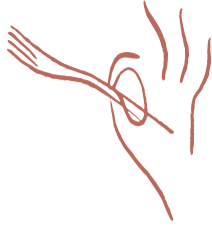


Q. 9.



Antipasti

PARMIGIANO REGGIANO E ACETO BALSAMICO 28
36 month aged Parmigiano Reggiano,
extra old balsamic vinegar (V, D)

BURRATA E POMODORI 35
Burrata cheese, roasted datterino, basil pesto (V, D, N)

WAGYU CECINA 42
Cured wagyu beef

FIORI DI ZUCCHINE 38
Fried zucchini flower, ricotta, truffle (V, D, E)

ARANCINI AL TARTUFO 26
Truffle and mushroom arancini, whipped ricotta (G, D, E, SF)

MELANZANE ALLA PARMIGIANA 28
Baked eggplant parmigiana (D, G, V)

VITELLO TONNATO 36
Thinly sliced veal, tuna sauce, fried capes, celery salad
(D, SF, E)

CALAMARI FRITTI 32
Fried Patagonian calamari, lemon mayo (D, G, E, SF)

Crudi

ORATA 34
Sea bream carpaccio, lemon, basil (D, SF)

RICCIOLA 36
Yellowtail carpaccio, grapefruit dressing, fresh thyme,
Espelette chili (SF)

GAMBERO ROSSO 46
Red Mazara prawn carpaccio, lemon oil,
Espelette chili, caviar (S, SF)

TONNO ROSSO 42
Bluefin tuna tartare, avocado, basil (SF)

CARPACCIO DI MANZO 35
Black Angus beef carpaccio, Grana Padano, rocket leaves (D)

Oyster & Caviar

OSCIETRA 50/125 G (SF)
50GR: 260 125GR: 630

ROYAL OSCIETRA 50/125 G (SF)
50GR: 550 125GR: 1350

OYSTER 6 PCS - 36
(S)

Insalate

RIVIERA 38
Tuna, baby lettuce, green beans, baby potatoes,
soft-boiled eggs, Taggiasca olives, mayonnaise,
Parmigiano Reggiano dressing (D, E, SF)

POMODORI DELLA NONNA 29
Seasonal tomatoes, basil leaves (SF)

FAGIOLINI VERDI 28
Green beans, pecorino, pistachio (V, D, N)

CAPRESE 500G 62
Buffalo treccia, candied tomatoes, oregano (V, D)

Pizza

BURRATA 34
Tomato sauce, oregano, basil, Parmigiano Reggiano,
burrata (V, D, G)

TARTUFO 52
Parmigiano Reggiano, truffle stracciatella, fresh chives,
seasonal black truffle (D, G, SF)

Pasta & Risotti

MEZZI RIGATONI VODKA 36
Spicy nduja, tomato sauce, stracciatella (V, D, G)

GNOCCHI TARTUFO 52
Butter sage, truffle sauce
(D, G, SF)

TAGLIATELLE ALLA BOLOGNESE 42
Bolognese sauce (D, G)

LINGUINE ALLE VONGOLE 46
Linguine, clams, garlic, parsley (D, G, S)

TAGLIOLINI AL GRANCHIO MP
Crab, citrus, bisque sauce (D, S, G)

SPAGHETTI LIMONE E CAVIALE 135
Spaghetti, Sorrento lemon, 30g Oscietra caviar
(D, SF, G)

SPAGHETTI ALLA NERANO 38
Zucchini, provolone, basil (V, G)

Pesci

SOGLIOLA ALLA MUGNAIA 125
800g whole sole, capers, lemon, butter (D, G, SF)

TAGLIATA DI TONNO 69
Pan-seared tuna, vierge sauce, balsamic vinegar (S)

POLPO ALLA GRIGLIA 56
Grilled octopus, Sorrento lemon mayo (SF, E)

GAMBERI PROVENZALE 76
Grilled king prawns, Provençale sauce (D, S)

CATCH OF THE DAY MP
Upon availability (SF)

Carne

GALLETTO ALLA CACCIATORA 48
Oven-baked baby chicken, spicy bellpeppers sauce jus (D)

COTOLETTA ALLA PARMIGIANA 75
Veal escalope, parmigiana style, mozzarella, basil (G, E)

COSTOLETTE DI AGNELLO 68
Grilled lamb chops, eggplant tapenade, olive jus (D)

TAGLIATA DI MANZO 136
Wagyu beef tagliata, salsa verde, rosemary jus
(G, SF, E, D)

WAGYU TOMAHAWK MP
Charcoal grilled 32 oz Wagyu Tomahawk (sharing)

Piccolini

CAPONATA (V, G, N) 16
ROCKET PARMESAN SALAD (V, D) 12
PARMESAN MASHED POTATO (V, D) 16
CHILI GARLIC BROCCOLINI (V) 16
HAND CUT FRIES (V) 16
EXTRA TRUFFLE MP



S - Shellfish, D - Dairy, SF - Seafood, V - Vegetarian, G - Gluten, E - Egg, N - Nuts

All prices are in USD. Applicable taxes and a 20% service charge will be added to all checks.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase the risk of foodborne illness, particularly for individuals with certain medical conditions. Several menu items may contain common allergens, including peanuts, tree nuts, fish, shellfish, eggs, milk, soy, and gluten. Please ensure guests are encouraged to notify their server of any food allergies. There is a risk associated with consuming raw oysters. Individuals may be at greater risk of serious illness and are encouraged to consume oysters fully cooked. If guests are unsure of their personal risk, they should consult a physician.

LES TABLES PARIS SOCIETY

Mim - Beau CoCo - Girafe - Monsieur Bleu - Dar Mima - Bonnie - Apicius - Louie - Perruche -
Il Bambini Club - Le Piaf - Mondaine - Maison Revka - Maxim's - La Suite - Laurents - Baronne - Mimim's