

LE PIGALLE

9, rue Frochot, 75009 PARIS
+33 (0)1 48 78 37 14
www.lepigalle.paris

le petit déjeuner

Local products, local partnerships:

**Bread from Thierry Breton, rue de Belzunce, coffee from T lescope,
rue Villedo and teas from Collection T, rue des Martyrs**

All of our ingredients are carefully selected with the help of local stores and suppliers who share our passion for quality produce.

Thank you, Camille!

Together, we put a lot of effort into sourcing simple, authentic products that are grown, prepared and crafted from the heart. In the kitchen, much of the work is done ahead of time, in tune with the seasons, to make jams, pickles, salted foods and preserves. We even start preparing dishes at the break of day to serve fresh that evening.



BREAKFAST

Served in the dining room or in guests' rooms from 7am to 11am

Bread, butter & homemade conserve	€5
Croissant or brioche, butter & homemade conserve	€5
Soft-boiled egg, cream cheese, toast & fresh herbs	€10
Serrano ham	€7.50
Mango, avocado & ginger salad	€8
Organic cereal, fresh fruit & dried apricots (with milk, soya milk or yoghurt)	€8.50
Natural yoghurt & homemade conserve	€4
Apple & pear compote with vanilla	€6
Freshly squeezed orange or grapefruit juice 25cl	€6.5
Espresso	€1
Filter coffee, per cup or flask	€3.5 / €7
Café crème, Cappuccino	€4
Hot chocolate	€5
Selection of teas or herbal teas	€7

selected organic flour sourced from Braseuil mill, a gluten free option is available upon request.

Net prices - service included