lunch
dinner

MENU

FOLLOW US ON INSTAGRAM
@KIMPTONSTHONORE
@MONTECITORESTAURANTPARIS

STARTERS: SHARING IS CARING

GUACAMOLE & CHIPS TORTILLAS ★ VEGAN & GLUTEN FREE — 14
Avocado, lime, pico de gallo, coriander

VEGGIE NEMS VEGAN — 17
Crispy vegetable spring rolls, mint, coriander, sweet chili sauce

TUNA TATAKI GLUTEN FRE — 24
Mango, sesame, wasabi

SALMON GRAVLAX★ GLUTEN FREE — 23
Flame-seared salmon gravlax, samphire, mild mustard, pickles

PIZZETTA — 19
Tomato, burrata, olives, basil

GREEN ASPARAGUS — 22
Mousseline sauce, orange reduction

LOBSTER ROLL — 29
Toasted brioche bun, lobster, herb mayonnaise, lime

BETWEEN BOTH

«CAESAR» SALAD — 25
Romaine, breadcrumbs, crispy chicken fillet, Vieux Rodez cheese, Caesar sauce

COBB SALAD ★ — 29
Iceberg lettuce, blue cheese, tomato, egg, chicken, onions, arugula
bacon optional

HAWAIIAN-STYLE POKÉ GLUTEN FREE — 29
Salmon, seasoned rice, cucumber, edamame, mango, carrot, avocado, pomegranate, tamari sauce

WEST COAST BOWL GLUTEN FREE — 27
Romaine, riquette, hard-boiled egg, fatty tuna, black olives, vitello sauce, pickled cauliflower

MAIN COURSES

MAC & CHEESE ★ — 24
Macaroni, caramelized onions, cheddar, Comté cheese, seasoned breadcrumbs

SEA BASS FILLET GLUTEN FREE — 34
Sea bass fillet, red chimichurri, coleslaw

RAMEN VEGAN — 26
Wheat noodles, kombu seaweed dashi and miso broth, bok choy, carrot, bean sprouts, mushrooms

FISH TACOS GLUTEN FREE — 29
Pollock fish, guacamole, pico de gallo, pickles

FRIED CHICKEN ★ — 29
Crispy chicken supreme, curry, pico de gallo, sweet gochujang

BEEF TACOS GLUTEN FREE — 29
Corn tortillas, sautéed beef, paprika, cumin, onions, coriander, melted cheddar

BASIL PESTO GNOCCHI — 25
Freshly cooked gnocchi, burrata and arugula, mixed seeds

SMASH BURGER — 29
French beef, Monterey jack, fried onions, riquette, relish sauce
Served with french fries
Add bacon — *+2*

FIRE-GRILLED BEEF — 34
Soy-marinated bavette steak, shallots, pepper, crispy smashed potatoes

HOT DOG — 24
Poultry sausage, crispy onions, ketchup, mustard, Gruyère
Served with french fries

SIDES

MINI MAC & CHEESE

FRENCH FRIES ÉVIDEMMENT! GLUTEN FREE

SALAD & PEPITAS VEGAN & GLUTEN FREE

ROASTED VEGETABLES WITH OREGANO VEGAN & GLUTEN FREE

GRILLED LEEKS, BUCKWHEAT VEGAN & GLUTEN FREE

9

WORK & LUNCH

MONDAY TO FRIDAY
LUNCH ONLY
EXCLUDING PUBLIC HOLIDAYS

STARTER,
MAIN OR SALAD
COFFEE & FILTERED WATER

48

To choose among the dishes mentioned with the ★ sign.

Drink not included.

GUILTY PLEASURES

BLUEBERRY CHEESECAKE — 12

SUNDAE GLUTEN FREE — 12
Chocolate ice cream, coconut, Bounty and chocolate sauce

BROWNIE — 12
Chocolate-hazelnut, vanilla ice cream and caramel

CRUMBLE PIE — 12
Apple, quince, grape

FRUITY VIBE VEGAN & GLUTEN FRE — 12
Seasonal fruits selection

COFFEE & SWEETS — 12

OUR "HOMEMADE" DISHES ARE PREPARED ON-SITE USING RAW INGREDIENTS.
ALL OUR MEATS ARE OF FRENCH ORIGIN, BORN, RAISED, AND SLAUGHTERED IN FRANCE.
GLUTEN-FREE BREAD AVAILABLE UPON REQUEST. PLEASE INFORM US OF ANY FOOD ALLERGIES.
PRICES ARE IN EUROS, INCLUDING VAT.

COCKTAILS SIGNATURE

BUILD ME UP BUTTERCUP, 7CL — 18

Inspired by the Old Fashioned – Rich and sweet

Woodford Distillers whiskey, butter, banana, chocolate

BITTER SWEET SYMPHONY, 9CL — 18

Inspired by the Negroni – Bitter and Italian

42 Below vodka, Antica Formula vermouth, Campari, chamomile, olive oil

DREAMS, 10CL — 18

Inspired by the Spritz – Fresh and tannic

Margaux de Brane red wine, hazelnut, peach, grape, bubbles

ESPRESSO, 12CL — 18

Inspired by the Espresso Martini – Fruity and indulgent

Maison Sassy Calvados, cherry, coffee

JUSTIFY MY LOVE, 12CL — 18

Inspired by the Pornstar Martini – Creamy and unexpected

Bacardi Blanco rum, passion fruit, lime, cinnamon, clarified milk

BAMBOLÉO, 12CL — 18

Inspired by the Margarita – Creamy and tropical

El Jimador tequila, coconut, lime, maple syrup

TADOW, 7CL — 18

Inspired by the Dry Martini – Dry and herbal

42 Below vodka or Bombay gin, Noilly Prat Original Dry Vermouth, rosemary, bitters

THE LESS I KNOW THE BETTER, 10CL — 18

Inspired by the Gin Sour – Tangy

Roku Gin, matcha, raspberry, grape, absinthe, egg white

ASK FOR YOUR CLASSICS — 18

VIRGIN COCKTAILS

GOOD VIBRATIONS, 18CL — 14

Passion fruit, jasmine, tonic

THE SWEET ESCAPE, 16CL — 14

Apple, cranberry, orange, maple syrup

Did you notice that each cocktail is named after a hit song ?
Scan this QR code to discover the playlist

WINE BY THE GLASS

14 CL

CHAMPAGNES

PERRIER-JOUËT GRAND BRUT — 20
Épernay, France

PERRIER-JOUËT BLASON ROSÉ — 24
Épernay, France

PERRIER-JOUËT BLANC DE BLANCS — 27
Épernay, France

WHITES WINES

SANCERRE — 13
Pascal Jolivet, Loire — 2024

HAHN CHARDONNAY — 13
Hahn, California, États-Unis — 2022

REDS WINES

BORDEAUX "MARGAUX DE BRANE" — 13
Château Brane-Cantenac — 2021

BOURGOGNE "PINOT NOIR" — 14
Joseph Faiveley — 2022

ROSÉ WINE

MINUTY PRESTIGE — 12
Côtes de Provence, France — 2024

PROSECCO

PROSECCO EXTRA DRY — 12
DOC Martini — 2022

CHAMPAGNES

75 CL

PERRIER-JOUËT GRAND BRUT — 110
Épernay, France

PERRIER-JOUËT BLASON ROSÉ — 130
Épernay, France

PERRIER-JOUËT BLANC DE BLANCS — 150
Épernay, France

"R" DE RUINART — 190
Reims, France

RUINART ROSÉ — 220
Reims, France

RUINART BLANC DE BLANCS — 245
Reims, France

DOM PÉRIGNON — 530
Épernay, France

PROSECCO

75 CL

PROSECCO EXTRA DRY — 63
DOC Martini — 2022

VINTAGES MAY VARY.
ALCOHOL ABUSE IS DANGEROUS FOR YOUR HEALTH, PLEASE DRINK RESPONSIBLY.
NET PRICE IN EURO, VAT INCLUDED.

WHITES WINES

75 CL

BOURGOGNE

BOURGOGNE ALIGOTÉ — **52**
Antonin Rodet — 2023

CHARNAIS-LES-MÂCONS — **64**
Domaine Pascal Renaud — 2024

CHABLIS — **80**
Billaud-Simon — 2023

CHABLIS LA BOISSONNEUSE LES 7 LIEUX BIO — **95**
Julien Brocard — 2022

MARSANNAY "CUVÉE SAINT-URBAIN" — **95**
Domaine Jean Fournier — 2021

LOIRE

SANCERRE — **60**
Pascal Jolivet — 2023

MENETOU-SALON "LES BLANCHAIS" — **75**
Domaine Henry Pellé — 2022

POUILLY FUMÉ "BLANC FUMÉ" — **85**
Pascal Jolivet — 2023

POUILLY FUMÉ "AUBAINE" — **105**
Jonathan Didier Pabiot — 2023

RHÔNE

VIOGNIER "LES VIGNES D'À CÔTÉ" — **70**
Yves Cuilleron — 2023

SAINT-JOSEPH "DIGUE" — **105**
Yves Cuilleron — 2020

CONDRIEU "LA PETITE CÔTE" — **140**
Yves Cuilleron — 2021

CHÂTEAUNEUF-DU-PAPE — **150**
Domaine Saint-Préfert — 2018

CALIFORNIE

BERINGER FOUNDERS' ESTATE CHARDONNAY — **46**
Beringer — 2020

CHARDONNAY — **72**
Hahn — 2022

CHARDONNAY "AU BON CLIMAT" — **110**
Santa Barbara — 2019

FREESTONE CHARDONNAY — **166**
Joseph Phelps — 2018

RED WINES

75 CL

BOURGOGNE

HAUTES-CÔTES DE NUITS "1ERE GÉNÉRATION" — **79**
Domaine Guy & Yvan Dufouleur — 2022

BOURGOGNE "PINOT NOIR" — **83**
Joseph Faiveley — 2022

MARANGES 1ER CRU "LES CLOS ROUSSOTS" — **98**
Château de Mercey Antonin Rodet — 2020

MARSANNAY "LES LONGEROIES" — **130**
Domaine Jean Fournier — 2021

POMMARD "EN BRESCUL" — **175**
Jean-Michel Giboulot — 2022

VOSNE ROMANÉE "LES CHALANDINS" — **223**
Camille Giroud — 2022

RHÔNE

CÔTES DU RHÔNE — **57**
Château Mont Redon — 2024

VACQUEYRAS LOPY — **85**
Domaine Le Sang des Cailloux — 2022

CÔTE-RÔTIE "BASSENON" — **150**
Yves Cuilleron — 2020

BORDEAUX

ORIGAMI — **63**
Famille Capdevielle & Ginter — 2018

BLAYES QUINTESSENCE DE PEYBONHOMME — **65**
Château Peybonhomme Les Tours — 2020

LE HAUT-MÉDOC DE BRANAIRE-DUCRU — **72**
Château Branaire-Ducru— 2018

MARGAUX DE BRANE — **80**
Château Brane-Cantenac — 2021

MOULIS-EN-MÉDOC — **133**
Château Chasse Spleen — 2020

PAUILLAC LACOSTE-BORIE — **140**
Château Grand-Puy-Lacoste — 2020

LOIRE

SAINT-NICOLAS DE BOURGUEIL "TERRASSE DE LUNE" — **70**
François-Xavier Barc — 2020

SANCERRE — **74**
Domaine la Clef du Récit — 2022

MENETOU-SALON "LES CRIS" MONOPOLE — **91**
Domaine Henry Pellé — 2015

LANGUEDOC

CÔTES DU ROUSSILLON LES SORCIÈRES — **66**
Le Clos des Fées — 2021

TERRASSES DU LARZAC "L'ÉVEIL" — **72**
Mas Conscience — Syrah — Grenache — Cinsault — 2021

FAUGÈRES — **80**
Léon Barral — Carignan — Syrah — Grenache — 2019

VINTAGES MAY VARY.
ALCOHOL ABUSE IS DANGEROUS FOR YOUR HEALTH, PLEASE DRINK RESPONSIBLY.
NET PRICE IN EURO, VAT INCLUDED.

CORSICA

CLOS DE BERNARDI "CRÈME DE TÊTE" — **70**
P.F De Bernardi — 2021

CALIFORNIA

GRENACHE SYRAH MOURVEDRE — **72**
Hahn — 2021
PINOT NOIR "AU BON CLIMAT" — **110**
Santa Barbara — 2018
RIDGE GEYSERVILLE — **148**
Ridge Sonoma Valley — 2018

ROSÉ WINES

75 CL

PROVENCE

CHÂTEAU LA COSTE — **60**
Château La Coste — 2021
MINUTY PRESTIGE (75CL/150CL) — **70/140**
Minuty — 2024

VINTAGES MAY VARY.
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NET PRICE IN EURO, VAT INCLUDED.

SOFTS

JUICES

FRESH JUICES, 20CL — 12
Orange, grapefruit, lemon
NECTAR, 25CL — 12
Strawberry, apricot, pear
SEASONED TOMATO JUICE, 20CL — 8
FRUIT JUICES, 20CL — 8
Apple, pineapple, cranberry

SODAS

HOMEMADE ICED TEA, 33CL — 8
HOMEMADE LEMONADE, 33CL — 8
COCA-COLA, 33CL — 8
COCA-COLA ZERO, 33CL — 8
SPRITE, 25CL — 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

WATER

EVIAN, 1L — 8
EVIAN, 50CL — 6
PERRIER, 33CL — 6
SAN PELLEGRINO, 1L — 8
BADOIT, 1L — 8

HOT DRINKS

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 Sencha green tea, Matcha green tea, Jasmine green tea, Mint green tea, Four red fruits, Vanilla rooibos, Verbena, Chamomile

HOT CHOCOLATE — 8

Plant-based milk options: oat, almond, soy or rice

BEERS

1664, 25CL — 10
1664 ALCOHOL-FREE, 33CL — 10
AUBRAC AMBRÉE, 33CL — 10
BUDWEISER USA, 33CL — 10
CORONA, 33CL — 10

DRAUGHT BEERS

25/50 CL

DEMORY PARIS (ALE) — 9/14
BROOKLYN EAST (IPA) — 9/14

YOUR DAILY BOOST

DETOX SHOT

ELIXIR — 8
Pineapple, ginger, turmeric
ABSOLU — 8
Ginger, apple, lemon
ELEVATION — 8
Apple, ginger, spirulina, mint

DETOX JUICES

PURITY — 14
Celery, lemon, ginger
CONFIDENCE — 14
Pineapple, passion fruit, ginger, turmeric
STRENGTH — 14
Beetroot, lemon, ginger

DINING ROOM HOURS

BREAKFAST

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

LATE & FESTIVE BREAKFAST

Sunday 12.00PM – 3.00PM

LUNCH

Monday to Saturday 12.00PM – 2.30PM

DINNER

Tuesday to Saturday 7.00PM – 11.00PM

BAR

Monday 7.00AM - 10.00PM
Tuesday to Saturday 7.00AM – 12.00AM
Sunday 7.00AM – 10.00PM