

Tuesday lunch to Sunday lunch

12:00pm - 2:30pm

7:30pm - 10:30pm

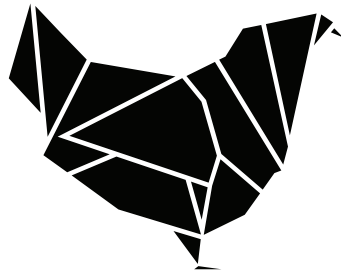
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ROAST

Paris

Everything is freshly **HOMEMADE**

LUNCH DEAL

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

quarter of chicken (150g) + side **10€**
half chicken (300g) + side **15€**
chicken burger + side **16€**
dessert + **4€**
home made lemonade + **2€**

STARTERS

Roast platter

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

17

Soft boiled egg

bread crumb & almond

3,5

Chicken croquettes x4

7

Chicken gorgonzola croquettes x4

7

Chicken rillettes

6

Burrata 125g

7

CHICKEN

Organic free range chickens roaming on a farm, Label Rouge certified.
We pay special attention to the quality and freshness of our products

QUARTER



8

HALF



13

WHOLE



23

SIDES

Green salad & vegetables

5

Froast *Crispy fries with Parmesan, parsley & garlic*

5

Crispy fries

5

Sweet potatoes crispy fries

6

Stir-fried mixed vegetables

5

Corn on the cob

6

Mashed sweet potatoes

6

SALAD

Roast salad cesar style

chicken croquettes, vegetables,
Romaine salad, cesar sauce

12

CHICKEN BURGER

King size chicken croquette
cheddar, onions,
mayonnaise with tarragon
& barbecue sauce

served with any side

16

PULLED CHICKEN BURGER

spicy pulled chicken
cheddar
onions
barbecue sauce

served with any side

16

SOFTS & HOT DRINKS

Coke 33cl Classic / Zero 3,8

Orangina 33cl 3,8

Fresh juice orange/ lemon 5

Home made lemonade 5

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 100% arabica 1,8

Double Espresso 3,5

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
Fils de Pomme brut cider	4	7

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
Pessac-Léognan - Château Mancèdre 2014		32

ROSÉ wines

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

Espagne biodynamie - tempranillo - Gran Cerdo 2016		25
Côtes du Rhône 2015 - Le Temps est venu - Stéphane Ogier	7	25
Vin de France - Domaine d'Ouréa - tire bouchon 2016	7	26
Italie - Valle Martello - Montepulciano d'Abruzzo 2014	7	26
Minervois 2015 - Les Traverses - Domaine de Courbissac		27
Côtes de Bordeaux - Castillon - Amphora 2015	7	27
Graves - Hautes Gravières 2015 - Dourthe		28
Saumur Champigny - Domaine Chancelle 2016		29
Morgon 2016 - Georges Descombes		30

CHAMPAGNES

Thienot brut		45
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SPIRITS

whisky Akashi	9	Matusalem Gran Reserva	8
Botran Reserva	7	Jura Legacy	8

GIN & TONICS



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>	10
 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>	11
 Moscow Mule <i>Vodka Ketel One</i> <i>Old Jamaica Ginger Beer</i> <i>& Lime</i>	10,5