

**Restaurant**  
*menu*

**OFF**  
PARIS SEINE

# EVENTS

## *of the week*

*Make the most out of your stay aboard the OFF PARIS SEINE with our weekly schedule :*

### **BULLES EN SEINE**

Everything Champagne ! Have a glass, a bubbly cocktail  
and some finger food  
*every Monday*

**in collaboration with Besserat De Bellefon**

### **OYSTER PARTY**

Try our oysters, 1€ apiece !  
*every Tuesday*

**from 7pm to 10pm**

### **LIVE BAND**

Cosy nights with live musical performances  
*every Wednesday*

**from 8pm to 10pm**

### **DJ SET**

*Every Friday and Saturday*

**from 8pm to 12am**

### **YOGA CLASS**

*One Saturday a month*

**with YOGASCOPE**

### **BRUNCHS**

Sweet and savory goods on an all-you-can-eat  
buffet ! To book in advance.

*Every Saturday & Sunday*

**from 12pm to 4pm**

*Schedule subject to change throughout the summer. Find  
all the weekly events on our Instagram :*

***@offparisseine.***

**OFF**  
PARIS SEINE

**NOS PLATS**  
*signatures*  
**À PARTAGER**

**TRIO · 27€ QUATRO€ · 35€**  
*choose Three or Four of our signature mezzes :*

**CREAMY FETA**

*Feta cream, chives and roasted radishes*

**STRACCIATELLA**

*Stracciatella, fig jam, Serrano ham & green onions*

**MOZZA STICKS**

*Mozzarella sticks with cream cheese*

**TRUFFLE HOMEMADE FRIES**

*Homemade fries with parmesan cheese and truffle oil*

**SHRIMP TEMPURA**

*Shrimp tempuras with activated charcoal*

**URCHIN TARAMA**

*Urchin tarama and blini pancakes*

**TENDERS 'FAMILY SAUCE'**

*Crispy marinated chicken, sliced*

**NOS**  
*plats*  
**INDIVIDUELS**

**THE BURRATA** ..... 22 €

*Burrata 250g, arugula, green asparagus, trout eggs, radishes, red onion, dill, apple cider vinegar and Espelette chili*

**THE AUBERGINE** ..... 19 €

*Eggplant, houmous, herbs salad, cucumber, red onion, zaatar & pita bread*

**GRILLED OCTOPUS** ..... 27 €

*Grilled octopus tentacles, green pea puree*

**TATAKI DU OFF** ..... 29 €

*Beef tataki, herbs salad, blackberries, basil & fleur de sel. Served with fries  
Cooked blue only.*

**TUNA TATAKI** ..... 28 €

*Tuna tataki with herbs salad, passion fruit, mango and pomegranate seeds*

**NOS**  
*desserts*

**PAVLOFFA** ..... 12 €

*Pavlova, mascarpone cream, raspberries, strawberries & mint.*

**PEACH TARTLET** ..... 10 €

*Nectarine tartlet, agave sirup, brown sugar & lavender*

**CHOCOLATE BROWNIE** ..... 9 €

*Homemade brownie*

**ROASTED MANGO** ..... 9 €

*Roasted mango with honey, greek yoghurt and crumble.*



## nos boissons

### OUR SELECTION *of wines*

	glass 12cl	Bottle 75cl	Magnum 150cl
<i>RED</i>			
IGP PAYS D'OC, CASSE CROUTE, MARIS .....	8€	42€	
HAUT MEDOC, PETIT SENEJAC, CHÂTEAU SENEJAC .....	9€	48€	
HAUTES-COTES DE BEAUNE, DOMAINE NOUVEAU .....	10€	54€	
<i>WHITE</i>			
IGP PAYS D'OC - CASSE-CROUTE, MARIS .....	8€	42€	
AOC PETIT CHABLIS - DOMAINE MILLET .....	9€	48€	
POUILLY FUMÉ - LES GREFFEUX - SAUVIGNON.....	10€	54€	
<i>ROSE</i>			
IPG BIO OC, CASSE-CROÛTE, MARIS .....	8€	42€	
COTES DE PROVENCE AOP, M DE MINUTY .....	10€	54€	96€

### The OFF Pitcher's

#### SANGRIA ROSÉ

Rosé, lemon, mandarine, spices

1L - 45€

### NOS BIÈRES *pressions*

#### PERONI NASTRO AZZURO

25cl - 7€ 50cl - 12€

#### GROLSCH

25cl - 7€ 50cl - 12€

### NOS BIÈRES *bouteilles*

#### CORONA

33cl - 8€

#### APPIE BRUT CIDER

33cl - 8€

#### PERONI

33cl - 8€

#### APPIE IPA

33cl - 8€

## THE WONDERFUL OFF'S *cocktails*

<b>BOURGEON FRUITE</b> .....	15 €
<i>Rhum Fleur de Canne, Elderflower, Lemon &amp; Strawberry juice</i>	
<b>DESIR ARDENT</b> .....	15 €
<i>Vodka Remyx , Blackberry liqueur, Spicy syrup, Black Tea</i>	
<b>GARDEN SMASH</b> .....	15 €
<i>Gin d'azur, Cucumber Shrub, Basil, Lemonade</i>	
<b>TRESOR CACHE</b> .....	15 €
<i>Rhum Fleur de Canne, Malibu, Passionfruit, Lemonade</i>	
<b>MA CHERIE</b> .....	15 €
<i>Whisky Cutty Sark « Prohibition », Cranberry, Grenadine</i>	
<b>SOLEIL DE MIDI</b> .....	15 €
<i>Rhum Fleur de Canne, Pastis, Apple, Mint leaves</i>	
<b>GIVING WINGS</b> .....	15 €
<i>Vodka remyx, Triple sec Marie Brizard, Lemon, Litchi puree, Red Bull</i>	
<b>WHITE SUZIE</b> .....	15 €
<i>Cardamome-infused Gin, Apricot Liqueur, Suze, Vanilla</i>	

## THE MIXOLOGY CORNER

<b>ELIXIR D'AILLEURS</b> .....	13 €
<i>Tequila 1800, Pineapple, Cinnamon syrup, Lime, Mango... clarified with whole milk</i>	
<b>DOUX NUAGE</b> .....	13 €
<i>Whisky Cutty Sark « Prohibition » fatwashed with sesame oil, Vanilla, Almond Milk</i>	

## OFF MOCKTAILS

### MADAME YANG

*Raspberry, Litchi,  
Red Berries*

**10€**

### HIPPIE REBELLE

*Pineapple, Passionfruit  
Hibiscus*

**10€**

### COUGAR PURITAINE

*Mango, Lime, Verbena*

**10€**

### POÈTE MAUDIT

*Tomato, Red bell pepper,  
Espelette chili*

**10€**



## our drinks

### NOS *grandes bulles*

#### **BESSERAT DE BELLEFON CUVÉE DES MOINES - BRUT**

glass 12cl - **15€**

bottle 75cl - **79€**

#### **BESSERAT DE BELLEFON CUVÉE DES MOINES - ROSE**

glass 12cl - **19€**

bottle 75cl - **95€**

#### **TAITTINGER BRUT RÉSERVE**

glass 12cl - **17€**

bottle 75cl - **89€**

### NOS *petites bulles*

#### **CHANDON GARDEN SPRITZ**

verre 17cl - **15€**

bottle 75cl - **45€**

#### **CAFÉ DE PARIS BRUT BIO BLANC DE BLANCS**

coupe 12cl - **8€**

bottle 75cl - **59€**

**5 €**

#### **\*\*\*\* OFF SHOT'S PARIS \*\*\*\***

#### **SPICY PARIS**

*Chili-infused cachaça*

#### **CIMETIÈRE**

*To wake up the dead !*

#### **TROPICAL BABY**

*Rhum and exotic fruits*

#### **MADELEINE**

*Like a dessert*

#### **BLUE TOOTH**

*To be avoided on a date !*

## OUR SOFT'S

#### **LA BOISSONNERIE**

*Raspberry juice, Apple juice, Pear  
juice, Tomato Juice, Hibiscus  
infusion*

25cl - **7€**

#### **LEMONADE**

27,5cl - **6€**

#### **COCA COLA, COCA COLA ZÉRO**

33cl - **6€**

#### **EVIAN, BADOIT ROUGE**

33cl - **5€**    75cl - **7€**

#### **RED BULL**

*classic or watermelon*

25cl - **7€**

#### **ORGANICS RED BULL**

*Ginger beer, ginger Ale, Tonic*

25cl - **7€**