

WELCOME

ENGLISH MENU*

LE GRAND PARIS

BRASSERIE

*WE HOPE THE TRANSLATION OF THIS MENU DOESN'T GET LOST IN TRANSLATION,
BUT IF IT DOES, JUST KNOW THAT OUR FOOD SPEAKS
THE UNIVERSAL LANGUAGE OF DELICIOUSNESS:)



FLASH-ME

WWW.LEGRANDPARIS-MANOSQUE.FR

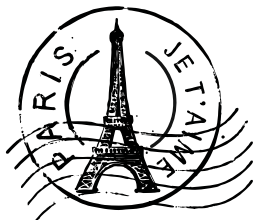
OPEN EVERY DAY - LUNCH & DINNER

HOURS : 07H - 23H

PHONE : 04.92.77.51.33

THE ESTABLISHMENT DOES NOT ACCEPT CHECKS - PRICES IN EUROS AND SERVICE INCLUDED.

MANAGEMENT RESERVES THE RIGHT OF ADMISSION.
PROPER ATTIRE REQUIRED ON THE PREMISES.



@legrandparismanosque

LE GRAND PARIS

BRASSERIE

“ ALL YOU NEED TO KNOW ABOUT MANOSQUE AND LE GRAND PARIS

Are you curious to discover the history of Manosque and Le Grand Paris? Want to learn more about the cultural roots of this region and how they are reflected in the authentic and flavorful cuisine of Brasserie Le Grand Paris? Scan our QR code to dive into the history and secrets of Manosque!



FLASH-ME

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EXPLORING FLAVORS WITH CHEF JULIEN DUARTE LUZ

Dear guests,
At Le Grand Paris Manosque,
we take pride in presenting to you a menu crafted
with passion by our talented chef, Julien DUARTE LUZ.
His creativity, love for cuisine, and attention to detail are reflected
in every dish you enjoy. We would like to extend our heartfelt
thanks to him for the pleasure he brings us and his dedication
to providing you with an exceptional culinary experience.
May each bite be a gustatory discovery,
and may every meal be an unforgettable experience.

Bon Appétit! Discovering Flavors
with Chef Julien DUARTE LUZ

LEAVE US A REVIEW

WWW.LEGRANDPARIS-MANOSQUE.FR

OPEN EVERY DAY - LUNCH & DINNER
HOURS : 07H - 23H

DESIGN & MARKETING : CD-MENTIEL COMMUNICATION AGENCY



BREAKFAST AT LE GRAND PARIS

LE PARISIEN - 8€

HOT BEVERAGE
FRESHLY SQUEEZED FRUIT JUICE
BUTTER AND JAM TOAST
OR PASTRY

L' AMERICAIN - 9€

HOT BEVERAGE
MAPLE SYRUP PANCAKES
or MUFFIN
FRESHLY SQUEEZED FRUIT JUICE



HOT BEVERAGES

ESPRESSO/AMERICANO	2.00€
HAZELNUT COFFEE	2.00€
DECAFFEINATED COFFEE	2.00€
DOUBLE ESPRESSO	3.80€
CAFFÈ LATTE	4.00€
CAPPUCCINO	4.50€
TEA/INFUSION (SEE SELECTIONS)	3.50€
HOT CHOCOLATE	4.00€
CAFE OR VIENNESE CHOCOLATE	4.50€
FRESHLY SQUEEZED CITRUS JUICE (ORANGE/LEMON)	5.50€
CROISSANT	1.50€
BUTTER AND JAM TOAST	2.00€

OUR COCKTAILS
(WITH ALCOHOL*)



Simple Cocktail
9€90

Strong Cocktail
14€90

MOJITO CLASSIC (Fraise, Framboise, Passion)

RHUM HAVANA 3 ANS (6CL), CASSONADE, CITRON VERT, MENTHE FRAICHE, PERRIER.

MOJITO ROYAL

RHUM HAVANA 3 ANS (6CL), CASSONADE, CITRON VERT, MENTHE FRAICHE, CHAMPAGNE.

CAIPIRINHA

CACHACA JANEIRO (6CL), CITRON VERT, CASSONADE.

SPRITZ

APEROL (4CL), PROSECCO (6CL), EAU GAZEUSE, ORANGE FRAICHE.

MARGARITA CLASSIC (Fraise, Framboise)

TÉQUILA CAMINO RÉAL (4CL), TRIPLE SEC (2CL), JUS DE CITRON JAUNE.

TÉQUILA SUNRISE

CAMINO REAL TEQUILA (6CL), ORANGE JUICE, SPLASH OF GRENADINE.

LA PINA

HAVANA 3 ANS (6CL), CRÈME DE COCO, ANANAS.

SEX ON THE BEACH

VODKA ROMANOV (4CL), CRÈME DE PÊCHE (2CL), JUS D'ORANGE, JUS DE CRANBERRY.

UN GRAND PARISIEN

GIN LA CIRADELLE (4CL), JUS DE CITRON VERT, SUCRE DE CANNE, CHAMPAGNE.

BLUE SKY OU UNE NUIT AVEC TOI (à votre bon vouloir)

VODKA ROMANOV (3CL), GIN GORDON (3CL), CURAÇAO BLEU (2CL), SUCRE DE CANNE ET TRAIT DE CITRON JAUNE.

NIGHT CALIENTE

RHUM HAVANA CLUB (4CL), RHUM HAVANA CLUB 7ANS (2CL), JUS D'ANANAS, MARACUJA TRAIT DE GRENADINE.

SEX EXPRESSO

VODKA ROMANOV (4CL), KALHUA (2CL), EXPRESSO ET SUCRE DE CANNE.

PORN STAR

VODKA ROMANOV (5CL), LIQUEUR DE VANILLE (2CL), PROSECCO (3CL), TRAIT DE CITRON VERT, JUS DE MARACUJA.

JACQUIE & MICHEL 12,00€ - COSTAUD 16,90€

LIQUEUR DE SUREAU (ST GERMAIN) 6CL, PROSECCO 6CL, PERRIER, CITRON VERT, MENTHE FRAICHE.

OUR COCKTAILS
(ALCOHOL-FREE)

6€

VIRGIN MOJITO

CITRON VERT, CASSONADE, MENTHE FRAICHE, EAU GAZEUSE

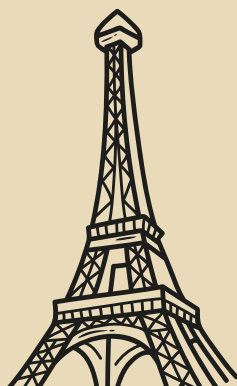
VIRGIN COLADA

CRÈME DE COCO, JUS D'ANANAS

UN PETIT PARISIEN

JUS D'ORANGE, CRANBERRY, ANANAS, COULIS DE PASSION

*Excessive alcohol consumption is harmful to your health. Please drink responsibly.



THE DRINK MENU

APERITIFS

PASTIS HENRI BARDOUIN - 3,90€
PASTIS/RICARD - 3,50€
SUZE (4CL) - 4,00€
KIR CASSIS, PÊCHE, MURE, FRAMBOISE - 6,50€
KIR ROYAL - 9,00€
AMÉRICANO MAISON - 9,90€
MARTINI ROUGE, MARTINI BLANC,
CAMPARI, PORTO ROUGE/BLANC - 5,00€

DRAFT BEERS

	(25CL)	(50CL)
FADA	4.00€	7.00€
GRIM BLONDE	5.00€	9.00€
TRIPEL KARMELIET	5.00€	9.00€
LA CHOUFFE	5.00€	9.00€
BIÈRE DU MOMENT	5.00€	9.00€
PANACHE	4.00€	7.00€
MONACO	4.00€	7.00€
PICON BIÈRE	4.50€	8.00€

LES SOFTS

COCA	33CL	3.90€
COCA ZERO	33CL	3.90€
SCHWEPPEES TONIC/AGRUMES	25CL	3.90€
ORANGINA	25CL	3.90€
ICE TEA	25CL	3.90€
PERRIER	33CL	3.90€
LIMONADE	33CL	3.90€
DIABOLO	33CL	4.00€
CAFÉ/CHOCOLAT FRAPPÉE		4.50€
JUS DE FRUITS (Pomme, Ananas, Tomate, ACE, Abricot)	20CL	3.90€
JUS DE FRUITS PRESSÉS ORANGE ou CITRON	20CL	5.50€

DIGESTIFS (6CL) 7€

GET 27, GET 31, BAILEYS, LIMONCELLO,
GENÉPI, FARIGOULE, MANZANA,
COINTREAU, CALVADOS MAGLOIRE

SHARE A SAVORY DELIGHT

MINERAL WATERS

VITTEL - (25CL) 4.00€
VITTEL - (100CL) 6.00€
SAN PELLEGRINO - (50CL) 4.50€
SAN PELLEGRINO - (100CL) 6.50€

BIÈRES BOUTEILLES

CORONA - (33CL) 6.00€
DESPERADOS - (33CL) 6.00€
BIÈRE SANS ALCOOL - (33CL) 3.90€

ALCOOLS

WHISKY (6CL)
J.WALKER RED - 6.00€
JAMESON - 7.00€
JACK DANIELS - 7.00€
CHIVAS 12 ANS - 9.00€.
NIKKA FROM BARREL - 9€.00
TALISKER 10 ANS - 9.00€
OBAN 14 ANS - 10.00€

RHUM (6CL)

HAVANA 7 ANS - 7.00€
DIPLOMATICO RÉSERVE - 8.00€
ZACAPA 23 ANS - 10.00€
GOUVERNEUR XO - 12.00€

COGNAC (6CL)

GAUTHIER VS - 7.00€
REMY MARTIN - 10.00€

GIN (6CL)

GORDON - 6.00€
LA CITADELLE (FRANCE) - 8.00€
HENDRIX - 9.00€

VODKA (6CL)

ROMANOV - 7.00€
GREY GOOSE - 10.00€

CHARCUTERIE BOARD TO SHARE - 22€
(24-month aged dry-cured ham, coppa, bresaola, dried pork, dry sausage, wild garlic terrine)

CHEESE BOARD TO SHARE - 22€
(Époisses PDO, Cévennes mountain Tome, Livarot PDO, soft goat cheese log and ash-coated goat

GUACAMOLE WITH SPICY AND PLAIN CHIPS - 7€

THE BIG POTATOES APERO WITH TRUFFLE CHEDDAR AND FRIED ONIONS - 10€

STARTERS

**MIMOSA EGG IN ITS PURPLE DRESS
REVISITED FROM GRAND PARIS - 7€**

**SMOKED SALMON ROSETTES GARNISHED
WITH FRESH CHEESE, GARLIC AND FINE HERBS - 1X€**

**OUR CHEF'S DUCK PÂTÉ EN CROÛTE
WITH PISTACHIO - 9€**

**SMALL OCTOPUS CARPACCIO
WITH ITS PESTO DUO - 11€**

SALADS

**THE GRAND PARIS SPRING SALAD - 19€
ICEBERG LETTUCE, RED CABBAGE, GREEN PEAS,
BEETROOTS, AVOCADOS, GREEN BEANS, HONEY
CANDIED CARROTS, ARTICHOKE HEART, FETA,
AVOCADO, FRIED VEGETABLE CROQUETTE.**

**NORWEGIAN SALAD WITH SMOKED SALMON - 22€
COD FILLET, LETTUCE, MOZZARELLA MOUSSE,
MELON BALLS, MANGO, POMEGRANATE, CUCUMBER**

**CHICKEN GIZZARD SALAD - 9,90€
LETTUCE, HARD-BOILED EGG, CUCUMBER,
FRIED CAULIFLOWER FRITTERS, BELL PEPPER,
RED CABBAGE, CANDIED TOMATOES,
YELLOW PEPPER AND GINGER PESTO**

RAW CRAVINGS

**RUMP STEAK TARTARE CUT BY HAND BY US (180G)
PERFECT EGG, CANDIED TOMATOES, GARLIC, SHALLOT,
ROCKET PESTO, PARMESAN SHAVINGS, POTATOES,
MESCLUN - 23,90€**

**OCTOPUS CARPACCIO DUARTE LUZ STYLE
PESTO DUO, ROCKET, YELLOW PEPPERS WITH GINGER,
CANDIED TOMATOES, PARMESAN SHAVINGS, RED ONION,
ROCKET, POTATOES AND MESCLUN - 22€**

**EXOTIC TUNA TARTARE
CREAMY AVOCADO, RED ONIONS, SHALLOTS,
PASSION FRUIT COULIS, POMEGRANATE,
ORANGE SUPREME, POTATOES AND MESCLUN - 23€**

MAIN COURSES

RIB STEAK FROM LESAGE - 34€

A prime cut of beef (rib steak).

GENEROUS BURGER - 22€

(GENEROUS BIG BURGER) +5€

Beef patty, bun, likely cheese, lettuce, tomato, onion, sauce, served with fries.

GRILLED OCTOPUS WITH PESTO AND

SQUID INK TAGLIOLINI - 21€

Grilled octopus, pesto sauce (typically basil, pine nuts, garlic, Parmesan, olive oil), squid ink tagliolini (pasta made with squid ink).

GNOCCHI WITH SUN-DRENCHED VEGETABLES



AND BURRATA - 19,90€

Gnocchi (potato dumplings), "sun-drenched vegetables" (typically Mediterranean vegetables like zucchini, eggplant, bell peppers, tomatoes), burrata cheese.

RUMP STEAK TORNEDOS - 21,90€

Thick cut of rump steak, often wrapped in bacon or served with a sauce.

ITALIAN STYLE TUNA FILLET - 24€



Tuna fillet, prepared with Italian flavors (e.g., tomatoes, olives, capers, herbs like basil or oregano, olive oil).

SIDE DISHES

POTATOES - 5€

MESCLUN - 4€

ROASTED SEASONAL VEGETABLES - 5€

SQUID INK TAGLIOLINI - 5€



KIDZ MENU - €11

For children under 12 years

TUNA STEAK WITH ITS CRISPY SEASONAL VEGETABLES
OR 180G CHOPPED STEAK WITH POTATOES.



OUR SWEET DELIGHTS

ALL OUR DESSERTS ARE MADE BY PASTRY CHEF
CYRIL DROUARD FROM "CRÉATIONS GOURMANDES".

**HALF-BAKED COOKIE WITH ITS VANILLA
ICE CREAM SCOOP - 10€**

**CRAQUELIN CHOUX FILLED WITH CHOCOLATE
MOUSSE AND PRALINE HEART - 10€**

**ISLAND DELIGHT: CHOCOLATE, EXOTIC
FRUITS AND COCONUT - 10€**

REVISITED TARTE TATIN - 10€

GOURMAND COFFEE - 12€

OUR ICE CREAM SUNDAES

LE GRAND PARIS - 9€

*1 scoop of thyme from the garrigue,
1 scoop of rum raisin, 1 scoop of melon,
with caramel sauce and whipped cream.*

LA GOURMANDE - 9€

*1 scoop of salted butter caramel,
1 scoop of chocolate,
1 scoop of vanilla,
with caramel sauce
and whipped cream.*

**LE BANANA
GRAND PANAME - 9.90€**

*Fresh banana,
1 scoop of vanilla,
1 scoop of chocolate,
1 scoop of cotton candy,
with hot chocolate
and whipped cream.*

LA MM'S - 11€

*1 scoop of vanilla,
1 scoop of caramel,
1 scoop of stracciatella,
crushed M&M's,
salted butter caramel,
and whipped cream.*

LA OREO - 10€

*1 scoop of chocolate,
1 scoop of Oreo, 1 scoop of speculoos,
crushed Oreo, chocolate coulis,
and whipped cream.*

**LE GENERAL
DE PANAME - 10€**

*3 scoops of lemon sorbet
with a shot of vodka.*



CREATE YOUR OWN ICE CREAM

**1 scoop = €3.50
2 scoops = €5.50
3 scoops = €7.50
Extra Whipped
Cream = €2**

ALL ICE CREAM FLAVORS:

Vanilla,
Strawberry,
Chocolate,
Indian coffee,
Salted butter caramel,
Stracciatella,
Melon,
Thyme,
Lemon,
Oreo,
Cotton candy,
Speculoos,
Rum raisin.

KIDZ SUNDAE - 7.50€

*1 scoop of vanilla,
1 scoop of strawberry,
1 scoop of chocolate,
with chocolate coulis
and whipped cream.*



WHITE WINES

	Glass 12,5CL	Bottle 75CL
MIRATI BLANC - IGP MEDITERRANÉE CÉPAGE : Carignan, Cinsault, Vermentino, Ugni blanc, Chardonnay, Grenache, Viognier	6.00€	25.00€
CHÂTEAU SAINT JEAN PIMAYON AOP CÔTEAUX DE PIERREVERT CÉPAGES : GRENACHE BLANC, ROUSSANNE, VIOGNIER	7.00€	29.00€
DOMAINE LA FERME BLANCHE AOP CÔTEAUX DE CASSIS CÉPAGES : MARSANNE, CLAIRETTE, UGNI BLANC, SAUVIGNON, BOURBOULENC	8.00€	33.00€
DOMAINE DES BERGERIES CUVÉE LES BORIES DE HAUTES PROVENCE	8.00€	33.00€
BOURGOGNE CHABLIS DOMAINE DES HÉRITIÈRES CÉPAGE : CHARDONNAY		36.00€
COTE DE GASCogne ENJOY MOELLEUX	6.50€	27.00€



ROSÉ WINES

	Glass 12,5CL	Bottle 75CL
CHÂTEAU SAINT JEAN PIMAYON AOP CÉPAGES : GRENACHE, SYRAH, CINSAULT	6.00€	25.00€
CHÂTEAU ST JEAN LES 4 REINES (Mondial du rosé 2023 - médaille d'or) CÔTEAUX DE PIERREVERT CÉPAGE: CINSAULT (20%). GRENACHE (40%), ROUSSANNE (20%), SYRAH (20%)	8.00€	32.00€
DOMAINE DES BERGERIES CUVÉE LES BORIES DE HAUTES PROVENCE CÉPAGE: SYRAH	7.00€	29.00€
M DE MINUTY AOP CÔTE DE PROVENCE CÉPAGES : GRENACHE, SYRAH, CINSAULT, TIBOUREN		39.00€

*L'abus d'alcool est dangereux pour la santé. Consommez avec modération.





RED WINES

	Glass 12,5CL	Bottle 75CL
PIGOUDET 1ER ROUGE - COTEAUX D'AIX Cépage : Syrah, Cabernet Sauvignon	6.00€	27.00€
GRAND MARRENON AOP DU LUBERON CÉPAGES : SYRAH (70%), GRENACHE NOIR (30%)	7.00€	29.00€
DOMAINE DES BERGERIES CUVÉE LES BORIES DE HAUTES PROVENCE CÉPAGES: SYRAH, CINSAULT	8.00€	33.00€
DOMAINE LA BLAQUE RÉSERVE PIERREVERT CÉPAGES : SYRAH (85%), GRENACHE (15%)	8.00€	33.00€
DOMAINE DE LA BECHE MORGON BEAUJOLAIS AOP VIEILLE VIGNE. CÉPAGE : GAMAY	7.50€	32.00€
VACQUEYRAS DOMAINE LE CLOS DES CAZAUX CÉPAGES : 70% GRENACHE, 25% SYRAH, 5% MOURVÈDRE		39.00€
BORDEAUX ST ÉMILION CHATEAU CANTENAC AOP GRAND CRU CÉPAGES : 75% MERLOT, 25% CABERNETS		49.00€

CHAMPAGNES

	Glass 12,5CL	Bottle 75CL
PROSECCO RICCADONA	7.00€	29.00€
CHAMPAGNE PAUL ROMAIN	9.00€	49.00€
CHAMPAGNE MOET & CHANDON	12.00€	65.00€

