

Paname

FRENCH CAFÉ-BRASSERIE



SEAFOOD COUNTER

HUÎTRES

Selection of french oysters
on the blackboard

CAVIAR

CAVIAR HOUSE OSCIETRA

30G • 2500

KALUGA CAVIAR

30G • 2100



COUTEAUX

480

Razor shells, butter, garlic



ESCARGOTS

480

Burgundy snails, butter, garlic



MOULES + FRITES

MUSSELS FROM EUROPE **Please note: depending on availability*
+ FRENCH FRIES



MARINIÈRE

White Wine, Shallot

POULETTE

White Wine, Shallot, Cream sauce

"SECRET SAUCE"

Chorizo, White wine

MEDIUM LARGE

580

900

630

940

680

1,050

SALAD

AVOCAT & CREVETTES 480

Avocado, shrimps, salad /
Add cocktail sauce +120



GRECQUE 460

Baby gem lettuce, feta cheese,
shallots, cucumber, tomatoes



FRISÉE FINE & BACON 580

Mustard sauce, croutons
Add soft boiled egg +50



CRABE & AVOCAT 720

Crab meat, avocado, seafood sauce



BURRATA DI BUFALA AUX TOMATES 680

Burrata di bufala, tomatoes, olive oil,
lemon, basil, rocket
Add parma ham + 250

GOURMET SELECTION

ŒUFS MIMOSA CLASSIQUE / 200 POUTARGUE / 320

Eggs mimosa classic, mayonnaise /
bottarga



CEVICHE DE CREVETTES 460

Shrimps, coriander, lemongrass,
tomatoe, red onion, garlic



TERRINE DE FOIE GRAS 780

Foie gras terrine, brioche,
mango chutney



ANCHOIS DE CANTABRIE 820

Duo Cantabrian anchovies, cherry
tomatoes, bread



CARPACCIO

THON AKAMI JAPONAIS 580

Akami tuna, dried olives, tomatoes, basil, capers



SAINT-JACQUES D'HOKKAIDO 820

Japanese Hokkaido scallop, chives, pomegranate, lemon caviar



TRUITE SAUMONÉE SAUVAGE

Wild salmon trout, trout eggs, lemon caviar 440



TOMATES ANCIENNES 380

Heirloom tomatoes, olive oil, lemon, garlic



BŒUF ANGUS 490

Angus beef, pesto, frisee salad



HOT STARTERS

CALAMARS FRITS

420

Deep-fried baby squid, tartar sauce



CREVETTES CROUSTILLANTES

420

Crispy shrimps, seafood sauce



RAVIOLIS LANGOUSTINE

680

Langoustine bisque



HOT STARTERS

SEICHE JAPONAISE 480

Japanese cuttlefish, chorizo, white wine, shallots



GAMBAS DE MADAGASCAR 880

Madagascar shrimps (Jumbo), pastis, garlic, butter



SOUPE À L'OIGNON 450

French onion soup, croutons, comté



SOUPE DE HOMARD 590

Lobster soup, rouille, croutons



PASTA

SPAGHETTI

VONGOLE STYLE

White wine, garlic, olive oil

MANILA CLAM (USA)

Add bottarga +250

780



CRAB MEAT

620

RAZOR SHELLS

680



PASTA

SPAGHETTI

SEICHE JAPONAISE

680

Japanese cuttlefish, chorizo, white wine



POUTARGUE

850

Bottarga, olive oil, garlic, parsley, trout eggs



TRUFFE NOIRE D'HIVER

850

Winter black truffle



CREVETTES CARABINEROS 1250

Red carabineros & camarones



RISOTTO

SAUCISSE ITALIENNE AUX HERBES

580

Italian herb sausage, zucchini, chili



FRUITS DE MER

850

Red carabineros, baby squid, shrimp

FISH

SAINT-JACQUES D'HOKKAIDO (JAPON) 1,250

Hokkaido scallops, ratatouille,
butter, garlic



FISH & CHIPS 680

Fish of the day, french fries,
salad, tartar sauce



DAURADE GRILLÉE 740

Seabream Brittany, ratatouille



CEVICHE DE DAURADE 810

Seabream, coconut milk, mango,
lime, coriander, chili



FISH



CABILLAUD

980

Codfish grilled or steamed,
ratatouille, salad

SOLE SAUVAGE

Dover Sole Brittany,
+ choose one side

MEUNIÈRE Butter lemon **1,950**

GRENOBLOISE Capers **2,150**



MEAT

CORDON BLEU

580

Chicken, ham, comté, salad



SAUCISSE ITALIENNE AUX HERBES

Italian herb sausage, mashed potatoes

580



CUISSE DE POULET

650

Spicy baby chicken marinated with onions, chili, garlic, french fries



PARMENTIER DE CANARD

730

French duck confit, mashed potatoes, salad



MEAT

TARTARE DE BŒUF ANGUS FRITES

720

Italian : Shallots, basil, pine nuts, dried tomatoes, parmesan

French : Capers, shallots, pickles, mustard, ketchup, egg yolk, tabasco sauce



BAVETTE

Flank steak, french fries, salad



880

TOMAHAWK DE PORC

1,250

Pork tomahawk (450g), chimichurri sauce, + choose one side



MEAT

FILET DE BŒUF AUSTRALIEN STOCKYARD

1,300

Australian stockyard tenderloin (180 GR),
+ choose one side



ENTRECÔTE WAGYU JAPONAIS KIWAMI 9+

2,600

Japanese kiwami striploin wagyu 9+ (350 GR),
+ choose one side



SIDES

RATATOUILLE

Mixed vegetables

220



FRITES MAISON

Homemade french fries /
Add truffle +150

200



SALADE VERTE & HERBES

Green salad, herbs

200



HARICOTS VERTS EXTRA FIN (KENYA)

Extra fine green beans

320



PURÉE DE POMMES DE TERRE

Mashed potatoes /
Add truffle +150

200



DESSERT

CHOCOLAT VALRHONA NEMS 320

Spring rolls chocolate, sugar, berries



FONDANT AU CHOCOLAT VALRHONA 450

Lava cake Chocolate, vanilla ice



CHOUX GLACÉ CARAMEL 400

Choux pastry, caramel ice cream, whipped cream



RIZ AU LAIT 380

Rice, vanilla, milk, salted caramel



TIRAMISU TRADITION 450

Mascarpone, whipped cream, coffee, amaretto.



FRUITS ROUGES & CHANTILLY 580

Mixed berries, whipped cream



CREPES

CHOCOLATE PRALINE 240

LEMON BUTTER 200

SUZETTE 400



ICE CREAM

BOULE DE GLACE / 1 SCOOP

Vanilla / Chocolate / Salted caramel / Sorbet yuzu

150

KAD KOKOA ICE CREAM SELECTION

Sorbet dark chocolate / Lemon tart / Caramel macadamia

250

DRINKS

SIGNATURE COCKTAILS

PANAME G&T 380

Gin infusion • Herbs Tonic

MIMOSA FRAMBOISE 380

Prosecco • Raspberry • Cream

WHITE BLOSSOM 420

Vodka • St-Germain • Lychee

ROSE PISCINE 440

Gin • Rosé Wine
Grapefruit Grenadine

GIN & GROSEILLE 450

Gin • Aperol • Gooseberry •
Grapefruit

TIPSY THAI TWIST 390

White rum • Lemongrass
Kaffir lime • Chili

COPACABANON 420

Cachaça • Rum • Calamansi

MADAME PANAME 420

Vodka • Raspberry
Hibiscus • Citrus

CAVA ESPRESSO MARTINI 460

Espresso • French Calvados



MADAME PANAME

CLASSIC COCKTAILS

APEROL SPRITZ 350

Aperol • Prosecco
Soda Water

MARGARITA 380

Tequila • Triple Sec • Lime

SOUTH SIDE 380

Gin • Fresh Lime • Mint

WHISKEY SOUR 400

Whiskey • Lemon • Egg white

NEGRONI 420

Gin • Campari • Vermouth

LONG ISLAND ICED TEA 420

Vodka • Gin, Rum
Tequila • Triple Sec

MOJITO 350

White Rum • Fresh Lime
Mint

PIÑA COLADA 350

Rum • Malibu • Pineapple

MIDORI SOUR 380

Midori • Fresh Lemon • Egg
white

BELLINI 380

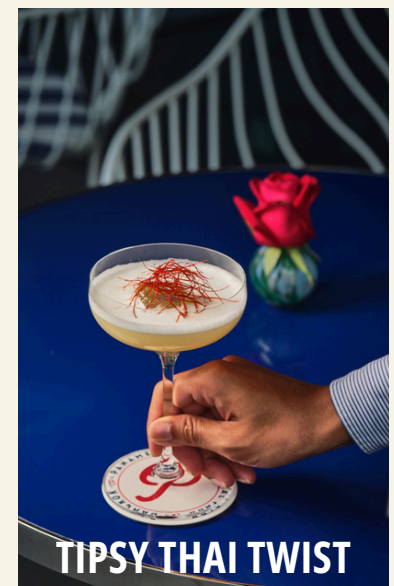
Prosecco • White
Peach Puree

ESPRESSO MARTINI 400

Vodka • Espresso • Kahlua

OLD FASHIONED 450

Bourbon • Angostura



TIPSY THAI TWIST



COPACABANON

MOCKTAILS 280

KETO COCONUT MOJITO

Coconut water • Lime • Fresh mint • Soda water

HEALTHY KIWI LIME

Kiwi • Lime • Fresh mint • Soda water

STRAWBERRY POMEGRANATE

Strawberry • Pomegranate juice • Lime • Soda water

BLUEBERRY LIME

Blueberry • Lime • Soda water

COMBAVA LIME

Kaffir lime • Lime • Fresh ginger • Soda water



FRESH SQUEEZED JUICES 240

ORANGE • PINEAPPLE • WATERMELON

YELLOW LEMON • GREEN LEMON

Choose one or mixed fruits !

SMOOTHIES 260

VERT MONTMARTRE

Pineapple • Green Apple • Ginger

BERRY SIAM

Raspberries • Watermelon • Basil

LITCHE GARDEN

Lychee • Mint • Citrus

CHAO PHRAYA SUNRISE

Mango • Passion Fruit • Grenadine

LUMPHINI EXOTIC

Strawberry • Pineapple • Passion fruit

SOFT DRINKS 120

COKE

COKE ZERO

SPRITE

GINGER ALE

WATER

**EIRA NORWEGIAN NATURAL
MINERAL WATER**

400 ml 120
700 ml 170

**EIRA NORWEGIAN SPARKLING
MINERAL WATER**

400 ml 120
700 ml 170

COFFEE • ILLY

ESPRESSO 120

MACCHIATO 130

AMERICANO 140

CAPPUCCINO 140

MOCHA 140

LATTE 140

CHOCOLATE 140

+ 10 for Ice

TEA 140

INFUSION TEA

- Earl Grey
- Jasmin
- Green Tea

ICED TEA 260

- Peach Mint
- Lemon Ginger
- Hibiscus Berry

BEERS

SINGHA DRAUGHT 250 ml • 500 ml	220 • 320
STELLA ARTOIS DRAUGHT 250 ml • 500 ml	260 • 400
BEERLAO DARK 330 ml Bottle	280
SAN MIGUEL LIGHT 330 ml Bottle	240



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WINES

BY GLASS • BOTTLE

BUBBLES

ANNA SPINATO VALDOBBIADENE PROSECCO	350 • 1800
Italy	

ROSE

BY OTT PROVENCE	380 • 1900
France	

WHITE WINE

MONTGRAS DAY ONE • CHARDONNAY	
Chile	350 • 1600
TRACY & CIE LES MARNES • SAUVIGNON	
France	380 • 1900
ATA RANGI 'TE WA' • SAUVIGNON	
New Zealand	400 • 2000
DOMAINE DU PRE SEMELE • SANCERRE	
France	450 • 2200

RED WINE

LA CHAPELLE • PINOT NOIR	
France	350 • 1600
ATA RANGI CRIMSON • PINOT NOIR	
New Zealand	380 • 1900
MONTGRAS INTRIGA • CABERNET SAUVIGNON	
Chile	400 • 2000
CHATEAU TEYSSIER • SAINT-EMILION	
France	450 • 2200



WINE LIST

CHAMPAGNE FRANCE

Louis Roederer

½ Collection 245	2,300
Collection 245	4,000
Blanc de Blancs, 2016	6,500
Rosé Vintage, 2017	6,500
Cristal Brut, 2016	20,000

WHITE WINE FRANCE

BURGUNDY- CHARDONNAY

Chablis

William Fèvre, 2023	3,200
William Fèvre 1er Cru, 2020	5,400

Pouilly-Fuissé 1er Cru

Domaine Verget, 2023	4,400
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Vougeot 1er Cru

Domaine de la Vougeraie, 2021	12,500
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BURGUNDY - SAUVIGNON

Saint-Bris

William Fèvre, 2021	2,500
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LOIRE VALLEY - SAUVIGNON

Sancerre

Domaine de Vacheron, 2023	3,500
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Pouilly Fumé

Château de Tracy, 2023	3,200
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ALSACE

Zind-Humbrecht

Pinot Blanc, 2023	2,500
Pinot Gris, 2017	3,300
Riesling, 2021	3,600

NEW ZEALAND

Chardonnay

Main Divide, 2023	2,000
Felton Road, 2023	3,600

RED WINE FRANCE

BURGUNDY

Pinot Noir

Les Parcellaires, 2023	4,500
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Marsannay

Jean-Claude Boisset, 2021	4,500
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Geantet-Pansiot, 2022	4,700
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Corton

Domaine Larue, 2022	5,900
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Pommard 1er Cru

Jean Monnier Fils, 2021	6,000
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Savigny-lès-Beaune 1er Cru

D. Bouchard Père & Fils, 2022	5,200
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Monthélie 1er Cru

Les Parcellaires, 2022	5,500
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Beaune 1er Cru

D. Bouchard Père & Fils, 2018	5,900
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Morey-Saint-Denis

Les Parcellaires de Saulx, 2020	6,800
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BORDEAUX

Saint-Emilion

Château Gros Caillou, 2016	3,100
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Petit Figeac, 2019	6,300
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Saint-Julien

Château Talbot, 2017	6,200
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Margaux

Château Kirwan, 2021	5,000
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Saint-Estephe

Château Cos Labory, 2013	3,700
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Pauillac

Château Pedesclaux, 2014	4,700
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Pomerol

Château Bel-Air, 2019	4,200
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RHÔNE

Saint-Joseph

Domaine André Perret, 2022	3,900
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SPIRITS BY THE GLASS

VODKA

Belvedere • 450
Grey Goose • 450
Cîroc • 500

GIN

Bombay Sapphire • 300
Roku • 340
Hendrick's • 420
Christian Drouin • 420
Harahorn • 600
Gin Mare • 600

RUM

Chalong Bay Rum • 300
Captain Morgan • 300
Havana Club 7 years • 420
Ron Zacapa 23 • 650

TEQUILA

Olmeca Tequila • 300
Patrón Silver • 480
Don Julio Reposado • 650

WHISKEY / BOURBON

Bulleit Bourbon • 300
Johnnie Walker Black Label • 350
Monkey Shoulder • 400
Maker's Mark • 400
Woodford Reserve Rye • 550

SINGLE MALT

Hibiki Japanese Harmony • 750
Macallan 12 Years Sherry Cask • 850
Glenturret 12 Years • 1000

COGNAC / CALVADOS

C.Drouin Selection Calvados • 380
C.Drouin XO Calvados • 450
Martell VSOP • 480

LIQUEURS

Malibu / Kahlúa / Baileys • 300
Amaretto • 300
Grand Marnier • 350
Nardini Grappa • 400

Complimentary mixers are available with all spirits except :

Red Bull Silver Imported +180

Fever-Tree Premium Indian Tonic +150

Fever-Tree Mediterranean Tonic +150