



L'AVENUE

BAR - BRASSERIE - RESTAURANT

120 AVENUE DE FRANCE
75013 PARIS - TÉL : 01.45.85.41.48

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LAVENUE-PARIS.COM |  AVENUEPARIS13

BREAKFAST

7am to 12pm on weekdays
9 am to 11am on weekend

8.5€

orange or lemon juice
+
hot drink
+
viennoiserie or toasts

SUNDAY BRUNCH

11am to 4pm
- 29€ -

orange or lemon juice
+
hot drink
+
scrambled eggs, ceasar salad, club sandwich
+
yoghurt with homemade muesli,
homemade pastry, fresh fruits salad

OUBRUNCHER

SALADS

CROUSTY CHÈVRE	15.5
crunchy goat's cheese, honey, tomatoes, salad	
AUVERGNATE	15.5
cantal on toasted Poilâne bread, cured ham, tomatoes, potatoes, salad	
CÉSAR	15.5
salad, chicken, egg, tomatoes, croutons, parmesan cheese, ceasar sauce with anchovies	
LAO	15.5
pak choi, cucumber, egg, tomatoes, rice vermicelli, coriander, mint, soybean sprouts and peanuts	
BOEUF THAÏ	16.5
thaï beef, rice vermicelli, soybean sprouts, coriander, mint, pepper, chilli	
L'OCÉANIQUE	17.5
smoked salmon, tomatoes, pink berries, hazelnuts, avocado, red onions, Poilâne bread, salad	
LANDAISE	18.5
homemade duck foie gras, smoked duck breast, duck wing, tomatoes, salad	

CLUBS SANDWICHES

CHICKEN SANDWICH	16.5
bread, chicken, egg, salad, tomato, mayonnaise and homemade french fries	
SMOKED SALMON SANDWICH	16.5
bread, smoked salmon, egg, salad, tomato, dill cream and homemade french fries	

PASTA

LASAGNA with salad	15.5
VEGETARIAN LASAGNA with salad	15.5

WOK VEGAN	15.5
rice vermicelli, pak choi, vegetables, soybean sprouts, tofu, peanuts, coriander, fresh mint	

MEAT

DUCK BREAST	18.5
roasted potatoes, smoked sauce	
CHICKEN SATAY	15.5
crushed potatoes, lemon and spring onion	
LAMB SHANK	19.5
mashed sweet potato, thyme sauce	
TARTARE	16.5
minced beef, egg yolk, onions, capers, parsley, homemade french fries and salad	
ITALIAN TARTARE	16.5
minced beef, basil, parmesan, pine nuts, candied tomatoes, capers, olive oil, homemade french fries and salad	
SIRLOIN STEAK (~ 200G)	18.5
homemade french fries and salad, sauce	
RIBEYE STEAK (~ 300G)	24.5
roasted potatoes with pesto, salad, Fourme d'Ambert cheese sauce	
CHEESEBURGER	16.5
beef, tomatoes, cheddar, red onions, burger sauce, homemade french fries	
BACON BURGER	17.5
beef, bacon, tomatoes, cheddar, red onions, burger sauce, homemade french fries	
Additional garnish: homemade french fries, green salad, roasted vegetables	5.0

FISH

SEA BREAM FILLET A LA PLANCHA	18.5
pan fried vegetables, thai sauce	
ROASTED SALMON WITH SESAME	18.5
basmati rice, lemongrass sauce	
GRILLED KING PRAWNS	19.5
creamy risotto	

PIZZA

TOMATO SAUCE BASE

MARGUERITE tomatoes, mozzarella	12.5
NAPOLITAINE tomatoes, mozzarella, marinated anchovies, black olives, capers	14.5
REINE tomatoes, mozzarella, ham, mushrooms	14.5
NEPTUNE tomatoes, mozzarella, tuna, black olives, capers	14.5
DIABLESSE tomatoes, mozzarella, chorizo, pepper, basil	14.5
ORIENTALE tomatoes, mozzarella, peppers, merguez, egg	14.5
CALZONE tomatoes, mozzarella, ham, egg	14.5
VÉGÉTARIENNE tomatoes, mushrooms, artichokes, onions, pepper, parmesan shavings, rocket salad	14.5
MAISON tomatoes, mozzarella, onions, ham, bacon, ricotta, pesto	15.5
CAMPIONE tomatoes, mozzarella, onions, minced meat, parsley, garlic, egg	15.5
JAMBON DE PAYS tomatoes, mozzarella, cured ham, egg, parmesan shavings, rocket salad	15.5
FROMAGE tomatoes, mozzarella, gorgonzola, goat cheese, parmesan cheese	16.5
4 SAISONS tomatoes, mozzarella, ham, artichokes, peppers, mushrooms, black olives	16.5
GOURMANDE tomatoes, mozzarella, ham, spicy merguez sausage, chorizo, mushrooms, egg	16.5

CREAM BASE

DAME BLANCHE cream, mozzarella, ham, mushrooms	14.5
NORVÉGIENNE cream, mozzarella, smoked salmon, dill	16.5
CHEF cream, mozzarella, goat's cheese, honey, Granny smith apple, cured ham, rocket salad, parmesan shavings	16.5
BRESAOLA cream, mozzarella, bresaola, egg, mushrooms, olive oil, rocket salad	16.5
CRÈME DE TRUFFE cream, truffle cream, mushrooms, rocket salad	18.5

Egg supplement 1€ (no change of topping on pizzas)

CHEESE

ONE CHEESE : Cantal, St Nectaire, Fourme d'Ambert or Goat's cheese	6.5
3 CHEESES SELECTION : Cantal, St Nectaire, Goat's cheese	10.5

DESSERTS

DESSERT OF THE DAY check menu board	7.5
CHOCOLATE MOUSSE	8.0
CHOCOLATE FONDANT, vanilla ice-cream	8.0
CRÈME BRÛLÉE with vanilla	8.0
TARTE TATIN with cream	8.0
BRIOCHE FAÇON PAIN PERDU and its ice-cream scoop	8.0
PROFITEROLES	9.0
CAFÉ GOURMAND ☕	7.9

CRÊPES

BUTTER AND SUGAR	5.0
STRAWBERRY OR APRICOT JAM	5.5
CHOCOLATE OR NUTELLA	6.0
CHOCOLATE AND BANANA	7.5
FLAMBÉ WITH GRAND MARNIER	8.5

Whipped cream extra +1€

ICE-CREAMS & SORBETS

2 SCOOPS 6.0 3 SCOOPS 7.5

Ice-cream: vanilla, chocolate, caramel, coffee, pistachio, mint-chocolate
Sorbet: coconut, strawberry, raspberry, blackcurrant, lemon, mango, passion

red berries or chocolate or caramel coating +1€
whipped cream extra +1€

HOUSE SPECIALS

CAFÉ LIÉGEOIS coffee and vanilla ice cream, coffee coulis and whipped cream	8.5
CHOCOLAT LIÉGEOIS chocolate and vanilla ice cream, chocolate sauce and whipped cream	8.5
BANANA SPLIT banana (fruit), vanilla ice cream, chocolate ice cream, strawberry sorbet, chocolate sauce and whipped cream	9.5
LE COLONEL lemon sorbet, vodka 4cl	9.5
MOJITO FRAMBOISE mint-chocolate ice cream, lemon sorbet, raspberry sorbet and rum Havana club 4cl	9.5
CAFÉ COGNAC FLAMBÉ «SHOOTER» ☕ 2cl Khalua, 2cl cognac flambé	5.0

TAPAS SELECTION

TAPAS SELECTION

- 19.5 -

chorizo and herbs tortilla, honey and goat's cheese sticks,
potatoes with paprika, king prawns

CHARCUTERIE

- 15.5 -

country style pâté, rosette,
dry sausage, cured ham,
Poilâne bread toast

CHEESE BOARD

- 15.5 -

Goat's cheese, Cantal,
Fourme d'Ambert, St Nectaire,
Poilâne bread toast, salad

MIXED BOARD

- 19.5 -

country style pâté, rosette, dry sausage, cured ham, Cantal,
Fourme d'Ambert, Goat's cheese, St Nectaire,
Poilâne bread toast, grapes

homemade french fries

- 5.0 -

FOIE GRAS BOARD

17.5

homemade duck foie gras
and its seasoning,
Poilâne bread toast

DELISH BOARD

20.5

homemade duck foie gras,
smoked salmon,
Poilâne bread toast and salad

KIDS MENU

steak or penne with ham
or little Marguerite pizza

+

2 scoops of ice cream or crêpe (sugar or Nutella)

+


glass of fruit juice (your choice),
Coca-Cola or lemonade



Prices in euros, VAT and service included. 0,50€ prices increase after 10pm. Payment by card 10€ onwards.
We can not be held responsible for the loss or theft of your personal belongings. We do not accept cheques.

NOS VINS AU VERRE

ROUGES ●

	verre	verre	carafe
	14cl	28cl	50cl
Côtes du Rhône La Lyre AOC 	5.0	9.5	17.5
Bordeaux Le Vieux Chêne AOC	5.0	9.5	17.5
Chinon Les Galuches AOC	5.5	10.5	18.5
Pinot noir Haute Vallée IGP	5.5	10.5	18.5
Bordeaux Brannens Graves AOC	6.5	12.5	20.5
Montagne Saint Émilion Croix de mission AOC	7.5	14.5	22.5

BLANCS ●

Sauvignon Camas IGP	5.0	9.5	17.5
Chardonnay Camas IGP	5.0	9.5	17.5
Chablis Chaude Écuelle AOC	6.5	12.5	20.5
Sancerre Raimbault-Pineau AOC	7.0	13.5	21.5
Pouilly fumé Corneau AOC	7.5	14.5	22.5
Tariquet Premières Grives AOC	7.5	14.5	22.5

ROSÉS ●

Moment de plaisir IGP	5.0	9.5	17.5
Île de Beauté Gris Rosé Casa Nova AOC	5.5	10.5	18.5
Côtes de Provence Presqu'île Minuty AOC	7.0	13.5	21.5

CHAMPAGNES ^{75cl}

Palmer & Co brut		55.0
Palmer & Co brut rosé		65.0
Mumm Cordon Rouge brut		60.0
Mumm Cordon Rouge brut rosé		75.0
Perrier Jouët grand brut		70.0

EAUX MINÉRALES

	50cl	100cl
Vittel	4.5	6.0
San Pellegrino	4.5	6.0

NOTRE CAVE À VIN

75cl

ROUGES ●

VALLÉE DU RHÔNE

Côtes du Rhône La Lyre AOC  25.0

Crozes Hermitage Classic AOC 35.0

LANGUEDOC, ROUSSILON

Corbières Pech Latt AO  26.5

SUD

Pinot noir Haute Vallée IGP 26.0

BOURGOGNE

Mercurey Michel Juillot AOC 45.0

BEAUJOLAIS

Brouilly Font Curé AOC 29.0

BORDELAIS

Bordeaux Le Vieux Chêne AOC 25.0

Brannens Graves AOC 29.0

Montagne Saint-Emilion Croix de missions AOC 35.0

Lalande de Pomerol Château Le Jard AOC 39.0

TOURAINES

Chinon Les Galuches AO  26.0

BLANCS ●

SAUVIGNON

Sauvignon Camas IGP 25.0

CHARDONNAY

Chardonnay Camas IGP 25.0

BOURGOGNE BLANCS

Chablis Chaude Écuelle AOC 29.0

CENTRE LOIRE

Sancerre Rimbault-Pineau AOC 32.5

Pouilly fumé Corneau AOC 35.0

SUD

Tariquet Premières Grives AOC 32.5

ROSÉS ●

LANGUEDOC, ROUSSILLON

Moment de plaisir IGP 25.0

CORSE

Île de Beauté Gris Rosé Casa Nova AOC 26.0

CÔTES DE PROVENCE

Presqu'île Minuty AOC 32.5

Alcohol abuse is bad for your health, please consume in moderation.

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