L'Opale Noire
20, rue de Bellechasse
Paris 7ème

Lunch

Starters…

Roasted leeks, vinaigrette & feta · 15

French Onion Soup · 13

Deviled eggs · 12

Seasonal Velouté · 14

Main courses…

Za'atar salmon, seasonal vegetables · 24

Chicken supreme with morels, homemade mashed potatoes · 25

Signature Burger, fries · 22

Risotto with truffle · 24

Truffle croque-monsieur, fries · 22

Ravioles de Royan · 23

Rump steak with peppercorn sauce · 25

Sides… · 6

Fries
Homemade mashed potatoes
Sucrine lettuce
Vegetable stir-fry

Net prices – Service included
Allergy information available upon request



A trace of mystery,
a breath of light, a place for the senses…

Desserts…

Chocolate mousse, olive oil & sea salt flakes · 13

Crème brûlée, Ugandan vanilla · 12

Riz au lait · 12

Ice Creams & Sorbets (1 scoop / 2 scoops) · 6 / 11

Café gourmand · 11

Starter + Main Course
or Main Course + Dessert
32

Starter + Main Course
+ Dessert · 44

Net prices – Service included
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To share… or not

Homemade eggplant caviar · 12

Homemade hummus · 10

Truffle gouda, thinly sliced · 12

Comté cheese (24-month aged) · 17

Roasted Camembert, honey, thyme & white wine · 21

Burrata from Puglia (300g) · 19

Roasted seasonal vegetables · 18

White ham · 12

Angus Wagyu beef cecina – Casalba · 26

Caviar (30g) Oscietra Grand Cru · 110

Fine slices of smoked salmon · 28

Foie gras · 29

Truffle Croque-Monsieur · 18

French fries or Green salad · 6

Dinner

Sweet

Chocolate mousse, olive oil & sea salt flakes · 13

Crème brûlée, Ugandan vanilla · 12

Riz au lait · 12

Ice Creams & Sorbets (1 scoop/2 scoops) · 6 / 11

Café gourmand · 11

Martini Espresso · 15

Colonel Coupe · 18

A dessert you can drink,
please ask for our cocktail menu

Net prices – Service included
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