

Tuesday lunch to Sunday lunch

12:00pm - 2:30pm

7:30pm - 10:30pm

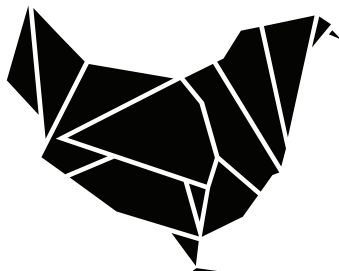
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ROAST

Paris

Everything is freshly **HOMEMADE**

FORMULE/ LUNCH

tuesday to friday (12pm - 2:30pm)

quarter of chicken (150g) + side **10€**

half chicken (300g) + side **15€**

dessert + **4€**

STARTERS

Chicken croquettes x4 7

Chicken rillettes 6

Burrata 125g 7

Chicken wings x4 6

Roast platter 17

3 wings, 3 croquettes, Burrata 125g & chicken rillettes

Chicken Powerplatter 17

3 wings, 3 croquettes, Bruschettas & minced chicken

CHICKEN

QUARTER



8

HALF



13

WHOLE



19

SIDES

Green salad 4

Coleslaw 5

Froast *Crispy fries with Parmesan, parsley & garlic* 5

Crispy fries 5

Stir-fried mixed vegetables 5

Gratin Dauphinois w/ St Nectaire 6

Corn on the cob 6

Mashed sweet potatoes 6

SALADS

Roasted eggplant and tahini sauce 12

cesar salad, Roast style 12

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

Cheese Cake 6

Chocolate mousse 6

Fromage blanc w/ salted butter 6

caramel

Trio of cheeses 7

SOFTS & HOT DRINKS

Coke 33cl Classic / Zero 3,8

Orangina 33cl 3,8

Fresh juice orange/ lemon 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

Espresso *Bio, City of Paris* 1,8

Double Espresso *100% arabica* 2

Latte | Cappuccino 4

Tea Black | Green 4

Frappuccino 5

Chocolat 5

BEERS CIDER

	half	pint
Gallia	4	7
Vedett Extra White	4	7
Vedett IPA	5	8
Appie brut cider	4	7
Appie brut cider	bottle 33cl	5

WHITE wines

	glass	bottle
Côtes de Gascogne - ... Entre Amis 2014 - Domaine du Have	7	23
Pays d'Oc - Chardonnay Villa Blanche 2016 - Calmel Joseph	7	23
VDF - Dena Dela - Egiategia Emmanuel Poirmeur		25
Roussette de Savoie - Château de Mérande 2015		27
Sancerre - Alphonse Mellot 2014		32
Pessac-Léognan - Château Mancèdre 2014		32

ROSÉ wines

Côtes du Roussillon - Domaine Jonquères d'Oriola - Gris Gris	6	22
	magnum	40

RED wines

Saumur Champigny - Domaine Chancelle 2016	7	25
Espagne biodynamie - tempranillo - Gran Cerdo 2016	6	25
Vin de France - la Sabonite - clos Mont Olivet 2014		25
Vin de France - Domaine d'Ouréa - tire bouchon 2016	7	25
Côtes du Rhône 2015 - Le Temps est venu - Stéphane Ogier	7	26
Minervois 2015 - Les Traverses - Domaine de Courbissac		27
Graves - Hautes Gravières 2015 - Douthe	7	28
Morgon 2016 - Georges Descombes		29
Arbin Mondeuse - La Belle Romaine 2015 - Chateau de Mérande		30

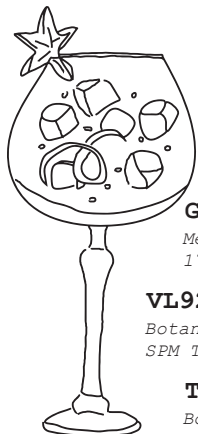
CHAMPAGNES

Thienot brut		45
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SPIRITS

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

GIN & TONICS



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

COCKTAILS

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