



LA COUPOLE

1927

OUR LUNCH AND DINNER

MENU MISTINGUETT

59,00€ TTC (52,74€ HT)

GLASS OF CREMANT

FRESHNESS OF LIME CRAB,
crunchy vegetables

or CREAM OF BUTTERNUT SOUP,
chestnut cream

or SMOKED SALMON FROM SCOTLAND,
cream with dill, homemade blini

DUCK LEG CONFIT,
potatoes and mushroom fricasse

or BEEF STEW,
green beans and shallots confit

or ROASTED COD,
mashed potatoes, virgin sauce

CHOCOLATE OPERA - ANGELINA

or FRENCH TOAST BRIOCHE,
with caramel sauce

or MANGO AND LIME TEA INFUSION

25cl white wine: Muscadet de Sèvre et Maine sur Lie
« Les Barboires » - Domaine David

or 25cl red wine: Côte du Rhône « Pure Garrigue »
Honoré Laubanel

50cl Mineral waters (Vittel *or* Perrier Fines Bulles)

Café *or* thé

SAME MENU (SAME STARTER, MAIN COURSE
AND DESSERT) FOR THE WHOLE GROUP

La Coupole

102, boulevard de Montparnasse 75014 PARIS
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LACOUPOLE-PARIS.COM

CONTACTS

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