django Pigalle

Le Django strives to work with fresh organic products.
For this, we favor short supply circuits with passionate producers.
A harmonious philosophy of better consumption,
home-made and prepared with love.

TO SHARE

For the food lovers :
Count approximately 3 to 4 plates per person according to your appetite

Iberian Ham & Cecina	13
Selection of Farm Cheese	9
Lebanese Houmous Sweet harissa	9
Small Chicken Tagine Olives, preserved lemon, carrots, fried onions, labneh	16
Creamy Burrata from Burrata Butternut gazpacho, fresh figs, roasted hazelnuts, butternut pickles	12
Trout Crudo Pomegranate vinaigrette, fig & star anise chutney, lemon fennel, chataige pickles, sumac	16
Grilled Feta Organic medjool dates, dried figs & honey	13
Vitello Tonnato Slice of roasted veal served fresh with tuna sauce & caper	13
Chakchouka Confit red pepper, peeled tomatoes, organic eggs & feta cheese	12
Pasta Calamarata with Prawns bisque sauce & bottarga	19
Beef Koftas Greek yoghurt sauce with herbs, broccoli, pistachios	14
The Artichoke Yoghurt sauce, wholegrain mustard	8

DESSERTS

Guanaja chocolate mi-cuit 70 % Salted butter caramel	9
Pistachio Panna Cotta	9

COCKTAILS *Starting at 7:00 pm*

SIGNATURES

Django Smash gin, basil, lime juice, canne sugar 13

Victoria Sour Romeo's gin, watermelon extract, lime juice, watermelon syrup, timut pepper 14

Amber Rum, raspberry puree, amaretto, lime juice, Saint Germain 13

CLASSIC

Spritz Classic apérol or with Saint Germain « 1 euro more », prosecco, sparkling water 11

Margarita Spicy Classic tequila or with mezcal « 1 euro more » triple sec, lime juice, salt 11

Sour Cocktails Alcohol of choice, lime juice, egg white, cane sugar 11

Mule Cocktails Alcohol of choice, ginger beer, lime juice 11

Porn Star Vodka, passion fruit syrup, vanilla syrup, passion fruit puree 11

Expresso Martini vodka, coffee liqueur and espresso 11

LONG DRINKS

Gin or Vodka Tonic 10

Rhum or whisky & Coke 10

APÉRITIF

Negroni Campari, red vermouth, gin 10

Old Fashioned Bourbon, sugar cube, angostura bitters, sparkling water 10

Americano Campari, red vermouth, sparkling water 10

MOCKTAILS

Swing 48 Pineapple juice, passion fruit puree, fresh ginger, lime & cane sugar 7

Tea For Hot brewed tea, white sugar and fresh peach 6

DRAFT BEERS

1664 5/9
Tasty beer with a fine bitterness and brewed with a rare hop, stresselespalt grown in Alsace

Pietra Corsican IPA 5/9
Strongly hopped beer with a frank bitterness
and tasty notes of citrus and tropical fruits

WINES

RED

Looping - Banjo Vino - Fresh organic wine, grenache et syrah offering a fruity and refreshing taste	7/37
Carpe Libre - Henry Lox - Pinot noir - A supple and fine wine, red and black fruits, light tannins	7/38
Gūrū - Banjo Vino - Vallée du Rhône - Light and fruity organic wine, subtle aroma of blackcurrant and wild	8/42
Genèse - Château Martinet - Saint Émilion - Merlot - Nice aromatic persistance, silkin tannin	59
Easy Rider - Alexandre & Laurence They - Vegan wine, a light color, a touch of fresh fruits	44
Coucou - Domaine CapMartin - Organic, without sulfur, fleshy and fruity	39
Cuvée des Closeaux - Thierry Landry - AOC Chinon - Cabernet Franc - Bio, minéral, fruity	44
Nobis « Le Temps des copains » - Domaine de l'Écu - Syrah - Black fruit, spicy, smooth	44
Romana - Château la Renaissance - Pomerol - Pure, mineral, black fruit aroma	105

WHITE

Sémillant - Chateau d'Or et de Gueules - Chardonnay Citrus fruits, white flowers, vanilla	7/35
Crocodile Bock - #Banjo Vino - Sauvignon - Unfiltered, fruity notes of lemons, orange, pomelos	8/39
Côtes de Provence - Chemin de la Martinette - Aroma of white flowers and lemon thyme	42
Juanita #Banjo Vino - Chardonnay - unfiltered, white fruits , acidity present, salty note	39

ROSÉ

Domaine Saint Paul - Côtes de Provence - Organic wine, clear color, citrus notes	5/29

BUBBLES

Glou Glou « pet'nat » Jean-Claude & Anne Beirieu - Fresh and round, white fruits, disgorged, non-filtered	9/49
Martini Prosecco - Dry wine, natural notes of apple, peach and thyme	7/35
Ruinart Blanc de Blancs - Notes of citrus, exotic fruits and white flowers	160

HARDS

APÉRITIF

Ricard	4
Pastis Parisien	5
Mauresque	4,5
Kir pêche, cassis or mûre	6,5
Martini blanc	6
Martini rouge	6
Suze	5
Lillet rosé	5

DIGESTIF

Get 27	7
Bailey's Irish ream	6
Limoncello	7
Chartreuse verte	7
Cointreau	7
Eau de vie poire	7
Ouzo	7
Amaretto Marie Brizard	6
Amaretto Adriatico	8

CALVADOS

Père Magloire VSOP	9
Sassy XO	14
Coquerel Calvados 15 ans	14

ARMAGNAC

Clos Martin VSOP	9

COGNAC

Hennessy XO	12
Godet VS	9

RHUM & CLAIRIN

Bumbu	10
Ratu 5 Y	10
Ferroni Boucan d'enfer	10
Secha de la Silva	10
Santa Teresa	10
Diplomatico	12
Embargo Añejo esplendido	12

TÉQUILA

Patron Silver	12
Diego & Maria	10
Calle 23 Reposado	13

MEZCAL

Bruxo No.1	11
Mahani artesanal	12

GIN

Citadelle	12
L'Acrobate	12
Ergaster Sauvage	12
Monkey 47	13
Hendrick's	12
Bombay Original	10
Romeo's Gin & Pastèque	12

BOURBON

Buffalo Trace	8
Bulleit	11
Hudson Bourbon	12
Blanton's Original	14

MALT FRANÇAIS

Bellevoye bleu, blanc or rouge	10

WHISKY FRANÇAIS

Lefort	10

RYE

Bulleit	9
Koval	14

IRISH

Jameson	9
Jameson Black Barrel	10
Redbreast 12 Y	12

SCOTCH

Talisker 10 Y	12
Monkey Shoulder	12
Copper Dog	12
Dalmore 12 Y	13

WHISKY JAPONAIS

Nikka From The Barrel	12

SHOOTERS

Vodka Get	4
Tequila Patron Silver	6
Shotgun "Teq Paf"	4
Madeleine Shot	4
Chartreuse verte	4
B-52	5
Alcool premium voir liste Hard	5

SOFTS

WATER

Tonon 75cl	7
Chateldon 75cl sparkling water	7
Perrier 33cl sparkling water	5

SODA

Coke Original Taste 25cl	4
Coke Zero 33cl	5
Ginger Beer Fever-Tree	3
Fever-Tree Tonic Water 20cl	4

ALAIN MILLAT FRUIT JUICES

Apple Cox's	6
Apricot Nectar	6
Black Crimean Tomato	6

FRESH JUICES

Lime Juice	5
Orange Juice	6

SYRUP

Grenadine with water	3
Mint with water	3

COFFEES

Expresso	2,5
Ristretto	2,5
Americano	2,5
Cream coffee	3,5
Noisette	3,5
Double expresso	4
Decaf expresso	2,5
Decaf ristretto	2,5
Decaf americano	2,5
Decaf cream coffee	3,5
Decaf double expresso	4

TEA

Earl Grey Tea	6
Lapsang Tea	5,5
Rooibos Verveine Tea	4
Medina Green Tea	3
Detox Lemon Tea	6