



NOLINSKI
LE RESTAURANT

LAUNCH ITS
SUNDAY ROAST
TO TAKE AWAY



SUNDAY ROAST IS THE NEW BRUNCH AT HOME

Every Sunday, the Sunday Roast from Nolinski Le Restaurant is available for take-out or delivery so you can enjoy it at home.

A traditional English meal, the Sunday Roast is a time for family togetherness. Every Sunday, Michelin-starred Chef Philip Chronopoulos offers a complete meal with appetizer, main course, and dessert. Comforting and delicious, these dishes are served in generous portions for 4.

€180 FOR 4 PEOPLE



MENUS

SUNDAY

FEBRUARY 7

APPETIZER

LEEK VINAIGRETTE
FOCACCIA

ENTREE

OSSO BUCCO,
ORECCHIETTE WITH BASIL

DESSERT

CRÊPES SUZETTE

SUNDAY

FEBRUARY 14

APPETIZER

RED CABBAGE SALAD

ENTREE

ROAST CHALLANS DUCK,
BEET CONFIT, POLENTA WITH PARMESAN

DESSERT

TARTE TATIN

MENUS

SUNDAY

FEBRUARY 21

APPETIZER

POTATO SALAD WITH TUNA
AND BASIL

ENTREE

VEAL ESCALOPE WITH MUSHROOMS,
RICE PILAF WITH BLACK TRUFFLE

DESSERT

MONT BLANC

SUNDAY

FEBRUARY 28

APPETIZER

OCTOPUS SALAD WITH CHICKPEAS
CREAM OF EGGPLANT SOUP

ENTREE

WHOLE ROASTED TURBOT
LEMON AND BLACK OLIVE POTATOES

DESSERT

APPLE TART

MENUS

SUNDAY

MARCH 7

APPETIZER

ONION TART,
GREEN SALAD WITH MUSTARD VINAIGRETTE

ENTREE

ROAST VEAL WITH MORELS, MASHED POTATOES

DESSERT

RICE PUDDING WITH CARAMEL,
GRANOLA, AND DRIED FRUIT

SUNDAY

MARCH 14

APPETIZER

CREAM OF ARTICHOKE SOUP,
GNOCCHI WITH RICOTTA, OREGANO FOCACCIA

ENTREE

ROAST LAMB SHOULDER,
CARROTS WITH CUMIN

DESSERT

TIRAMISU

MENUS

SUNDAY

MARCH 21

APPETIZER

GREEN ASPARAGUS SALAD

ENTREE

CHICKEN KABOBS MARINATED WITH THYME,
ROAST POTATOES WITH LEMON,
PITA BREAD, TZATZIKI

DESSERT

PARIS BREST

SUNDAY

MARCH 28

APPETIZER

PIEDMONT BAGNA CAUDA,
FOUGASSE WITH POTATO

ENTREE

SOLE MEUNIÈRE,
ROASTED WHITE ASPARAGUS

DESSERT

CHOCOLATE MOUSSE

MENUS

SUNDAY

APRIL 4

APPETIZER

LEBANESE TABBOULEH,
GRILLED FETA WITH TOMATO AND HERBS

ENTREE

SADDLE OF LAMB, VEGETABLES WITH BASIL

DESSERT

ROASTED PINEAPPLE,
VANILLA ICE CREAM

SUNDAY

APRIL 11

APPETIZER

PISSALADIÈRE
BROCCOLI SALAD

ENTREE

MEAT POLPETTE WITH TOMATO SAUCE
FRIED POTATOES

DESSERT

TROPÉZIENNE TART

MENUS

SUNDAY

APRIL 18

APPETIZER

ARTICHOKE AND MOZZARELLA SALAD,
OREGANO FOCACCIA

ENTREE

CANNELLONI BOLOGNESE AU GRATIN
WITH AGED PARMESAN

DESSERT

VANILLA CREAM PUFFS WITH CHOCOLATE SAUCE

SUNDAY

APRIL 25

APPETIZER


CREAM OF PEA SOUP WITH SAVORY,
CHEESE TURNOVERS

ENTREE

VEAL MILANESE,
GNOCCHI WITH TOMATO SAUCE

DESSERT

STRAWBERRY TART



PICK-UP AT NOLINSKI SUNDAYS
BETWEEN 10 AND 12 OR DELIVERY.
ORDERS MUST BE PLACED BEFORE
THURSDAY AT 7 PM.
€180 - 4 PEOPLE MINIMUM.

Information and reservations by phone or by email: contact@nolinski.com

Pay in advance with Lydia.

Tableware at an additional charge or loaned upon payment of deposit.

Additional charge for delivery

ABOUT NOLINSKI

Historic Paris is full of mysteries that are only familiar to those in the know.

A few cobblestones from the Comédie Française, Rue Saint-Honoré, and the Palais Royal gardens, in an area rich with history and Haussmann-era elegance, there is a place that resonates with French art and style: the Nolinski.

The first Evok hotel, it embodies French art de vivre, the elegance of discreet luxury, and the charm of a place to be shared with friends. The first in a collection of unique hotels, Nolinski combines refinement with audacity, and perfection with a dash of madcap spirit.

The décor is by Jean-Louis Deniot. The interior designer was inspired by classic French decoration and style throughout Nolinski's six stories. Moldings, woodwork, vintage furniture, sculptures, ceramics, gentle lighting, doors with mirrors, plush curtains, thick rugs, a range of colors in harmony with shades of gray and polished concrete: every idea, every detail, every object gives the look of a Haussmann-era apartment to the 45 rooms (including 9 suites). A minimalist reception desk in green Carrara marble holds a bronze sculpture, and the hand-painted clouds above the grand staircase symbolize a surprising climb into the sky.

Discover The Restaurant and the cocktail Bar in the plush Grand Salon, light-filled rooms and the mineral spa: every space is a journey of the senses, full of emotion. A subtle atmosphere fragrancé with spice and musk, a mellifluous world, the feel of velvet or tweed. Hospitality presented with passion. The passion of epicurean experiences and unexpected daydreams, where the art of details intuitively brushes mystery. After all, spontaneity and freedom are also part of the Nolinski spirit.

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