



MENU



TODAY'S SPECIAL 20€

Monday to friday

STARTERS

Hard-boiled eggs with mayonnaise	8
Butternut squash velouté, <i>roasted hazelnuts</i>	10
Salmon carpaccio with dill	12
Oven-baked Isigny Camembert, <i>honey and walnuts</i>	13
Foie gras, <i>toast</i>	19

MAIN COURSE

Salmon filet, <i>vierge sauce, green beans</i>	24
Tuna tataki with sesame, <i>thai rice</i>	24
Scallop risotto, <i>Tom Yam sauce</i>	28
Parisian beef tartare, <i>french fries</i>	23
Bacon Cheese burger, <i>french fries</i>	24
Duck breast with honey, <i>baby potatoes</i>	26
Almost veal, <i>Normandy sauce, mashed potatoes</i>	29
Ribeye tip 300G , <i>pepper sauce, french fries</i>	34
Ribeye steak 1,2KG , <i>béarnaise sauce, side dish of your choice</i>	89
Rigatoni alla Norma , <i>ricotta, tomato sauce and aubergine</i>	22
Pasta with truffle, <i>ham and cheese</i>	24

EXTRA GARNISH

French fries, lettuce, green beans, rice, mash potatoes and baby potatoes

5,5

ICE CREAM

Artisanal ice creams and sorbets from the Italian house « PEDONE »

Flavors: cacao, vanilla, yogourt, pistachio, lime, strawberry and coffee

1 scoop	4,5
2 scoops	8
3 scoops	11

TO SHARE

Fuet (<i>Catalan dry sausage</i>)	5
Lightly spicy guacamole, <i>corn tortillas</i>	12
Cumin hummus	12
Iberian ham croquetas	14
Small chicken spring rolls, <i>sweet chili sauce</i>	14
Croque-monsieur with truffle	15

SALADS & TOAST

CESAR SALAD	22
<i>Lettuce, paned chicken, small croutons, grana padano shavings and egg</i>	
VEGGIE OR SALMON AVOCADO TOAST	22
<i>Marinated salmon or hard-boiled eggs, guacamole, ricotta and rocket</i>	
ENDIVE SALAD	16
<i>Apples, walnuts, Roquefort, shallots, maple syrup vinaigrette</i>	

CHILD MENU 15€ - Under 12 years old

Chicken nuggets, french fries
1 scoop of ice cream

CHEESE & DESSERTS

Plate of aged cheeses	13
Affogato	9
Floating island	10
Molten pure cacao chocolate cake, <i>custard</i>	11
Thin apple tart, <i>vanilla ice cream</i>	12
Pineapple carpaccio, <i>lime sorbet</i>	12
XXL French toast, <i>whipped cream</i>	14
The Big Cookie	14

FOR THE CORRECT OPERATION OF THE SERVICE, PLEASE MAKE YOUR PAIEMENTS AT THE TABLE



Vegetarian dishes



WINES & CHAMPAGNES



WHITE

	14cl	75cl
Chardonnay Eden Roc – IGP Pays d’Oc	7,5	34
Mâcon – Villages AOC – De Fayères	8,5	39
Menetou Salon – Domaine de Loye	9,5	44
Château Maïme Cuvée Héritage – Côtes de Provence	9,5	44
Petit Chablis Vibrant – La Chablisienne	10,5	49
Sancerre – Domaine Pierre Morin		49
Saint Véran – Cave de Lugny		49
Pouilly Fumé – Joseph Mellot	11,5	54
Saint Romain Sous le Château 2022 – Alain Gras		75
Chassagne Montrachet La Canière 2023 – Domaine Miolane		89

RED

	14cl	75cl
Bordeaux AOC – Moulin de Labordes	7,5	34
Pinot noir – Bouchard Aîné & Fils	7,5	34
Brouilly AOC – Château des Tours	8,5	39
Pic Saint Loup AOP – Puech de Fourques	9,5	44
Saint Emilion Grand Cru – Château Mignon	10,5	49
Bourgogne Madame Frenchie – Albert Ponnelle		49
Moulin à vent Cuvée Valentine – Victor d’Affaux		49
Cairanne Longue Tocque – Gabriel Meffre		45
Crozes Hermitage Equinoxe – Maxime Graillot	11,5	54
Givry « Champ les Dames » – André Goichot		59
Chorey les Beaune – Pascal Arnoux		65
Chasse-Spleen 2020 – Moulis en Médoc		125

ROSÉ

	14cl	75cl
Eden Roc Cinsault – IGP Pays d’Oc	7,5	34
Miraval – Côtes de Provence AOC	10,5	49

CHAMPAGNE

	12cl	75cl
Prosecco	7,5	34
Deutz Brut	12,5	95

BREAKFAST

FORMULE « BB » 12€

Hot drink

Orange juice

Pastries, bread or sticky bun of your choice

ON THE MENU

Pastry	3
Bread with butter, jam, honey	4
Sticky bun	4
Fried eggs	6
Scrambled eggs/Omelette	8
<i>EXTRA BACON, HAM OR CHEESE</i>	<i>3</i>

SOFTS & APÉRITIFS

CAFÉTERIE

Coffee, decaffeinated	3
Double espresso	5
Coffee cream	5
Hot chocolate	5
Smoothie coffee	5
Theas/Infusions	5
Cappuccino	6
Viennese chocolate/coffee	6

APÉRITIFS

Glass of champagne Deutz Brut 12cl	12,5
Kir royal 12cl	12,5
Kir 14cl	7,5
Ricard 2cl	5
Martini blanc 6cl	7
Martini rouge 6cl	7
Campari 6cl	7
Americano 8cl	10

BEERS

	25cl	33cl	50cl
Météor Pils	5,5		10
Météor White IPA	7		12
Météor IPA	7		12
Météor IPA 0,0%		8	

FRESH DRINKS

Coca cola 33cl	6
Coca cola zéro 33cl	6
Coca cola cherry 33cl	6
Orangina 25cl	6
Fanta 25cl	6
Fuze Tea 25cl	6
Schweppes Tonic 25cl	6
Sprite 25cl	6
Homemade iced tea 25cl	6

NON-ALCOHOLIC COCKTAIL 25cl

Virgin Mojito	8
Virgin Mule	8
Virgin Pornstar	8

MINERAL WATER	33cl	50cl
Perrier	6	
Vittel		6
San Pellegrino		6

EXTRA SYRUP 0,5

SQUEEZED FRUIT JUIC 25cl	7
Orange, lemon	
JUICE 20cl	6
Pineapple, tomato, apple and multifruits	

COCKTAILS & ALCOHOLS

COCKTAILS 30cl

APEROL SPRITZ

11

Apérol, Prosecco DOC, sparkling water

SAINT GERMAIN SPRITZ

14

Saint Germain liquor, Prosecco DOC, sparkling water

MOJITO

11

Dark rum, lime, mint, cane sugar, sparkling water

PORN STAR MARTINI

12

Vodka, passion liquor, vanilla syrup, lime, shot of champagne

NEGRONI

12

Gin, tonic, red martini, campari

GIN BASIL SMASH

12

Gin, lime juice, basil syrup

ESPRESSO MARTINI

12

Vodka, coffee liquor, sugar syrup, espresso

MOSCOW MULE

12

Vodka, ginger beer, lime juice

GIN TONIC

10

Gin, tonic, lime

LILLET SPRITZ ROSÉ

11

Lillet rosé, tonic, grapefruit

ALCOHOLS 4cl

BRANDIES

POIRE WILLIAMS Louis Roque

14

POIRE WILLIAMS « emprisonnée »

16

ARMAGNAC XO Louis Roque

18

LA VIEILLE PRUNE DE SQUILLAC Louis Roque

14

CALVADOS 12 ANS Louis Roque

14

WHISKEY

J&B

11

JACK DANIEL'S

13

LAGAVULIN 16ans

16

COGNAC

HENNESSY VSOP

16

HENNESSY XO

29

VODKA

SMIRNOFF RED

11

GUILLOTINE

14

GIN

BOMBAY SAPHIRE

12

MONKEY 47

14

RUM

CAPTAIN MORGAN GOLD

11

DIPLOMATICO

14

LIQUORS

LIMONCELLO/MENTHE PASTILLE/BAILEY'S

10

AMARETTO DISARONNO

13

CHARTREUSE VERTE

14

CHARTREUSE JAUNE

14

SUPPLEMENT OF 3 EUROS FOR ACCOMPANIMENTS