Opened in 1904, Le Petit Réto is one of the last true Parisian bistro.

Located 5 rue Mesnil, Paris 16th.

Listed with the official Register of Historical Monuments, the walls and ceilings of the restaurant are decorated with faience tiles clad with floral motifs, very typical of Art Nouveau. The earthenware, created by Charles Edward Haviland, is late 19th century and produced by Atelier d'Auteuil. Under the ceiling chandelier wrought iron, on the corner of the bar, a early 20th century Victorian coffee machine, once equipped with gas, continues to make coffee.
Offers a choice of menus for lunch & diner.

Pick from the suggestions of the day board.

**STARS**

Scrambled organic eggs with farmer bacon or truffles of the season...................................... 11/19
Four little crispy black blood sausages with frozen apples & mustard leaves.................. 13
Fricassée of mushrooms from the market, fresh herbs salad & parmesan biscuit ......... 14,90
B.o.B (Best of Bistro) .............................................................................................................. 14,90
(Three kinds of grated carrots with lemon & coriander, grated celery, slim leeks vinaigrette, egg with truffle mayonnaise)
Snails and whelks roasted with seaweed butter & some candied sweet potatoes ........ 14,90
Queen Cray Fish. ..................................................................................................................... 16
(Roasted cray fish, green asparagus, avocado tartar, lemon grass & sweet potatoes chips)
Raw tuna, raw artichokes & raw foie gras with Banyuls vinegar ...................................... 18
Home-made semi-cooked duck foie gras, roasted fruit & sweat breton bread .......... 20
Saint-Jacques carpaccio, olive oil pearls & black truffles of the moment ...................... 30

**MAIN COURSES**

Steamed, raw & crystallized vegetables casserole ................................................................. 19
Semi-cooked tuna breaded with sesame seeds, virgin sauce & fried surcine salad ..........27
Langoustines raviolis, herring caviar cream, green asparagus tips & seaweed butter .... 31
Range chicken « Victor Hugo » style, lacquered ginger & Provence lemon ............. 23,90
Iberian pork « Pluma » roasted with rosemary & « Barigoule » artichokes .......... 27
Old style veal stew, with Vénéracé rice & lost vegetables ................................................ 24
Veal kidneys, violette mustard, fresh pasta with pistou sauce & Bordier butter ......... 23
Roasted lamb brochette, fresh herbs juice & Anna potatoes ........................................... 27
Fried sweetbread with crushed nuts, mashpotatoes & mushrooms of the market .... 32
Extra beef hanger steak roast & home-made french fries .............................................. 26
400g beef rib with Guérande & Maldon salts ............................................................... 33

**CHEESES**

Goat cheeses board, smoked oil & rosemary honey .......................................................... 16

**DESSERTS**

Ice cream or Sorbet by Pedone & homemade almond biscuit ...................................... 9
Lovely poached pear with rose-framboise tea ..................................................................... 12
Vacherin with fruits of the season, Callisson ice cream & pistachio nuts ................. 12
Lost french-toast style brioche .......................................................................................... 11
Cute puff pastries « Mini », caramelized peanuts & hot chocolate sauce ............ 12
Mont Blanc pastry, minute made by Vanessa ................................................................. 13
Thin crust caramelized apple tart, salted butter caramel & Bourbon vanilla Ice cream .. 12
Cuba chocolate tart with Chantilly cream & green lemon .............................................. 13
Ask for home-made pastry of the day for two ............................................................... 22

**THE BASIS**

Bone marrow ...................................................................................................................... 8,90
Grated celery & raw foie gras spiced with curry ......................................................... 14,90
Little sardines from Concarneau, seaweed tartar & lemon to squeeze ................. 12
Premium Croque-Messieurs ............................................................................................ 16,90
(toasted sandwich with range ham, Comté & Cheddar cheese)**
La vraie salade niçoise ..................................................................................................... 19
(tomatoes, red pepper, red onions, roasted tuna, anchovies, eggs & black olives)**
Hand-cut beef tartar with argan oil & homemade french fries ............................... 21

To be shared or not

Iberian charcuterie board .............................................................................................. 18

**OUR SIDE DISHES**

Fresh herbs salad
Seasonal vegetables casserole
Mashed potatoes with olive oil
French fries
Stir-fried surcine salad
Extra side dish 5,90 €

C’EST TOUJOURS PAR LA FRAÎME QUE COMMENCE UN BON REPAS.
Louis Auguste Commerson

**WATERS, JUICES & SODAS**

Pressed fresh fruit7,90
Apple / orange / tomato juice ................................................................................. 6
Coca-Cola classic or zero ............................................................................................ 5
Schweppes ..................................................................................................................... 5
Perrier 33 cl ................................................................................................................... 5
Lemonade Pitchitt ...................................................................................................... 1,90
Thonon 75 cl ................................................................................................................. 6
Châlèdon 75 cl ............................................................................................................... 8
Extra sirop .................................................................................................................... 2,90

**SOFTS DRINKS & HOT DRINKS**

Hot chocolate extra ........................................................................................................ 6
Coffee, decaf ............................................................................................................... 2,90
Cappuccino, double espresso, coffee & cream ....................................................... 5
Tea by the Madame DÉRDERIAN .................................................................................. 6

Our recipes are prepared on site, from fresh seasonal produce. Therefore, thank you in advance for your understanding if some of these products are no longer available. We do not take cheques. Net prices.

The list of allergenic products used in our kitchens is available on request at the bar for all guests sensitive or allergic to particular ingredients.