

Le Café

LE CORDON BLEU®

FRESHLY BAKED PASTRIES

All our freshly baked pastries are made every morning by our bakery Chefs

Croissant	1.60 €
Almond croissant	2.10 €
Chocolate roll	1.80 €
Pistachio-chocolate escargot	2.10 €
Raisin bun	2.10 €
Chocolate-almond roll	2.40 €
Small pink praline brioche	2.10 €
Large brioche (320 g)	5.60 €
Vanilla turnover	2.10 €
Folded brioche (250 g)	5.80 €
Kouglof (70 g)	2.30 €
Sugar Bressane tart	1.70 €

SET BREAKFAST
MENU
CLASSIC
3.50 €

one expresso or
long coffee
+
one croissant or
chocolate roll

Served from 7:30 am to 10:30 am

BAKERY

Bread on sale from 9 am

All our bread is kneaded with leaven, using the slow fermentation technique and baked on site by our bakery Chefs

Baguette	1.10 €
Pavé (250 g)	1.20 €
Baguette multigrain	2.00 €
Batard multigrain	3.20 €
Auvergne rye bread (500 g)	4.75 €
Stone-ground flour bread (480 g)	3.90 €
Small bread (roll)	1.10 €
chorizo / olive / cheese / lardon	

SANDWICHES

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TOASTED SANDWICHES

Neapolitan	6.40 €
Pizza base, fresh tomato, courgette with basil oil, Parmesan	
Tahitian	6.90 €
Focaccia, mascarpone, coconut-curried chicken, currants, flaked almonds	
Multigrain bread croque-monsieur	6.90 €
Multigrain bread, artisan cooked ham, buckwheat butter, watercress, Comté cheese	
New-York	6.90 €
Panini bread, Espelette pepper butter, pastrami, cheddar, pickled gherkins, iceberg lettuce, spicy ketchup	
Madrid	6.90 €
Tomato panini bread, olive oil, cured Spanish ham, wild rocket, Manchego cheese, violet mustard, sun-dried tomato	
Paris ham & butter	5.80 €
French tradition baguette, Doumeo cooked ham, lightly salted Bordier® butter, baby spinach leaves, coarse grained mustard from Meaux	
Hanoi fresh spring roll	4.80 €
Lettuce, rice vermicelli, chicken, cooked prawn, cashew nut, yellow and orange carrot, coriander, mint, sesame seeds, Asian sauce	

SALADS

Our range of salads may vary due to ingredient availability

Bangkok marinated beef	10.50 €
Lemon grass marinated beef fillet, cos lettuce heart, coriander, cucumber, Red Meat radish, red radish, yellow carrot, bean sprouts, Thai vinaigrette	
Argenteuil salad	9.50 €
Asparagus, smoked beef, Parmesan, coddled egg, sun-dried tomato, Kalamata olives, wild rocket, lemon vinaigrette	
Niçoise salad - small bagnat bread	9.50 €
Marinated anchovy, tuna, French green beans, tomato, potato, pepper, lettuce, Kalamata olives, hard-boiled egg, red onion, lemon vinaigrette	
Gravlax marinated salmon and cucumber tzatziki	9.50 €
Gravlax marinated salmon, avocado, cucumber tzatziki, watercress, iceberg lettuce, young leeks, sesame seeds, vinaigrette with herbs from our garden	
Istanbul organic bulgur salad	6.90 €
Creamy hummus, chicken mixed with ras-el-hanout spice, organic bulgur, tomato, parsley, young spinach leaves, spicy vinaigrette	
Athens salad	6.40 €
Aubergine caviar, feta, tomato, basil, grilled vegetables, mixed quinoa	
Today's salad	7.50 €

QUICHES AND PUFF PASTRIES

Today's quiche	3.50 €
Goat cheese & smoked lardon puff pastry	3.80 €
Ratatouille & walnut crumble puff pastry	3.80 €

Using only the best ingredients, Le Café Le Cordon Bleu offers a range of quality foods, prepared daily on site by our Chefs

LE CORDON BLEU LUNCH MENU
9.50 €

CHOICE OF A DISH

Neapolitan sandwich
Tahitian sandwich
New-York sandwich
Istanbul salad
Athens salad

CHOICE OF A DRINK

Flat water
Sparkling water
Coca Cola®
Schweppes Agrum®
Lipton Ice Tea®

CHOICE OF A SWEET

Tart of the day
Freshly baked (Danish) pastry
Yoghurt

Served from 11 am to 2:30 pm

PASTRIES

Tart of the day	3.10 €
Natural flan	2.65 €
Lemon tart	4.30 €
Intense vanilla mille-feuille (Napoleon) and candied hazelnuts	4.80 €
Black Forest cake	4.30 €
Blondie	4.80 €
caramelized blond chocolate tart	
Saint-Honoré	3.80 €
Rum baba	3.60 €
Pistachio-strawberry entremets	2.50 €
Chocolate eclair	2.50 €

BAKERY TREATS

Choux pastry with nibbed sugar (10)	2.50 €
Peanut butter cookie	1.80 €
Chocolate cookie	1.80 €

DESSERTS

Pawpaw with blackcurrant cream	5.30 €
kiwi, blackcurrant, passion fruit, mint	
Chia pudding with coconut milk	4.80 €
mango coulis, red berries	
Greek yoghurt with seasonal fruit	5.30 €
caramelized almond crisp	
Natural yoghurt	2.20 €
Bordier® farmhouse yoghurt	2.60 €
choice: Madagascar vanilla, raspberry, blueberry, strawberry, coconut	

PRICES IN EUROS INCLUDING VAT

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Le Cordon Bleu Paris

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