

parc de la villette paris bernard tschumi

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Menus - Parc

Hours Open for Pickup, Delivery, Indoor and Outdoor Dining Monday - Thursday: 8am-11am (breakfast); 11am-3pm (lunch); 3-5pm (mid-day); 5-10pm (dinner) Friday: 8am-11am (breakfast); 11am-3pm (lunch); 3-5pm (mid-day); 5-11pm (dinner) Monday - Friday: outdoor seating begins at 11am Saturday: 9:30am-3pm (brunch); 3-5pm (mid-day); 5-11pm (dinner) Sunday: 9:30am-3pm (brunch); 3-5pm (mid-day); 5 ...

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Lunch - Parc

Click to see our vegan, vegetarian, and gluten-free options. Fruits De Mer Shrimp Cocktail \$22 Lobster Cocktail \$24 Assorted Oysters* (1/2 dozen) \$24 Littleneck Clams* (1/2 dozen) \$10 Plateau Classique* (Serves 1 to 3) \$125 Grand Plateau* (Serves 4 to 6) \$209 Hors d'Oeuvres Burrata & Tomato \$19 heirloom tomatoes, basil Mushroom Soup \$15 maitake, pioppini, cremini Tuna Carpaccio* \$26 leek ...

Dinner - Parc

Click to see our vegan, vegetarian, and gluten-free options. Spécialités Du Jour Monday Dourade Royale En Papillote \$38 Tuesday Beef Stroganoff \$31 Wednesday Lobster Risotto \$45 Thursday Pork Milanese \$46 Friday Bouillabaisse \$36 Saturday Poulet Feuilleté \$37 Sunday Hachis Parmentier \$37

Mid-day - Parc

Click to see our vegan, vegetarian, and gluten-free options. Fruits De Mer Shrimp Cocktail \$22 Lobster Cocktail \$24 Littleneck Clams* \$10 (1/2 dozen) Assorted Oysters* \$24 (1/2 dozen) Plateau Classique* \$125 serves 1-3 Grand Plateau* \$209 serves 4-6 Hors d'Oeuvres Burrata & Tomato \$19 heirloom tomatoes, basil Parisian Ham \$18 cornichon, beurre noisette, baguette Mushroom Soup \$15 maitake ...

Monday 125 DAURADE ROYALE EN PAPILLOTE - parc-restaurant.com

Red wine gelée, cherry-pistachio bread PARISIAN HAM 18 Cornichon, beurre noisette, baguette MUSHROOM SOUP 15 Maitake ...

MACARONS CHOCOLAT-FRAISES - parc-restaurant.com

MOELLEUX AU CHOCOLAT Warm Chocolate Cake, Crunchy Milk Chocolate Center, Hazelnut Crunch Praline Ice Cream

Menus - Page 2 - Parc

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Dessert - Parc

Profiteroles \$12 pâte à choux, vanilla ice cream, bittersweet chocolate sauce Moelleux Au Chocolat \$12 warm chocolate cake, crunchy milk chocolate center, hazelnut crunch, praline ice cream Milk Chocolate Pot de Crème \$12 crème chantilly Apple Tarte Tatin \$12 caramelized apples, tahitian vanilla bean ice cream Vanilla Bean Crème Brûlée \$14 warm madeleine Paris Brest \$12 pâte à choux

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Breakfast - Parc

Click to see our vegan, vegetarian, and gluten-free options. Greek Yogurt Parfait \$12 cranberry compote, honey, pumpkin seed granola Seasonal Berries \$10 Oatmeal Brûlée \$10 cinnamon, raisins Smoked Salmon Plate \$21 norwegian smoked salmon, cream cheese Buttermilk Pancakes \$14 maple syrup French Toast \$18 Brandied apple, Cognac Chantilly Eggs and Soldiers* \$12 3-minute egg, brioche ...