheese

LOVE ME TENDER 24 39

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

FRENCH COQ'CAN * 20 34

Skewer of French chicken marinated in sweet spices,
sauce of your choice : smoked mayonnaise, homemade
BBQ, béarnaise

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, mini chou choco, cookie or brownie

 Vegetarian dishes

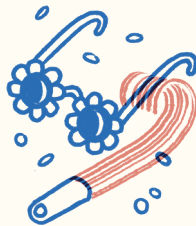


LIEU DE VIE à la Française



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) !

