

MENU



OFF
PARIS 13th FRENCH

STARTERS

☞ : Soir uniquement

SARDINES ON THE SEINE

Sardines from Portugal, buttermilk, Picadillo & thyme oil

12 €

VELVETY FROM THE SEA (Veggie)

Fish soup with norway lobster

10 €

ABOVE THE WATER (Veggie)

Fried zucchini flower stuffed with zucchini and parmesan cheese, Espuma with coco

13 €

CREAMY BURRATA IN TARTLET (125g)

creamy burrata, olive tapenade from Kalamata & sage oil

14 €

☞ MARINA SKEWERS ☞

Skewer st jacques & dill mayonnaise

16 €

MAIN COURSE

☞ : Soir uniquement

L'OFFTOPUS

Octopus a la plancha, chlorophyll sauce, homestyle paprika mashed potatoes, & chice oil.

24 €

SHIITAKES ARANCINI (Veggie)

Fried risotto, shiitakes stuffed and black garlic & mushroom cream

19 €

BURRATA BY THE OFF (250g)

Olive tapenade from Kalamata, bottarga, chili honey, herbe salad, Fig, crushed nuts.

21 €

TATAKI BY THE OFF

Cut of beef, mustard seed, virgin sauce and homemade chips

24 €
150g

35 €
300g

CEVICHE BY THE CHEF

Cod fillet fish, mango espelette pepper & coconut milk

21 €

LE VRAI MAFÉ 🌶️

Mum 's recipe

18 €

☞ GRILLED WHOLE SEA BASS (For 2) ☞

With seasonal vegetables

58 €

DESSERTS

☞ : Soir uniquement

LE FLAMANT ROSE

Roasted figs with honey, honey financier, withe yogurt & fig coulis

12 €

La P.P.

Pears poached with rosemary and voatsiperifery pepper, Pistachio & custard with orange blossom

11 €

COFFEE OR TEA GOURMAND

Joney financier, Panacotta with berries, cracker cabbage

13 €

☞ CRUNCHY CARAMEL CHOCOLATE LIKE SNICKERS ☞

Shortbread, Caramel with spices and citrus fruits, cacao topping, Crumble sarrasin & ice cream by glazed

13 €

Prix nets- service compris

DRINK MENU



OFF
PARIS SEINE

WINES

VINS ROUGES

| | Verre (12 cl) | Bouteille (75 cl) |
|---|------------------|----------------------|
| AOC CÔTES DE BOURG - O DE MACO, 2014 | 7 € | 40 € |
| AOC BOURGOGNE - CLOS SAINT-GERMAIN, MARILLIERS, 2018 | 9 € | 48 € |
| AOC CROZES HERMITAGE - MUCYN, 2019 | / | 65 € |
| AOC SAUMUR-CHAMPIGNY - LA CABRIOLE, 2020 | 8 € | 42 € |

VINS BLANCS

| | | |
|--|-------------|-------------|
| AOC PETIT CHABLIS - DOMAINE MILLET, 2020 | 9 € | 48 € |
| AOC VIRÉ-CLESSÉ - CECILE GONDARD, 2020 | 10 € | 56 € |
| IGP Oc -VIOGNIER BIO- SECRET DE LUNES, 2019 | 7 € | 42 € |
| AOC POUILLY FUMÉ - LES GREFFEUX, 2020 | 9 € | 48 € |
| AOP BIO CHÂTEAU DE SANNES, 2019 | 8 € | 44 € |

VINS ROSÉS

| | | |
|--|------------|-------------|
| IGP VAR - DOMAINE DU GRAND SAINT-PAUL BIO | 7 € | 36 € |
| AOC CÔTES DE PROVENCE - WHISPERING ANGEL | 9 € | 52 € |

CHAMPAGNES

| | | |
|--|-------------|--------------|
| TAITTINGER BRUT RÉSERVE | 14 € | 88 € |
| VEUVE CLICQUOT BRUT | / | 120 € |
| COMTES DE CHAMPAGNE TAITTINGER BLANC DE BLANC, 2007 | / | 220 € |

WATERS

| | | |
|----------------------------|---------------------|---------------------|
| EVIAN, BADOIT ROUGE | 33 cl 5 € | 75 cl 7 € |
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TEA AND COFFEE

| | | |
|--|--|------------|
| THÉS PARNEY'S - BIO <i>Fruits rouges, Ceylan, Camomille, Gold Breakfast, Breakfast,</i> | | 4 € |
| CAFÉ RICHARD 100% ARABICA <i>MOKA D'ÉTHIOPIE (sauvage & parfumé, intensité 3), DÉCAFÉINÉ (léger & aromatique, intensité 4), PAPOUASIE (fruité & équilibré, intensité 5), PERLE NOIRE (riche & harmonieux, intensité 6)</i> | | 3 € |