

# Babille

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a dinner for 2 at Babille  
(and many other prizes!)



## **BABILLE MENU - €59 PER PERSON**

Let yourself chatter with our cheeky and festive menu featuring Chef Juan Arbelaez's signature dishes: multiple starters for the whole table, a choice of main course (meat, fish, or vegetarian), and shared desserts.

### **Appetizers**

*Perfect for sharing!*

Trout Carpaccio, Grapefruit, Carrot, Ginger, Chili	16
Chilled Tomato Soup, Fresh Goat Cheese, Croutons	14
Grilled Broccolini, Smoked Almonds, Romesco Sauce	15
Smoked White Tarama from Kalios	14
Maison Vérot Pâté en Croûte, Pickles, Mustard	18
Bouchot Mussels, Gorgonzola, Turmeric and Saffron Emulsion	14
Lean Ceviche, Peach, Aji Amarillo, Coriander	18
Country Bread, Bone Marrow, Fleur de Sel, Smoked Mustard	16
Foie Gras with Timut Pepper, Domaine de Lanvaux	26

### **Main Courses**

Smoked Duck Breast with Thyme, Orange Sauce, Carrot Puree	38
Hand-Cut Beef Tartare, Bouchot Mussels, Fries, Salad	28
Catch of the Day Bordelaise Style, Seasonal Vegetables	28
Ribeye Steak with Pepper Sauce, Fries	37
Linguine with Langoustines, Tomato and Ginger Bisque	36
Traditional Summer Ratatouille	24
Salade Niçoise with Seared Tuna	28

### **Large Sharing Dishes**

*For 2-3 people, two sides of your choice*

Veal Shank	120
Aubrac Ribeye Steak from La Table de Solange	140
Stuffed Sea Bream (for 2 peoples)	90

### **Side Dishes 7**

Fries | Carrot Puree | Seasonal Vegetables | Mixed Greens (Mesclun)



## **Desserts**

Assorted Cheese Plate	<b>14</b>
Large Crème Brûlée, to share for 2 people	<b>24</b>
Lemon and Basil Tart	<b>12</b>
Pavlova, Red Fruits, Verbena	<b>13</b>

## *Menus Plaisirs*

Menu for Tuesday to Saturday dinner,  
first service (19:00 - 19:15)

Main Course **18**

Starter + Main Course or Main Course + Dessert **24**

Starter + Main Course + Dessert **29**

### **STARTERS (CHOICE OF):**

The small pâté en croûte from Maison Vérot  
Chilled tomato soup, fresh goat cheese, croutons  
Grilled broccolini, smoked almonds, romesco sauce

### **MAIN COURSES (CHOICE OF):**

Catch of the day Bordelaise style, seasonal vegetables  
Hand-cut beef tartare, Bouchot mussels, fries, salad  
Traditional summer ratatouille

### **DESSERTS (CHOICE OF):**

Cheese of the moment  
Lemon and basil tart  
Pavlova, red fruits, verbena

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Open Tuesday through Saturday  
for dinner  
[babilie-restaurant.com](http://babilie-restaurant.com)

# *babilie*