

HESTIA

GASTRONOMIC RESTAURANT • PARIS

*Chef Loïc Dantec offers an exquisite menu, combining French tradition and modern innovation.
All our creations are entirely homemade using fresh products delivered daily.*

TO SHARE

Slices of Culatello di Zibello Ham (Italia) 22 €

STARTERS

Marinated Mackerel Loin 31 €

Dressed with sesame oil and enhanced with seaweed

Free-Range Chicken Consommé 32 €

Infused with Scots pine buds, tender chicken and chanterelles

Seared Red Label Prawns 34 €

With satay condiment and citrus beurre monté

Breton Lobster Ravioli 39 €

With lemon zest and a Cajun-spiced lobster head emulsion

Crispy Marinated Aubergine 29 €

With herbs, tomato confit condiment, and creamy ricotta

MAIN COURSES

Beef Chuck of Black Angus 48 €

With fresh pepper sauce, served with potato mousseline gravy sauce and black truffle dressing salad

Roasted Iberian Pork Ribeye 48 €

Served with potato mousseline gravy sauce and black truffle dressing salad

Roasted Quail Breasts & Legs 48 €

Girolles, fresh cherries with verbena, and quail jus

Saffron-Confit Cod 49 €

Green and yellow courgettes, confit tomatoes and rockfish bisque

Fillet of John Dory 51 €

Beurre blanc, baby sorrel and artichokes with Vadouvan spices

DESSERTS & CHEESE

Cheese Selection from Laurent Dubois 24 €

Meilleur Ouvrier de France, salad and black truffle vinaigrette

Venezuelan Chocolate Stracciatella**22 €***With caramelised toasted buckwheat and lightly tangy cream***Gariguettes Strawberry Creation****22 €***Crunchy sablé, creamy rice pudding, basil sorbet, and strawberry juice granita***Soft Burlat Cherry Biscuit****22 €***Served with toasted pistachio ice cream*

HESTIA

BEVERAGES & SPIRITS

WATERS & SOFTS

MINERAL WATERS (75CL)

Abatilles Plate	10 €
Abatilles Pétillante	10 €
Perrier (33cl)	8 €
Chateldon	12 €

SODAS & SOFTS (33CL)

Coca-Cola / Coca-Cola Zéro	9 €
Fever-Tree Indian Tonic (20cl)	8 €
Pétillant de Rhubarbe (Milly)	9 €
Limonade Angeline / d'Antan (25cl)	9 €
Virgin Mojito	15 €

JUICES & ICED TEAS (25CL)

Pur Jus de Pomme Bio	10 €
Pur Jus d'Ananas Bio	10 €
Jus de Tomate	10 €
Nectar d'Abricot	10 €
Jus de Citron Pressé (12cl)	10 €
Jus d'Orange Pressée	11 €
Peach Iced Tea	12 €

HOT DRINKS

COFFEE (ILLY)

Expresso / Décaféiné	7 €
Double Expresso / Cappuccino	10 €

TEAS & INFUSIONS (MAISON DAMMANN)

Ceylan / Darjeeling / Earl Grey	8 €
Lapsang Souchong	8 €
Jasmin / Sencha Fukuyu	8 €
Chamomile / Verbena / Linden	8 €
Fresh Mint Infusion	9 €

BEERS & COCKTAILS

BEERS & CIDER (33CL)

Paname, Œil de biche Pale Ale	10 €
Paname, Barge du Canal IPA	10 €
Sol. La. Cidre, Yuzu 2024	12 €

COCKTAILS

Mojito / Moscow Mule / Daiquiri	18 €
Americano / Gin Tonic	18 €
Negroni	20 €
Spritz St Germain & Champagne	25 €
Mimosa	25 €
Kir / Kir Royal	17 € / 22 €

SPIRITS & DIGESTIFS

WHISKIES & COGNACS

Irish Whisky Jameson	14 €
Johnnie Walker Black Label 12yo	16 €
Talisker 10yo / Whisky Lasdoux	17 € / 20 €
Lagavulin 16yo Single Malt	26 €
Cognac Rémy Martin 1738	20 €
Cognac Lheraud VSOP / XO N48	22 € / 29 €

RUM, CALVADOS & ARMAGNAC

Calvados Adrien Camut 6yo / 18yo	20 € / 26 €
Bas Armagnac Gaston Legrand 1995 / 1975	29 € / 39 €
Rhum Diplomatico Réserve	15 €
Rhum Samaroli (Yehmon / Trinidad)	29 € / 36 €

LIQUEURS & DIGESTIFS

Gin Residence Bio / Vodka Grey Goose	15 € / 16 €
Chartreuse Jaune / Verte	18 €
Liqueur Menthe / Verveine Forissier	18 €
Maison Brana (Eaux de vie)	18 €

Ricard / Abricot du Roulot	10 € / 18 €
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*Prices in euros net, taxes and service included. We do not accept cheques. We can provide you with a table of allergens.
Alcohol abuse is dangerous for your health. Drink in moderation.*