

WELCOME TO LORD BALTIMORE'S !

The London businessman invites you to the Lordy's Paris Club to discover his travel memories between London, Paris and New-York, just two steps away from the Eiffel Tower.

This private city mansion reflects British club house stylishness and Parisian aesthetic grandeur with intimacy. The "à la carte" menu suggests some of the great Anglo-Saxon classicals astutely enhanced by French products.

Lordy's Paris Club teams say no to food waste.

Our approach «Reduce, Reuse, Reclaim».

We reduce our waste by adapting the quantities on our plates.

We reuse our waste in the form of compost.

We promote short supply chains, sourcing exclusively from French producers and working with fresh, seasonal produce. We work with fresh and seasonal produce.

**With the exception of Wagyu.*

LUNCH MENU

34 €

DISH OF THE DAY

Preparation of the Lord.

GOURMET COFFEE **V**

Coffee or tea served with three sweet pieces.

½ BOTTLE OF WATER

STARTERS

LORD'S COCOTTE EGG **V**

Organic egg, sugar peas, Parmesan cream.

16 €

THE CARPACCIO

Thin slices of smoked beef, tuile and vegetable caviar with truffles.

27 €

GREEN ASPARAGUS **V,G**

Herb mayonnaise, beetroot jelly and spicy condiment.

21 €

COLD CAPPUCCINO WITH PEAS **V,G**

Crème brûlée with dried mint.

19 €

SHRIMP TARTAR **G**

Tangy sauce.

26 €

DISHES



DISH OF THE DAY

Preparation of the Lord.

28 €

ROASTED CHICKEN THIGH **G**

Green asparagus, broad bean purée and poultry jus.

29 €

CHILDHOOD MEMORIES FISH & CHIPS

Cod fillet, zesty lime, pea purée, crispy fries, and tartar sauce.

28 €

SNACK SQUID **G**

Tiny artichokes «poivrade» (served raw with salt and pepper) & barigoule sauce.

37 €

BAIGORIE TROUT **G**

Snacked broccoletti and light sabayon with siphon.

31 €

SPRING VEGETABLES **V, G**

Vegetable broth & fresh herbs.

28 €

MELTED LAMB **G**

Lamb shoulder confit, carrots with thyme juice.

36 €

OH MY LORD.!

WAGYU BEEF 150G **G**

A 150g Wagyu beef steak served with a delightful Gratin Dauphinois mousse, inspired by Grandma's recipe.

60 €

DESSERTS

THE AUTHENTIC NEW-YORKER CHEESECAKE ^V

Made with cream cheese and caramel.

PECAN BROWNIE ^V

Light custard cream, vanilla ice cream.

LORDY'S TATIN ^{V,G}

Hazelnut biscuit, vanilla ice cream.

FRESH FRUIT COUPE ^{V,G}

Seasonal fruits, mango sorbet, and a hint of Timut syrup.

LORDY'S SUNDAE ^{V,G}

Yogurt ice cream topped with seasonal fruits.

LEMON CAKE ^V

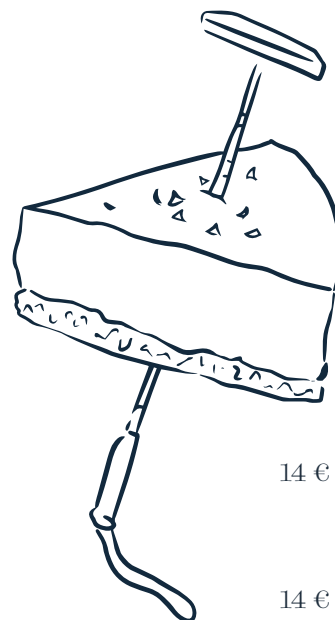
Mint and lemon confit.

MADDIE'S COFFEE ^V

Coffee or tea served with warm madeleines and a chocolate sauce drizzle.

GOURMET COFFEE ^V

Coffee or tea served with three sweet pieces.



14 €

14 €

14 €

12 €

14 €

14 €

12 €

12 €

GOODIES

ORANGE VANILLA JAM

Confiture Parisienne X Lordy's Paris Club.

19 €

KNIFE-HOLDERS

Teckel, sold in pairs.

30 €

NAPKIN RINGS

Ralph Lauren, sold by four.

185 €



V : VEGETARIEN/ VEGETARIAN

V : VEGAN

G : SANS GLUTEN/ GLUTEN FREE

INSTA: LORDYSPARISCLUB

WWW.LORDYSPARISCLUB.COM

Carte élaborée selon les dispositions régies par le décret n°2002-1465 en date du 17 décembre 2002.

Les plats «faits maison» sont élaborés sur place à partir de produits bruts. Prix nets en euros, taxes et services compris.

Merci de bien vouloir noter que notre établissement n'accepte pas les chèques.

Pour préserver le confort de notre clientèle, l'utilisation de la cigarette électronique est interdite dans l'établissement.

Si vous avez des allergies, des intolérances alimentaires ou des besoins spécifiques en matière de régime alimentaire, veuillez en informer notre personnel.

Origine des viandes : France & Espagne. Poissons d'origine locale.

Menu prepared in accordance with Decree no. 2002-1465 of December 17, 2002.

«Home-cooked» dishes are prepared on site from raw ingredients. Net prices in euros, taxes and services included.

Please note that our establishment does not accept checks.

To preserve the comfort of our clientele, the use of electronic cigarettes is prohibited in the establishment.

If you have allergies, food intolerances or specific dietary requirements, please inform our staff.

Meat origin: France & Spain. Locally-sourced fish.