

Tuesday lunch to Sunday lunch

12:00pm - 2:30pm

7:30pm - 10:30pm

Happy Hour

6:00pm - 8:00pm



25 rue Louis Blanc

75010 Paris

01 42 82 11 37

contact@roast-paris.fr

www.roast-paris.fr

STARTERS

Chicken croquettes x4	7	Roast platter	17
Chicken rillettes	6	3 wings, 3 croquettes, Burrata 125g & chicken rillettes	
Burrata 125g	7	Chicken Powerplatter	17
Chicken wings x4	6	3 wings, 3 croquettes, Bruschettas & minced chicken	

CHICKEN

QUARTER



7

HALF



12

SIDES

Green salad	3	Stir-fried mixed vegetables	5
Coleslaw	4	Gratin Dauphinois w/ St Nectaire	6
Froast <i>Crispy fries with Parmesan, parsley & garlic</i>	5	Corn on the cob	5
Crispy fries	4	Mashed sweet potatoes	6

SALADS

Roasted eggplant and tahini sauce

11

Cesar salad, Roast style

11

CHICKEN BURGER

King size chicken croquette, St-Nectaire, Pickles, Mayonnaise with tarragon, Barbecue Sauce & Bistrot le H's buns
served with any side

16

DESSERTS

Tiramisu	6	Fromage blanc w/ salted butter	5
Cheese Cake	6	caramel	
Chocolat fondant	6	Trio of cheeses	7

SOFTS & HOT DRINKS

Coke	33cl	Classic / Light / Zero	3,8
Orangina	33cl		3,8
Juices	20cl		3,6
Lemonade	33cl		3,8
Perrier	33cl		3,8
San Pellegrino	1/4L 1/2L 1L		3,2 5 7
Vittel	1/4L 1/2L 1L		2,8 4 6

Happy Hour

2,5

2,5

3

Espresso	Bio, City of Paris 100% arabica	1,8
Double Espresso		2
Latte Cappuccino		4
Tea	Black Green	4
Frappuccino		5

BEERS CIDER

	half	pint	Happy Hour		bottle
Gallia	4	7	5	D&D Trouble #6	6
Vedett Extra White	4	7	5	D&D Indigo IPA 50cl	8
Vedett IPA	5	8	6	D&D Mission Pale Ale	6
Appie brut cider	4	7	5	Gallia Lager	6
				Gallia White	6
				Appie brut cider	5

WHITE wines

	glass	bottle
Côtes de Gascogne - ... Entre Amis 2014 - Domaine du Have	6	19
Pays d'Oc - Chardonnay Villa Blanche 2015 - Calmel Joseph	6	21
Côtes du Rhône - Variations 2015 - Domaine Maby	6	23
Entre-Deux-Mers - Saint Pierre 2016 - Château Ferran	7	25
Alsace - Pinot Blanc 2014 - Zinck	7	26
VDF - Dena Dela - Egiategia Emmanuel Poirmeur		28
Sancerre - Alphonse Mellot 2014		39
Pessac-Léognan - Château Mancèdre 2014		42

ROSÉ wines

	glass	bottle
Côtes du Roussillon - Domaine Jonquères d'Oriola - Gris Gris	5	22
		magnum 40

RED wines

Pays d'OC - Pinot Noir Villa Blanche 2015 - Calmel Joseph	6	22
Bourgueil - Diptyque 2015 - Domaine de la Chevalerie	7	25
Côtes du Rhône - Lou Pitchoun 2016 - Domaine des Gravennes	6	23
Graves - Hautes Gravières 2015 - Douthe	7	28
Minervois - La 50/50 2014 - Domaine Anne Gros et Jean Paul Tollot		30
Crozes Hermitage - Les Champs Fourné 2016 - Dom. des Entrefauts		35
MAGNUM - Saumur Champigny - Les Poyeux 2015 - Robert et Marcel		45

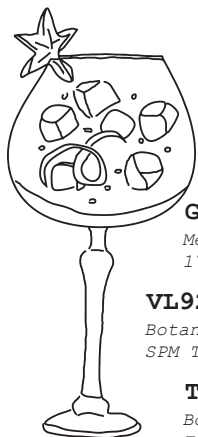
CHAMPAGNES

Roederer brut premier	62
Thienot brut	45

SPIRITS

Nikka from the barrel	9	Matusalem Gran Reserva	8
Botran Reserva	7	Jura Legacy	8

GINS & TONICS



Monkey 47 <i>Intense evergreen notes w/ a hint of peppery spices</i> SPM Tonic	11
Tanqueray <i>Bitter floral spices w/ a citrus undertone</i> SPM Tonic	8,5
Gin Mare <i>Mediterranean, botanical flavors</i> 1724 Tonic from the Andes	10,5
VL92 <i>Botanical, citrusy endnote & coriander</i> SPM Tonic Ginger and cardamom	10,5
The Botanist Islay Dry <i>Botanical and Floral flavors</i> Fever Tree Mediterranean Tonic	10

COCKTAILS

 Espresso Martini <i>Vodka Ketel One</i> <i>Kahlua Coffee Liqueur</i> <i>& Espresso</i>	11
 Mint & strawberry <i>alcohol-free</i> <i>Lemon Juice</i> <i>Raspberries</i> <i>& Minth</i>	6,5
 Dark 'n' Stormy <i>Gosling Black Seal Rhum</i> <i>Thomas Henry Ginger Beer</i> <i>& Lime</i>	10,5
 Moscow Mule <i>Vodka Ketel One</i> <i>Old Jamaica Ginger Beer</i> <i>& Lime</i>	10