



# CAFÉ VENTURA

58, RUE DES MARTYRS, 75009 PARIS

# COCKTAILS

## CHAMPAGNE



**Classic**  
Glass of champagne Réserve Nicolas  
Feuillatte

13,0

**Mimosa**  
Champagne & fresh orange juice

15,0

**Rossini**  
Champagne & mashed raspberry

15,0

## SPRITZ



**Classic**  
Apérol (or Campari), prosecco, Perrier

10,5

**Virgin**  
San bitter, limonade, orange

8,0

**Saint Germain**  
Edelflower liquor, prosecco, Perrier

12,0

## LONG DRINKS



**Ginger Fizz**  
Gin Nuage, fresh ginger, orange zest,  
Perrier

11,0

**Chartreuse Mule**  
Green Chartreuse, lime, Ginger  
Beer, Angostura

12,0

**Passion Paloma**  
Tequila Vecindad, lime, sugar, mashed  
passion fruit, Perrier

11,0

## SHORT DRINKS



**Martyrs Negroni**  
Gin infused with red tea, Campari, Red  
Quintinye, orange bitter

11,0

**Normandie Old Fashioned**  
Calvados Groult, sugar, bitter,  
orange zest

12,0

**Last Step**  
Cognac Camus, flamed Grand Marnier, lemon  
juice, sugar, cinnamon stick

14,0

## MARTINIS



**Moka Martini**  
Vodka Nuage, chocolate liquor, Arabica  
coffee, brown sugar

11,0

**Pornstar Martini**  
Vodka Nuage, passion fruit  
liquor, lime, vanilla sirop, shot  
of champagne

14,0

**Montmartre Martini**  
Gin Nuage, mashed raspberry, sugar,  
champagne

13,0

## HOT



**Vin chaud**  
Red wine, triple sec, cinnamon,  
ginger, fresh orange juice

8,0

**Grog**  
Dark rum, honey, lemon juice, fresh  
ginger, hot water

9,0

**Café Normand**  
Calvados, organic coffee, whipped  
cream

11,0

## BEERS



### Bottle beers

La Parisienne 33cl 8  
Corona 33,5cl 8  
Jupiler sans alcool 25cl 6  
Cidre Bio 33cl 7

### Draft beers

Jupiler Blonde (lager) 4,5 8  
Goose IPA 5 9  
Høgaarden Blanche 5 9  
Panaché (beer & lemonade) 4,5 8  
Picon (beer & orange liquor) 5 9

# LA CARTE

## STARTERS



<b>Pâté en croûte</b> Guinea fowl & pistacchio	14,5	<b>Foie gras</b> Rock salt & Armagnac	18,0
<b>Organics eggs</b> Mayonnaise and mustard seeds	8,0	<b>Salmon gravlax</b> Marinated 24h, chive cream	15,5
<b>Seasonal mushrooms</b> Parsley, butter and egg yolk	9,5	<b>Bone marrow</b> Rock salt & grilled garlic bread	9,5
<b>French oignon soup</b> Gratinated	12,5	<b>Extra large snails</b> (par 6) 16,0 La Maison de l'Escargot (par 12) 29,0 Parsley butter	



## SHARED DISHES

<b>Tapenade</b> Kalamata olives, roasted almonds	7,0	<b>Homemade french fries</b> Mayonnaise	6,0
<b>Camembert Isigny-Sainte-Mère</b> 1/2 roasted Camembert with honey	9,0	<b>Mixed cheeses and cold cuts</b> Charcuterie de la Maison Montalet, fromages de la Ferme d'Alexandre	23,5



**Côte de boeuf "Irish Cut" - for two people** ♥ 79,0  
Around 1kg - served with blue cheese sauce, real meat juice,  
traditionnal "aligot" and salad  
Chef advice: rare or medium rare!

## MAINS

<b>Croque-monsieur</b> Leaven bread, cured ham, emmental cheese, french fries (madam +1)	16,0	<b>Veal blanquette</b> ♥ Stew free range veal, fresh mushrooms, cream and black rice	22,5
<b>Chicken Cesar salade</b> Crispy chicken, soft boiled egg, Romaine salad, traditionnal sauce & parmesan cheese	18,0	<b>Skirt steak</b> Angus beef à la plancha, confied shallots, homemade french fries and salad	21,5
<b>Vegetarian rigatoni</b> Pear, "Bleu d'Auvergne" cheese, roasted hazelnuts, confied lemon	18,5	<b>Beef tartar</b> French beef roughly chopped, cappers & fries	20,5
<b>Vegan casserole</b> ♥ Quinoa, roasted seasonal vegetables, spiced coconut cream, confied lemon & zaatar	19,5	<b>Free range chicken</b> Grilled chicken thighs, fresh mushrooms, cider sauce & mashed potatoes	19,0
<b>Haddock</b> Poached in milk, roasted seasonal vegetables, trout eggs & chive cream	22,5	<b>French Cheese burger</b> Charolais beef, onion jam, sundried tomatoes, cantal cheese, french fries (bacon +1)	20,5





## HOMEMADE DESSERTS

<b>Camembert Isigny Sainte-Mère</b> Row milk cheese, soft dough, flowery crust. Served with apple sauce.	8,0	<b>Saint Nectaire</b> Row milk cheese, hard dough. Served with black cherry jam.	8,0
<b>Café, madeleines</b> Espresso Massaya bio, madeleines cake	5,0	<b>Pineapple carpaccio</b> Fresh pineappel, vanilla mascarpone, lime zests	8,5
<b>French toast</b> Traditionnal, with custard cream	9,5	<b>Crème brûlée</b> Cream flamed with brown sugar	9,5
<b>Coffee Viennois</b> Vanilla ice cream, hot organic coffee, whipped cream	9,5	<b>Tatin tart</b> Caramelised apples, puff pastry, raw cream	10,0
<b>Chocolate lava cake</b> Chocolat Valrhona & custard cream	9,5	<b>Crêpes Suzette</b> Orange cream and zests, flamed with Grand Marnier liquor	14,5

## SOFTS MAISON



<b>Iced tea</b> Darjeeling Mariage Frère tea, Monin Peach coulis	6,5	<b>Pink citronnade</b> Fresh lemon juice, honey, mashed raspberry, still water	8,5
<b>Citronnade</b> Fresh lemon juice, honey, still water	7,5	<b>Mint soda</b> Lemon & lime, fresh mint leaves, limonade	7,5
		<b>Iced coffee</b> Arabica coffee, almond sirop	6,5

## SOFT DRINKS



<b>Sodas</b> -----	5,5
Coca / Coca zéro 33cl	
Orangina 25cl	
Fever Tree Indian Tonic Water 20cl	
Fever Tree Premium Ginger Beer 20cl	
Limonade artisanale Mortuacienne 33cl	
<b>Water</b>	
Perrier 33cl	5
Abatilles plate 33cl	5
Abatilles plate ou gazeuse 75cl	8
<b>Organic fruit juice 25cl</b> -----	5,5
Jus d'orange	
Jus de tomate	
Jus de pomme	
Jus d'ananas	
Nectar d'abricot	
<b>Fresh fruits juice</b> -----	6
Orange	
Citron	
Pamplemousse	

## HOT DRINKS



Organic espresso Massaya (or long)	2,7
Coffee with milk	4,6
French cappuccino, Latte	5
Coffee with whipped cream	6
Double, Américano	5
Homemade hot chocolate (Valrhona 66%)	5,5
Moka	6
Chocolate with whipped cream	6
Hot lemon	6
<i>Small milk pot</i>	0,3
<i>Supp. oat milk</i>	1
<i>Supp. espresso shot</i>	1,5
<b>Mariage Frères tea</b>	5,5
<b>Green-</b> Fujiyama, Jasmin, Casablanca	
<b>Black-</b> Darjeeling, Breakfast, Earl grey, Marco Polo	
<b>Mariage Frères Infusions</b>	5,5
Rooibos bourbon, Camomille, Tilleul, Verveine, Thym-citron	