

L'Experience Paris

BELLEVUE

Le Dîner

Pour Commencer

TO START

Soupe du Jour	14
The Chef's soup of the day	
Tartare de Tomates	15
Heirloom tomato tartare, whipped ricotta, herbs, oil	
Salade Lyonnaise*	16
Frisée, bacon lardons, grilled mini onions, soft-boiled egg, vinaigrette	
Salade de Betteraves	15
Roasted beets, dill-tossed cucumbers, feta, seasonal radishes, pickled mustard seeds	
Pommes Anna	14
Classic layered potatoes, squash purée, lightly dressed chicory	
Planche de Charcuterie Artisanale	30
Selection of cured meats, house accompaniments, pain au levain	
Baguette & Beurre	10
French butter. First serving on us when you order from the dinner menu; additional servings 10.	

Les Plats

MAINS

Poivron Farci au Fenouil (v)	24
Bell pepper stuffed with fennel, mushrooms, quinoa, caramelized onion, garlic and herbs; mushroom jus	
Poulpe Grillé, Sauce Grenobloise	36
Charred octopus, thinly sliced potatoes, herbs, sauce grenobloise	
Cabillaud, Beurre Blanc	40
Cod, braised fennel, confit tomatoes, seasonal vegetables, beurre blanc	
Filet de Bœuf, Brioche & Duxelles*	44
Filet mignon on thinly sliced brioche, wild mushroom duxelles, beef demi-glace, spinach	

*Consuming raw or undercooked meats, seafood or eggs may increase your risk of foodborne illness. · (V) Vegetarian

Please let us know about any allergies.

A 20% service charge is added to all checks — our version of « service compris » as you would see on every receipt in Paris. It is retained 100% by the restaurant to fund our team's base compensation; 0% is paid directly to the employee(s) serving you. Any additional gratuity is optional and goes entirely to the team tip pool. WA sales tax applies. Questions: info@experienceparis.com