

A vertical neon sign with the word "AMOUR" in red, outlined letters, mounted on a building facade. The sign is rectangular and hangs from a metal bracket. The building is a multi-story structure with classical architectural details like cornices and window moldings. The overall lighting is dim, suggesting dusk or dawn, with a soft pinkish-red glow emanating from the sign and reflecting on the building's surface.

AMOUR

Eating together is a ritual for French, part of the national identity. It is listed by UNESCO as a part of the intangible and cultural heritage of humanity.

We value your time, and therefore the most complex dish you will get in 20 minutes. Or you won't have to pay for it!

We promote healthy and balanced nutrition, for fans of «fast food» We're not going to like it here.

We operate in the food hall format, a gastronomic hypermarket, taking into account the taste of the and gastronomic preferences of our guests.


You can order any dash to takeaway.

The restaurant is fully responsible for the freshness of the products and the dishes prepared from them.

Entrance with animals is allowed and welcome. There is a separate menu for them. If you feel uncomfortable around four-legged visitors, you should choose another restaurant.

To everyone who has saved at least once life of any animal or contributed to it fate – our gratitude and discount a card as a gift.

If you have tried the dish (not to be confused with the verb «ate») and she If you do not like it, you have the ability not to pay for it.

 – Voluminous. It is possible to eat for two.



– This dish can only be tasted here.

Breakfasts

- | | | |
|---------------------------------------------------------------------------------|-------|---------------|
| 1. Oatmeal with Parmesan and truffle oil | 1/250 | 135-00 |
| 2. Oatmeal with homemade (cottage) chees, bananas and lavender honey | 1/250 | 145-00 |
| 3. Cheese croquettes with fruit and farm yoghurt | 1/250 | 135-00 |
| 4. Cheesecakes with warm caramel cream | 1/250 | 125-00 |
| 5. Scramble with red fish and croissant with cereals | 1/250 | 165-00 |
| 6. Croissant toast with salmon and avocado | 1/250 | 185-00 |
| 7. Poached eggs with salmon Gravlax and avocado | 1/250 | 165-00 |
| 8. Cereal dough cromboloni with jamon or cheese and Breton salted butter | 1/250 | 135-00 |

P.S. A cup of freshly brewed espresso is served with each breakfast as a gift.



Fondue

1. Savoyard

One of the oldest dishes in France.
A classic of French cuisine.

1/400 **335-00**

2. Pectoral

Blue cheeses of the Roquefort family from with Normandy butter and nut powder .

1/400 **355-00**

3. Patu

Creamy cheeses with slices of chicken fillet and a little cognac.

1/400 **345-00**

4. Alsace

Thin sausages cooked on the grill in Corsican sauce. Languishing in the sepage of hot cheeses, impregnating them with its flavor.

1/400 **345-00**

5. Provençal

Aged goat cheese with cherries and veal, cooked on the open air lights.

1/400 **345-00**

6. Vol

Cooked together with boiled in white wine and cream with mussels and shrimp.

1/400 **345-00**

7. With parmesan, mushrooms and sun-dried tomatoes

1/400 **335-00**

8. Swiss

Sheep cheese with shrimp in cheese and garlic sauce.

1/400 **355-00**

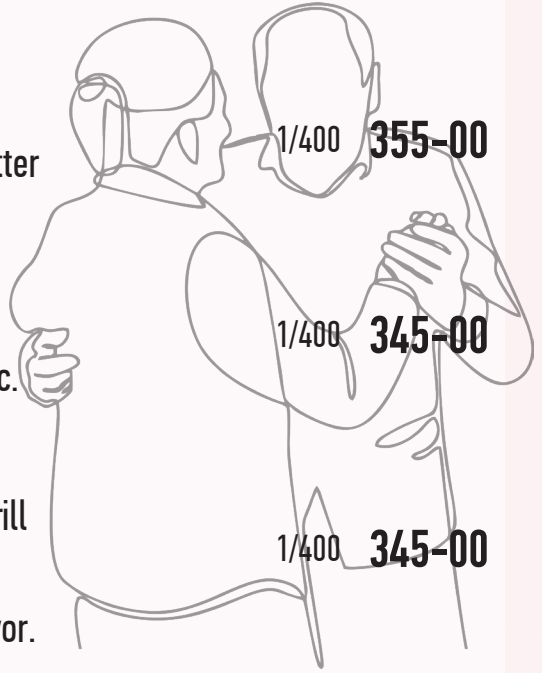
9. With jamon, smoked pear and Provolone cheese

1/400 **355-00**

10. With salmon

1/400 **365-00**

P.S. Croutons «Tradicional», spinach or with nuts and seeds to any type of fondue, as a gift.



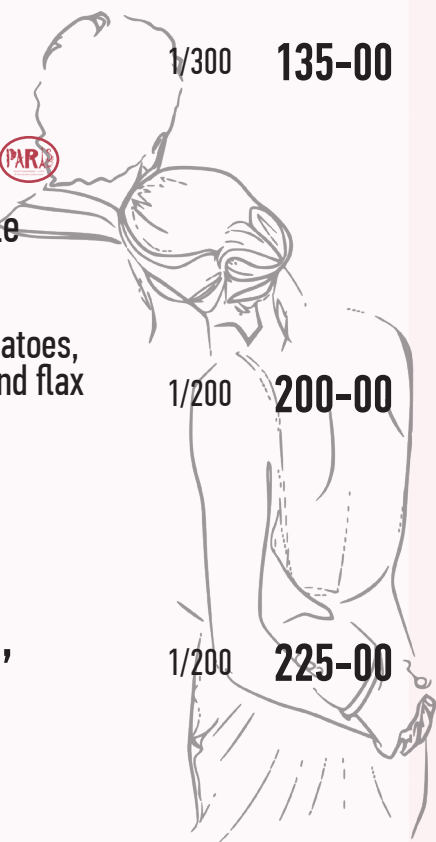
Soups

1.  Mushroom soup «Mushmules» with porcini (white) mushroom powder and truffle oil 1/300 145-00
2. Broth with quail egg, tender meat homemade chicken and noodles of the highest quality 1/300 135-00
3.  Fish okroshka with shrimp and marine fish 1/300 175-00
4.  Tomato cream soup with baby mozzarella and olive powder 1/300 135-00
5. Okroshka with grilled meat and farm vegetables 1/300 145-00
6.  Cream cheese soup 1/300 135-00

Salads

Vegetable

1. Provincial
Strips of cucumber in lemon juice, tomatoes, herbs, juicy cabbage, spinach leaves and flax seeds in olive oil, sesame, walnut, hemp oil of your choice.
This dish goes well with meat taters. 1/200 200-00
2. Salad with celery root slices, tomatoes, apple chips, parmesan slices, basil and honey mustard sauce 1/200 225-00
3. Separate organic greens, avocado, nuts, sun-dried tomatoes with avocado-lemon sauce 1/200 245-00



Salads

Cheese

1. Pear salad with blue cheese in thyme sauce

Blue cheese, sweet peppers, tomatoes, lettuce, pear slices, herbs, olive powder.

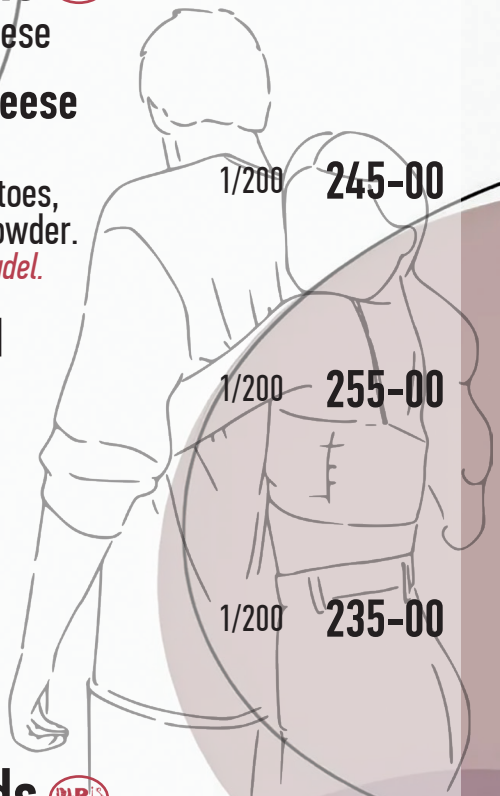
This dish goes well with Carbonara strudel.

2. Grande mozzarella salad with fresh vegetables and pesto sauce

3. Salad «Claude»

Mozzarella, bell peppers sautéed in pumpkin oil with floral honey, tomatoes, herbs, poppy seeds.

This salad was loved by Claude Manet.



Salads

Meat

1. Chevre

Goat cheese, dried lamb meat, salad separation, tomatoes, rye croutons, maple sauce.

2. Roast beef from stewed veal with greens and «Tonato» sauce

Mixed greens, tomatoes and sweet peppers with tender veal in Tonato sauce.

3. Cinematographic

Chicken sirloin sautéed over low heat in walnut oil, with mung bean salad, strips of sweet potato peppers and tomatoes in a summer sauce.

This dish goes well with Carbonara strudel.

4. Warm veal with tomatoes, Dijon mustard, live spinach, arugula

This dish goes well with mozzarella strudel and live spinach.

1/200 255-00

5. Duck salad

Duck fillet stewed in white wine and grape oil, with tomatoes, apple chips, and spicy herbs, lettuce leaves and herbs.

This dish goes well with cheese brioche.

1/200 245-00

Salads

Seafood

1. Le «Poisson»

Marinated salmon fillet, tomatoes, cucumber, sweet peppers, chard, juicy herbs.

This dish goes well with mozzarella strudel and live spinach.

2. Avant-scene

Avocado with shrimp in lime oil with tomatoes, herbs and natural mango cream.

3. Salad with shrimp and mussels, tomatoes, bell peppers and oyster sauce

This dish goes well with taters with young cheeses.

4. Salad with warm salmon, herbs, quail egg and Parmesan cheese

1/200

255-00

1/200

265-00

P.S. You can add any of these oils to your salad: pumpkin, olive, mustard, hemp, linseed. And also – Geranium salt or Nepalese pink salt as a gift.

Fish dishes

1. Pike cutlets on a spinach bed with almond flakes and «Gachet» sauce

This dish goes well with mozzarella strudel and live spinach.

1/300

285-00

2. Grilled white fish with steamed vegetables and «Pesto» sauce

This dish goes well with cheese brioche.

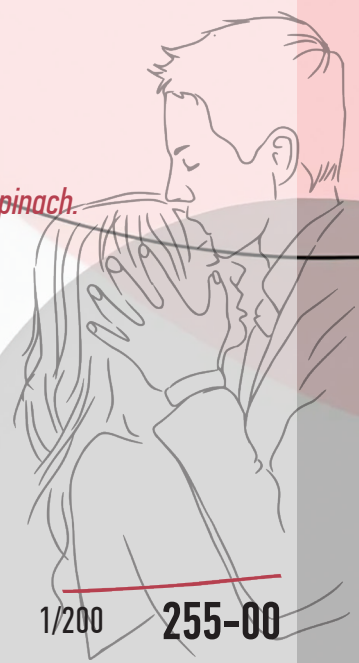
3. White fish fillet with potatoes and spicy sour cream

4. Slices of white fish baked in white wine with fresh mushrooms and lemon butter, on a bed of aromatic braised spinach with blue cheese

A dish that Charles Dullen's brilliant students at his «Old Dovecote» acting school were fed on.

1/300

330-00



Fish dishes

5. Salmon fillet with Roquefort mousse and Provencal herbs

The favorite dish of the Cirque du Soleil's chief director.

This dish goes well with mozzarella strudel and live spinach.

6. Salmon stewed in lemon oil, with slices of live avocado and cheese powder

This dish goes well with taters with young cheeses.

7. Marseille red fish

Served with a creamy herbal sauce. Marcel Serdan, the beloved lover of Edith Piaf, who tragically died at the peak of their relationship.



1/300 **465-00**

P.S. All fish dishes are accompanied by rice as a gift.

E.T.C.

1. Snails in Burgundy style

Sautéed in white wine with a creamy garlic sauce. Served with greens on spinach croutons.

half-dozen **295-00**

2. Plate of French cheeses

1/250 **295-00**

3. Meat plate with jamon and salami

1/250 **295-00**

4. Veal tartare with truffle aioli

1/250 **275-00**

5. Salmon tartare

1/250 **295-00**

Meat dishes

1. Caramel duck with herbs and Berries

1/300

325-00

2. Antrecote with cherry tomatoes and with warm mozzarella

In the language of the Sicilian mafia, this dish means «You accepted into the family». Served with flambé. Order the degree of roasting of the meat by the manager.
This dish goes well with mozzarella strudel and live spinach.

3. Pink potatoes stewed in cream and rosé wine in a duet with pork loin under whipped cream cheese and barberry sauce

Experts say that when eating this dish you can feel the flavor of summer nights on the Cote d'Azur.

1/350

300-00

4. Meat in pomegranate sauce. Code name among theatergoers is «Hemoglobin»

Juicy veal flesh stuffed with with natural pomegranate juice, prepared on on an open fire. Served in pomegranate sauce.
This dish goes well with taters with young cheeses.

5. Sirloin of calf with parmesan and basil sauce

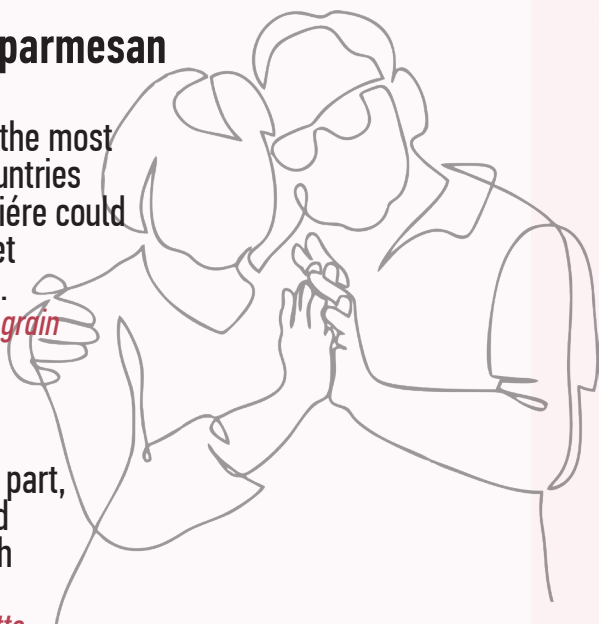
A dish from the repertoire of the most gastronomic and gourmet countries of the world. In his time, Molière could afford this The only way to get a meal is to sell another play.

This dish goes well with a whole grain cereal baguette.

6. Luc Besson's meat

Veal flesh, always the sirloin part, cooked on the grill, simmered in a mashed tomato juice with nut powder over low heat.

This dish goes well with a baguette with dried cherries.



1/300

300-00

7. Rabbit cutlets, stuffed with fresh herbs and linseed, under the crawfish neck sauce

1/250 **265-00**

8. Escalope with Provençal potatoes and grape mustard

9. Veal medallions with aubergines stewed with tomatoes, garlic oil and Provençal herbs

1/300 **300-00**

P.S. All meat dishes are accompanied by pumpkin, celery, spinach or beetroot puree, depending on the season, as a gift.

Pies

which you can taste in the hall L`oragerie with a glass of rose or a fruit cocktail

1. (1+1) French duck meat pie stewed with caramel apples

1/750 **195-00**

2. (1+1) Puff pastry pie with 5 French cheese

1/700 **185-00**

3. Burgundy pie with turkey liver

1/300 **130-00**

4. Leon pie with bacon and hot cheese

1/300 **100-00**

Baguettes and French pies

of puff pastry that we bake
for you every day

1. Baguette with spinach	1/160	25-00
2. Baguette «Tradicional»	1/160	25-00
3. Baguette with cereals and nuts cooked in red wine	1/180	30-00
4. Baguette with dried cherries	1/180	30-00
5. Carbonara pie	1/300	110-00
6. Cheese brioches	1/100	45-00



Menu for your favorites

1. Boiled or raw veal		
2. Boiled or raw chicken		
3. Homemade cheese with boiled egg		
4. Rice with butter and chicken		
5. Fish fillet		
	1/150	125-00
6. Mineral water		free
7. Milk 3,5% fat		free

There are many stray animals on the street. You may not have to pay the bill for your pet if you don't leave those you meet without attention and food!

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Yaroslav Mudryi metro station

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Our Instagram



CAFE_PARIS_KH

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