



La chaleur, la chair et le partage...
Chef Yahya El Azaar

STARTERS

Rouge has selected Maison Conquet, its cured meat producer in Aveyron, Aubrac traditions since 1950.

Vintage Sardines	13	Roasted Marrowbone	18
Richelieu-Style Pâté en Croûte from Maison Conquet	15	Homemade Duck Foie Gras	28
Assortment of Traditional Cured Meats from Maison Conquet	18	Organic Deviled Egg with Fresh Truffle	15
Vegetable Aioli	13	Red Kuri Squash Velouté & Poached Egg	13

MEAT BAR

Exceptional Meat Bar - Direct from the Farm in Aveyron | Served with a sauce of your choice, unlimited fries and green salad

Tataki 180g	25.5
Tournedos 200g	39
Beef Tartare 180g	25.5
Dry-Aged Sirloin 250g	32
Burger Rouge	24
Topping fresh truffle	12

... TO SHARE

Prime Rib steak	12/100g
Lamb Shoulder	89
“Rouge” Signature Platter	109
Assortment of Selected Meats	

OTHER DELIGHTS

Caramelized Pork Ribs with Homemade Fries	26
Label Rouge Roast Chicken, Creamy Homemade Mash & Glazed Carrots	24
Crispy Pork Belly, Rosemary-Roasted Baby Potatoes, spinach shoots	26
Royal Sea Bream Fillet, Roasted Cauliflower Steak, Sesame Crumble	28
The Beautiful Vegetarian Plate, Cauliflower in Two Textures	24

(Supplement sauce 4.5 / Supplement side dish 7.5)

DESSERTS

Artisanal Cheese plate	13	Maître glacier Gérard Cabiron Meilleur Ouvrier de France	
Generous Rum Baba	14.5	Single Scoop	6
Chocolate Mousse with Cacao Nibs	12	Ice Cream: Madagascar Vanilla, 100% Arabica Coffee,	
Yahya’s Millefeuille	14.5	Pistachio, Tanzanian Dark Chocolate	
Crème Brûlée	12	Sorbet: Raspberry, Lemon	
		Gourmet Flavor: Montélimar Nougat by Chabert & Guillot	

1920-30'S COCKTAILS

Bloody Mary
Sazerac
Old Fashioned
New York Sour
Mary Pickford
Dry Martini
Aviation Cocktail
Negroni

14

ICONIC

Mojito 14
Mojito royal 18
Espresso Martini 14
Porn Star Martini 18
Bounty Martini 14
Sex on the Beach 14
Cosmopolitan 14
Pina Colada 14
Rouge Mai Tai 18
Hugo Spritz 18
Cuba Libre 14
Moscow mule 14
Death Afternoon 18

FRENCH TOUCH

French 75
French Martini
Champagne Cocktail
Sidecar
Boulevardier

14

MOCKTAILS

Mambo N°3
Orange, Apple, Cranberry

Salsa Colada
Pineapple, Coconut, Grenadine

Rouge Tango
Apple, Pineapple, Passion Fruit, Strawberry

11

OLD SCHOOL

Americano maison 10cl 11
Aperol Spritz 11
Kir 14cl 8
Kir Royal 12cl 14.5
Campari tonic 11
Gin Tonic 12
Vermouth 5cl 6
Suze/Salers 5cl 6
Ricard 2cl 4.5
Pastis Henri Bardoïn 2cl 4.5
Manguin...sur glace 5cl (melon liqueur) 11
Amaretto 4cl 11

BEERS

Draft	25cl	48cl
La Belle Rouge - Pils	6.5	12
Ma Petite Française - Abbaye	7.2	13
Bottle		33cl
MPF Bio - Cuvée Blanche		9
MPF Bio - IPA		9
Heineken 00 (Alcohol Free)		9
Organic Cider "Fils de Pomme"		9

FRESH DRINKS

Coca-Cola, Coca-Cola Sugar free 33cl	7
Orangina 25cl, Perrier 33cl	7
Corsican Artisanal lemonade	7
Fever-Tree Indian Tonic 25cl	7
Fruit juice 25cl	5.5
Apple - pineapple - strawberry - orange - cranberry - passion fruit - tomato	
Vittel ou San Pellegrino 50cl	6
Vittel ou San Pellegrino 100cl	9
Chateldon 75cl	9

CAFETERIA

Rouge has selected La Brûlerie des Gobelins, which has been roasting its specialty coffees in the heart of Paris since 1957. Voted Best Espresso in France 2025.

Organic Espresso Ethiopia 3.9
Americano or Double Espresso 6.5
Café Latte or Hot Chocolate 7.5

Cappuccino or Chai Latte 7.5
Tea & Infusions: La route des Comptoirs 6.5

WINE BY GLASS

Please ask for our full selection

RED

	14cl	28cl
Côte du Rhône Les Abeilles Jean-Luc Colombo	8	16
Bordeaux Supérieur Ch. Guillot	8	16
Pessac-Léognan Ch. Tour Léognan 2nd vin Ch. Carbonnieux	12	24
Pic Saint Loup Seul au Monde	9	18
Cornas Terres Brûlées Jean-Luc Colombo	16	29
Marcillac Le Roi Bœuf	8	16

ROSÉ

Côtes de Provence By Ott	12	24
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WHITE

	14cl	28cl
Petit Chablis La Chablisienne	7.5	15
Sauternes L'Îlot de Haut Bergeron	9	18
Macon Village Domaine Rochebin	9	18
Pouilly Fumé Nicolas Gaudry	12	24
Sancerre Domaine du Vieux Prunier - Thirot	9	18
Bordeaux Les Roches Blanches Bio	8	16

CHAMPAGNE

	12cl
Our House Champagne	14
Ruinart Brut	18