

PARIS
RUE D'ALGER

Balagan

AUGUST 2022

STARTER + MAIN COURSE OR
MAIN COURSE + DESSERT

25

STARTER + MAIN COURSE
+ DESSERT

30

FRENAVON

7

STARTERS

10

POLENTA BALAGAN

ASPARAGUS, PARMESAN, WHITE TRUFFLE OIL

EGGPLANT 7,8,9

YOGURT LEMON, GRENADES & KALAMATA

SALSA

SPICY CAJEW NUTS

TATAKIM

BEEF MITRE, APPLE AND CHILI SALSA, EGGPLANT CREAM,
PUMPKIN SEEDS

TARTAR GINGIT

WHITE FISH TARTAR, PASSION FRUIT REDUCTION, RASPBERRIES,
CHILI, WATERCRESS LABNE

MAINS COURSES

19

THE FATTOUSH

TOMATOES, CUCUMBERS, POMEGRANATE, FETA, HERBS

BAR SHURASHIM

TURNIPS, BAHARAT, SILAN, SCORDILLA,
MIX HERBS

RISOTTO SELEK

BEETROOT CREAM, LEMON YOGURT, CUMIN &
PARSLEY BUTTER, PISTACHIOS, PECORINO

LAMB AL-HA'ESH (+4)

CREAM OF ARTICHOKEs, JOSPERISED POTETOS,
CHIMICHUI HARRISA, PUMPKIN SEEDS

DESERTS

9

CHOCO SUMSUM

SAMTI LI PUDRA

NECTARINE

MENU BY CHEF ASSAF GRANIT

KITCHEN: KIM, MOMO, SARO, LÉONIDE, JALAL, JO, TRAORÉ, MODI, CHEN, KSENIA, ALI, SANTORINI, MYKONOS, NISKINE, CATHOU, BAR, SAAR

FLOOR: ALEXANDRE, PAUL, MARIE, SHAYAN, XAVIER, LAURENT, MATHILDE, RASA, ADAM, CHRISTELLE, MARIE, LUCIE, TITOUAN, PIERRE, BAR, NINA, JUDITH, ISA, JILL, AVION, TAIR, ELYES, CHRISTELLE

BAR: VINCENZO, MATTHIAS, WAJDI, MAELLE, ROCO

DISHWASHER: ALAM, HAIDER, MUKTAR, SHABLU, MAMA, YAGOUBA, FODIE, ARIEF, RUMAN, TIDIANI, AROUNA

PARIS
RUE D'ALGER

Balagan

AOUT 2022

ENTRÉE + PLAT OU PLAT
+ DESSERT

25

ENTRÉE + PLAT
+ DESSERT

30

FRENAVON

7

ENTRÉES

10

POLENTA BALAGAN

ASPERGES, CHAMPIGNONS, PARMESAN, HUILE DE
TRUFFE BLANCHE

AUBERGINES 7,8,9

YAOURT CITRON, SALSA DE GRENADES
& KALAMATA
CAJOUX EPICEES

TATAKIM

ONGLET DE BOEUF, SALSA POMMES & PIMENT, CRÈME
D'AUBERGINE & GRAINES DE COURGES

TARTARE GINGIT

TARTARE DE POISSON BLANC, RÉDUCTION DE FRUIT DE LA
PASSION, FRAMBOISES, PIMENT, LABNE AU CRESSON

PLATS

19

LA FATTOUSH

TOMATES, CONCOMBRES, GRENADE, FETA & HERBES
FRAÎCHES

BAR SHURASHIM

NAVETS, BAHARAT, SILAN, SCORDILLA, MIX
D'HERBES

RISOTTO SELEK

CRÈME DE BETTERAVE, YAOURT CITRONNÉ, BEURRE
PERSIL & CUMIN, PISTACHES & PECORINO

AGNEAU AL-HA'ESH (+4)

CRÈME D'ARTICHAUTS,
POMMES DE TERRE JOSPÉRISÉES, CHIMICHURI TOMATES
BRULÉES, GRAINES DE COURGES

DESSERTS

9

CHOCO SUMSUM

SAMTI LI PUDRA

NECTARINE

MENU CONÇU PAR CHEF ASSAF GRANIT

CUISINE: KIM, MOMO, SARO, LÉONIDE, JALAL, JO, TRAORÉ, MODI, CHEN, KSENIA, ALI, SANTORINI, MYKONOS, NISRINE, SAAR, BAR, CATHOU

SALLE: ALEXANDRE, PAUL, MARIE, SHAYAN, XAVIER, LAURENT, MATHILDE, RASA, ADAM, MARIE, LUCIE, TITOUAN, PIERRE,
JUDITH, NINA, BAR, ISA, ELYES, TAIR, AVION, JILL, CHRISTELLE

BAR: VINCENZO, MATTHIAS, WAJDI, MAELLE, ROCO

PLONGE: ALAM, HAIDER, MUKTAR, SHABLU, MAMA, YAGOUBA, FODIE, ARIF, RUMAN, TIDIANI, AROUNA