Les entrées

- **Œufs mayo** *Hard-boiled eggs with mayonnaise* — €6.50
- **Soupe à l'oignon gratinée** *French onion soup with melted cheese* — €9.50
- **Nems au poulet** *Chicken spring rolls · 4 pieces* — €8
- **Escargots extra gros** *Extra-large snails from La Maison de l'Escargot · 6 or 12* — €10 / €18.50
- **Camembert rôti au miel** *Roasted Camembert with honey* — €12.50
- **Saumon fumé** *Smoked salmon, chive cream and toast* — €15
- **Foie gras maison** *Homemade foie gras* — €15.50

Les salades

- **La César** *Caesar salad: iceberg, crispy chicken, hard-boiled egg, croutons, grana padano* — €17
- **La Bœuf Thaï** *Thai beef salad: mixed leaves, marinated beef, soy, carrot, coriander, cucumber* — €17.50
- **Les Acrobates** *Mixed leaves, satay-marinated chicken, honey carrots, peanuts, coriander* — €17
- **La salade océane** *Mixed leaves, smoked salmon, poached egg, avocado, cucumber, feta* — €19

Les plats

- **Tartare de bœuf** *Steak tartare, homemade fries* — €17.50
- **Bavette d'aloyau** *Flank steak, onion jam, homemade fries* — €18.90
- **Brochette de poulet au satay** *Satay chicken skewer, fragrant rice* — €16.50
- **Confit de canard** *Duck confit, sautéed potatoes with garlic and parsley* — €19.90
- **Saucisse d'Auvergne au couteau** *Hand-cut Auvergne sausage, Aubrac aligot (cheesy mashed potato)* — €18.90
- **Wok des Acrobates** *Stir-fry with beef or chicken, your choice* — €17.90
- **Bœuf bourguignon** *Beef bourguignon, elbow pasta* — €19
- **Pavé de saumon rôti** *Roasted salmon fillet, fragrant rice* — €19
- **Entrecôte maturée de bœuf français** *Aged French rib-eye, 300 g, homemade fries and salad, pepper sauce* — €26.50

Les burgers

- **Burger des Acrobates** *Beef patty, red cheddar, bacon, lettuce, tomato, onion jam, burger sauce, homemade fries* — €17.90
- **Chicken burger** *Crispy chicken, Cantal cheese, tomato, red onion, homemade tartare sauce, homemade fries* — €17.90

CHEQUES NOT ACCEPTED

Sur le pouce

- **Croque-monsieur ou madame** *Toasted ham and cheese sandwich (madame: with a fried egg), homemade fries and salad* — €16 / €17
- **Avocado toast** *Poached eggs · smoked salmon +€2* — €17.90
- **Fish & chips** *Homemade tartare sauce, fries and salad* — €16.90
- **Club sandwich poulet** *Chicken club sandwich, with or without bacon, fries and salad* — €17.50
- **Wok végétarien** *Vegetarian stir-fry* — €16.50
- **Veggie burger** *Homemade vegetable patty, lettuce, tomato, chive cream, homemade fries* — €17.90

DU LUNDI AU VENDREDI · 12H → 15H

Formule déjeuner

Starter + main, or main + dessert

€15.90

ENTRÉE	PLAT	DESSERT
Œufs mayo *Eggs with mayonnaise*	Suggestion du chef *Chef's special*	Dessert du jour *Dessert of the day*
Nems au poulet *Chicken spring rolls*	Tartare de bœuf *Steak tartare*	Mousse au chocolat *Chocolate mousse*
	Poulet au satay *Satay chicken*	Crêpe au choix *Crêpe of your choice*

Desserts

- **La vraie tarte Tatin** *The real tarte Tatin (caramelised apple tart)* — €8.50
- **Mousse au chocolat maison** *Homemade chocolate mousse* — €7.50
- **Pain perdu maison** *Homemade French toast* — €8.50
- **Moelleux au chocolat maison** *Homemade molten chocolate cake, vanilla ice cream* — €8.50
- **Crème brûlée maison** — €8
- **Crêpes maison** *Homemade crêpes: sugar, jam, salted caramel or Nutella* — €6
- **Glaces au choix** *2 scoops €6 · 3 scoops €8.50 · coffee, vanilla, chocolate, salted caramel, strawberry, lemon, mango* — from €6

CARD PAYMENTS FROM €10

À partager pour l'apéro

Planche de charcuterie €18.50
Charcuterie board from maison Conquet

Planche de fromages affinés €18.50
Aged cheese board

Planche mixte €18.50
Mixed board, charcuterie and cheese

Poulet crispy €8.50
Crispy chicken

Assiette de tapas €15.50
Tapas plate

Croq' apéro €10.50

Camembert rôti au miel €12.50
Roasted Camembert with honey

Menu enfant

Le menu enfant €12
Drink: Coca-Cola, diabolo or fruit juice · main: beef patty and fries or chicken nuggets · dessert: scoop of ice cream or crêpe

Happy hours

Monday to Friday · 4 pm → 9 pm

Pinte de BUD €5.50

Verre de vin €5
20 cl of Colombard, Merlot or Côtes de Provence

Cocktail ..... €7 / €13
Single or double

Mocktail ..... €6 / €10
Single or double





CHEQUES NOT ACCEPTED
EXCESSIVE DRINKING IS BAD FOR YOUR HEALTH. PLEASE DRINK RESPONSIBLY.
L'ABUS D'ALCOOL EST DANGEREUX POUR LA SANTÉ, À CONSOMMER AVEC MODÉRATION.

Les apéritifs

Kir sauvignon *14 cl* €6

Kir royal *12 cl* €9

Coupe de champagne *Glass of champagne, 12 cl* €9

Américano maison *House Americano, 10 cl* €9

Campari, Martini *5 cl* €5.50

Ricard, pastis *2 cl* €5

Porto, Suze *5 cl* €5.50

Muscat *5 cl* €5.50

Les bières pression

Prices for 25 cl / 50 cl

BUD *5% · Saint Louis, USA* ..... €4.20 / €7.50

Goose Island IPA *5.9%* ..... €4.90 / €9

Leffe Abbaye *6.6%* ..... €4.90 / €9

Panaché, Monaco, Picon *Shandy, Monaco, Picon · +€0.90* ..... €4.20 / €7.50

Tout en bouteilles

Corona, Corona zéro *33 cl* €7

Cidre Sassy brut ou rosé *Sassy cider, brut or rosé, 33 cl* €6.50

Détox maison

Made to order, until 9 pm

L'Harmonieux *Orange, carrot, ginger* €7

L'Intrépide *Cucumber, mint, lemon* €7

L'Aristocrate *Apple, basil, lemon* €7

Le thé glacé *Iced tea: infused black tea, fresh mint, lemon, peach or lemon syrup* €7

La citronnade *Lemonade: pressed lemons, sugar, still or sparkling water* €7

CARD PAYMENTS FROM €10
EXCESSIVE DRINKING IS BAD FOR YOUR HEALTH. PLEASE DRINK RESPONSIBLY.
L'ABUS D'ALCOOL EST DANGEREUX POUR LA SANTÉ, À CONSOMMER AVEC MODÉRATION.

Les vins rouges

	14 CL	20 CL	48 CL	75 CL
Pic Saint-Loup AOP · Domaine Pech-Tort · Languedoc-Roussillon	7	10.5	25	36
Saint-Amour AOP · Domaine des Pierre · Beaujolais	7	10.5	25	36
Côtes-du-Rhône Villages Rochegude AOP · Le Titi · Côtes du Rhône	6	9	22	29
Côtes-du-Rhône Villages AOP · E. Guigal · Côtes du Rhône	8	11	26.5	39
Saint-Émilion AOP · Château Belair · Bordeaux	6	9	22	29
Saint-Estèphe AOP · Château Rocher Coutelin · Bordeaux	9	12	28.5	42.5
Saumur-Champigny AOP · Les Calcaire · Vallée de la Loire	6	9	22	29

Les vins blancs

	14 CL	20 CL	48 CL	75 CL
Chablis AOP · Domaine Gueguen · Bourgogne	·	·	·	42
Pays d'Oc Chardonnay IGP · Eden Roc · Languedoc	6.5	8	22	29.5
Côtes de Gascogne moelleux IGP · Villa Chambre d'Amour · Sud-Ouest	6.5	9.5	23.5	32
Côtes de Gascogne Colombard sec IGP · Sud-Ouest	5	7.5	16	38 (1 L)
Corse AOP · Domaine Vetriccie	7	10.5	25	36

Les vins rosés

	14 CL	20 CL	48 CL	75 CL
Côtes de Provence AOP · Soif de Pampa	6	9.5	20	32 (1 L)
Côtes de Provence AOP · Sainte-Marguerite	7.5	12	29	40

CHEQUES NOT ACCEPTED
EXCESSIVE DRINKING IS BAD FOR YOUR HEALTH. PLEASE DRINK RESPONSIBLY.
L'ABUS D'ALCOOL EST DANGEREUX POUR LA SANTÉ, À CONSOMMER AVEC MODÉRATION.

PARIS · LE MARAIS

Les *Acrobates*



20, RUE DU RENARD
75004 PARIS
01 42 72 98 70

PRICES IN EUROS, SERVICE INCLUDED. ALLERGEN INFORMATION AVAILABLE ON REQUEST.

Boissons chaudes

Expresso Massaya bio ou déca — €2.50
Organic Massaya espresso or decaf

Noisette, café allongé — €2.70
Noisette (espresso with a drop of milk), long coffee

Crème — €4.80
Coffee with milk

Double, café américain — €4.80
Double espresso, American coffee

Cappuccino — €6.50

Matcha latte coconut — €6.50

Lait chaud — €5
Hot milk

Chocolat chaud à l'ancienne — €6
Old-fashioned hot chocolate

Chocolat mini marshmallows — €6.50
Hot chocolate with mini marshmallows

Choco Nutella — €7.50
Hot chocolate with Nutella

Vin chaud, grog — €7
Mulled wine, grog

Irish coffee ou French coffee — €9.50

Sélection de thés

Earl Grey, Ceylan O.P, Jardin fumé — €4.90

Fruits rouges, Jardin de Darjeeling *Red fruits, Darjeeling garden* — €4.90

Vert Sencha, Vert Jasmin, Vert Menthe *Green Sencha, green jasmine, green mint* — €4.90

Tisanes bio

Camomille, verveine, tilleul *Chamomile, verbena, linden* — €4.90

Les softs

Coca-Cola, Coca zéro — €5.20
33 cl

Evian, Badoit rouge — €5.20
Evian, red Badoit, 33 cl

French Tonic, Orangina — €5.20
25 cl

Limonade, diabolo — €5.20
Lemonade, diabolo, 25 cl

Granini — €5.20
25 cl

Fruits pressés — €5.90
Freshly squeezed fruit juice

Café ou choco frappé — €7
Iced coffee or iced chocolate

Thé glacé, citronnade maison — €7
Iced tea, homemade lemonade

Formules petit-déjeuner

From 7 am

Le Parisien *Espresso or long coffee, fresh juice, bread with butter and jam, and a croissant* — €8

L'Anglais *Hot drink of your choice, fresh juice, toast with butter and jam, fried egg with bacon or plain omelette* — €12

CHEQUES NOT ACCEPTED
EXCESSIVE DRINKING IS BAD FOR YOUR HEALTH. PLEASE DRINK RESPONSIBLY.
L'ABUS D'ALCOOL EST DANGEREUX POUR LA SANTÉ, À CONSOMMER AVEC MODÉRATION.

Les cocktails

Single €10 · double €16 · alcohol-free €8

Les mojitos *Classic, red berries or mango* — €10 / €16

Les spritz *Original, Martini, Campari or St-Germain* — €10 / €16

Caïpirinha *Cachaça, diced lime, brown sugar, liquid cane sugar* — €10 / €16

Margarita *Tequila, liquid cane sugar, lime juice* — €10 / €16

Sex on the Beach *Vodka, blackberry liqueur, grenadine, lemon and cranberry juice* — €10 / €16

Piña colada *Rum, Malibu coconut, pineapple juice, a touch of cream* — €10 / €16

Nespresso Martini *Vodka, espresso, vanilla* — €10 / €16

Porn Star Martini *Vodka, vanilla, passion fruit, shot of champagne* — €10 / €16

Moscow Mule *Vodka, ginger beer, lemon, Angostura* — €10 / €16

Old Fashioned *Bourbon, sugar, Angostura, lemon zest* — €10 / €16

Negroni *Gin, red Martini, Campari, orange zest* — €10 / €16

Virgin mojito — €8

Virgin colada — €8

Sacaoulé *Pineapple, orange and cranberry juice* — €8

Les alcools

Get 27, Get 31, Bailey's, limoncello — €7.50

Chartreuse — €12

Eaux-de-vie — €10.80

Rhum Bumbu *Barbados* — €12

Rhum Don Papa — €15

Rhum Hampden *Jamaica* — €15

Gin Bombay *England* — €10

Gin Hendrick's *Scotland* — €11.50

Gin L'Acrobate *France* — €11

Gin Etsu *Japan* — €12.50

Whisky Jack Daniel's *USA* — €11.50

Whisky Matsui *Japan* — €19.50

Whisky Dalmore *Scotland* — €14.50

Whisky Chivas *Scotland* — €12

Whisky Lagavulin — €13.50

Vodka Grey Goose *France* — €13.50

Vodka Ciroc *France* — €13

Vodka Belvedere *Poland* — €14

Vodka Absolut *Sweden* — €12

CARD PAYMENTS FROM €10
EXCESSIVE DRINKING IS BAD FOR YOUR HEALTH. PLEASE DRINK RESPONSIBLY.
L'ABUS D'ALCOOL EST DANGEREUX POUR LA SANTÉ, À CONSOMMER AVEC MODÉRATION.

Le brunch des Acrobates

Saturday and Sunday lunchtime · €25.90 set menu: hot drink, fresh juice, croissant or pain au chocolat, one savoury and one sweet plate of your choice, or à la carte

Formule brunch *€25.90*
Hot drink, fresh juice, pastry, savoury plate, sweet plate

Œufs bénédicte *€14*
Eggs Benedict: English muffins, poached eggs, bacon, Benedict sauce

Œufs norvégiens *€17.50*
Eggs Royale: English muffins, poached eggs, smoked salmon, Benedict sauce

Avocado toast *€16.50*
Country bread, avocado, feta and poached eggs · salmon +€2

Club sandwich poulet *€16.50*
Brioche bread, tomatoes, hard-boiled egg, salad, Emmental, chicken, mayonnaise



CHEQUES NOT ACCEPTED

Assiettes sucrées

Pancakes maison *€9*
Homemade pancakes: salted caramel, Nutella or honey

Granola bowl *€8*
Fromage blanc, granola, red berries, honey · plant-based option + €1.50

Pain perdu maison *€8*
Homemade French toast with salted caramel and a scoop of vanilla ice cream





CARD PAYMENTS FROM €10