QUAI 108
Saint-Lazare · Paris

Menu of the Day 35 €

From noon to 2:30 pm

Starter & Main course of the day/ Coffee

Main course of the day/
Your choice of Dessert/ Coffee

Menu

Starters

	€
Mushroom ravioli/ rich broth/ black garlic/ wild herbs	18
Sea bream ceviche/ coconut & passion fruit/ pomelo/ kaffir lime/ marigold/ avocado	19 | 29*
Duck foie gras/ cocoa/ pear & shiso condiment/ brioche	26
Leeks/ carbonara/ Basque pork belly/ toasted hazelnuts	16
Perfect egg/ Hokkaido squash cream/ smoked eel/ pumpkin seeds/ chestnut	16

Main courses

	€
Gnocchi/ mushrooms/ Roscoff onions/ hazelnuts/ Comté cream/ smoked duck breast	25
Royale-style slow-cooked beef chuck/ foie gras/ mashed potatoes + **Black truffle** supplement (+ 15€)	35
Low-temperature veal rump/ parsnip/ late-season Treviso radicchio/ confit apple/ veal jus	33
Scallops/ cauliflower variations/ cima di rapa/ coral shellfish sauce/ trout roe	35
Bluefin tuna/ carrot/ BBQ pak choi/ orange, honey & ginger reduction/ preserved lemon	30
Smashed burger/ beef/ Cheddar/ pickled gherkin/ smoked BBQ sauce/ American mustard * + **Bacon** supplement (+ 3€)	26
Marinated Chicken Salad/ Chinese cabbage/ red cabbage/ pickles honey & sesame mayonnaise	22

Side order: French fries/ sweet potato fries/ mixed baby greens/ mashed potatoes 6

* Side order of your choice

Desserts

	€
Chocolate soufflé tart/ almond & hazelnut praline/ fleur de sel/ vanilla & tonka bean ice cream	13
Lemon curd/ chestnut honey/ pollen/ granola/ lemon-vanilla sorbet	12
Coffee tiramisu/ almond-coffee praline/ cocoa powder	11
Mont Blanc/ white chocolate ganache/ vanilla/ chestnut cream/ mandarin	13
Confit apples/ verbena/ crumble/ four-spice Isigny cream/ caramel	11

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Cocktails Signatures 15

Quai Fleuri
Vodka Absolut/ lichee/ raspberry/ rose/ Prosecco

Mojito
Ron Havana Club/ fresh mint/ sparkling water/ lime

Negroni
Gin Beefeater/ Martini Rosso/ Campari

108 Express
Absolut/ black raspberry liqueur/ lime/
peach & edelflower Schweppes

Pornstar Martini 17
Vodka Grey Goose/ vanilla syrup/ Prosecco/
passion fruit

Spritz 15

Lillet Spritz

Sarti Spritz
mango, passion fruit, and blood orange flavour

Apérol Spritz

Saint Germain Spritz

Cocktail Zéro% 12

Hugo Zéro
Edelflower/ lime/ mint/ sparkling water

Roméo
Beefeater 0%/ lemon/ Ginger Beer/ cucumber

Vibrante
Martini Vibrante/ squeezed grapefruit/ Tonic

Passionita
Passionfruit/ mango/ pineapple

Classique Cocktails 15

Classique Cocktails Zéro% 12

Draft Beers - 25 cl | 50 cl

	€	€
Heineken	6	11
Gallia Nouveau Western IPA	7	12
Gallia Weiss & Versa - blanche	7	12

Alone or with Others

From 4:00 pm to 10:00 pm

Truffled pizzetta 18 €
smoked mozzarella/ rocket

Chickpeas hummus 16 €
pomegranate/ coriander/ zaatar/ rosemary focaccia

Potato tortilla 14 €
smoked salmon/ cream cheese/ trout roe/ dill

Cod roe tarama 16 €
grated bottarga/ lime zest/ blinis

Prawn & avocado rolls 16 €
Wasabi sesame/ coriander

Wines and Bubbles by the Glass - 12 cl

	€
Champagne & Bubbles	
Prosecco Treviso Extra Dry Fratelli Cosmo 2025	11
Champagne Pommery Brut Royal	17
White Wines	
Crozes-Hermitage Petite Ruche, M. Chapoutier 2023	13
Chablis AOP, Jean-Marc Brocard 2025	12
Sancerre AOP La Chatellenie, Joseph Mellot 2024	12
Zabù, Grillo di Sicilia 2025	11
Rosé Wines	
Côtes de Provence AOP, Symphonie, Château Sainte Marguerite 2025	12
Red Wines	
Bourgogne Pinot Noir, Héritage du Conseiller, Bouchard Aîné et Fils 2024	11
Brouilly AOP, Dominique Piron 2024	10
Crozes-Hermitage, Nobles Rives 2023	12
Saint-Emilion Grand Cru, Charmes de Corbin 2019	14

Bottle Beers and Cider

	€
Heineken 00% (33cl)	7.5
Desperado Virgin 0.0% (33cl)	7.5
Corona (35,5cl)	8.5
Pelforth Brune (33cl)	8.5
Sassy cider (33cl)	8.5

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Cartes des Vins

	12 cl	50 cl	75 cl
Les Bulles	€	€	€
Prosecco Treviso Extra Dry Fratelli Cosmo 2025	11	34	45
Champagne Pommery Brut Royal	17		95
Champagne Pommery Brut Rosé			125
Champagne « R » de Ruinart			190
Les Blancs	€	€	€
Chablis AOP, Jean-Marc Brocard 2025	12	38	54
Pouilly-Fuissé AOP, Maison Trenel 2022			75
Meursault Domaine AOC, Bouchard Père et Fils 2020			122
Sancerre AOP La Chatellenie, Joseph Mellot 2024	12	38	54
Domaine d'Uby n°21, Côtes de Gascogne IGP *BIO* 2025			35
Crozes-Hermitage Petite Ruche, M. Chapoutier 2023	13	42	58
Zabù, Grillo di Sicilia 2025	11	38	55
Les Rosés	€	€	€
Côtes de Provence AOP, Symphonie, Château Sainte Marguerite 2025	12	38	54
Whispering Angel, Caves d'Esclans, Côtes de Provence 2025			74
Les Rouges	€	€	€
Bourgogne Pinot Noir, Héritage du Conseiller, Bouchard Aîné et Fils 2024	11	32	46
Santenay Château de Mercey, Antonin Rodet 2022			67
Savigny-lès-Beaune AOC « les Lavières » 1er Cru, Bouchard Père et Fils 2018			120
Brouilly AOP, Dominique Piron 2024	10	31	40
Côtes du Rhône AOP, Parallèle 45 *BIO* 2024			35
Côteaux du Languedoc, Château Puech-Haut Tête de Bélier 2020			82
Saint-Emilion Grand Cru « Les Charmes de Grand Corbin » 2019	14	49	65
Crozes-Hermitage « Nobles Rives », Cave de Tain 2023	12	38	54
Chianti Classico, Castellare di Castellina 2022			74