



TAPAS & STARTERS

STARTERS IN COLLABORATION WITH A STARRED CHEF

PERFECT 64°C EGG, CHESTNUT VELOUTÉ, CROUTONS, PARMESAN	14,00
SEA BASS CEVICHE WITH LECHE DE TIGRE, CITRUS, GREEN RADISH, AND POMEGRANATE	20,00

BURRATA, ROASTED PUMPKIN, HAZELNUTS	13,00
TRUFFLE ARANCINI: RISOTTO AND MOZZARELLA BALLS WITH TOMATO SAUCE	13,00
TOASTED SANDWICH WITH HAM, COMTÉ CHEESE, AND TRUFFLE CREAM	15,00
SALMON TATAKI, BEETROOT HUMMUS	14,00
SNAILS (6 PIECES)	16,00
CALAMARI WITH TARTAR SAUCE	13,00
PRAWN TEMPURA	16,00
COD FRITTERS	13,00
FRENCH ONION SOUP GRATINÉE	13,00

SALADS & SANDWICHES

SALMON POKE BOWL GRAVLAX SALMON, AVOCADO, WAKAME, SEASONED RICE, CRUNCHY VEGETABLES	19,50
AVOCADO TOAST AVOCADO, FETA, SOFT-BOILED EGG, VEGETABLE SALAD	18,50
GOAT CHEESE SALAD: POTATO CAKE, FRISÉE SALAD, BEETROOT, POMEGRANATE, AND WALNUTS	18,50
CHICKEN CAESAR: BREADED CHICKEN, AVOCADO, ROMAINE LETTUCE, CAESAR DRESSING (BACON +1€)	18,50
VEGAN BOWL: AVOCADO, HUMMUS, LITTLE GEM LETTUCE, CAULIFLOWER, GRILLED EGGPLANT, FALAFEL, SPLIT PEAS, RED CABBAGE	18,50
BURRITO BREADED CHICKEN, CREAM CHEESE, BABY SPINACH, HOMEMADE FRIES	18,50
BURGER AGED CHEDDAR, HOMEMADE FRIES (BACON +1€)	19,50

MAINS, GRILLED & ROASTED

IN COLLABORATION WITH A MICHELIN-STARRED CHEF

THYME AND LEMON CHICKEN PAILLARD, FREGOLA SARDA, FRIED BROCCOLI, HAZELNUTS	20,00
COQUILLETES WITH CHESTNUT CREAM AND CREAMY BURRATA, MUSHROOMS, HAZELNUTS (TRUFFLE +5€)	20,00
BEEF KEFTA, CHARD SHAKSHUKA WITH TOMATO, COUSCOUS, RAISINS	22,00
GRILLED OCTOPUS, BABY POTATOES, FRIED OYSTER MUSHROOMS, PADRON PEPPERS, LEMON BUTTER	23,00
GRILLED SEA BASS, FENNEL AND KUMQUAT SALAD, SPINACH, BASMATI RICE	25,00
SEARED PORK BELLY AND OCTOPUS, BARBECUE SAUCE, MASHED POTATOES	26,00
SLOW-COOKED BEEF CHUCK AND SEARED FOIE GRAS, MASHED POTATOES (TRUFFLE +5€)	34,00

COD FISH & CHIPS, TARTAR SAUCE, FRIES	20,00
LINGUINE CARBONARA, PEPPERED COPPA, PARSLEY	18,50
KNIFE-CUT SAUSAGE FROM MAISON CONQUET, MASHED POTATOES, REDUCED JUS	19,00
VEAL PICCATA WITH SAGE, MACARONI GRATIN	23,00
CHAROLAIS BEEF TARTARE, FRESH HERBS, HOMEMADE FRIES	19,50
BEEF HANGER STEAK, BLUE CHEESE SAUCE, HOMEMADE FRIES	22,00
MARbled BEEF, BÉARNAISE SAUCE, HOMEMADE FRIES	26,00

SMALL PLATES

AU CHOIX: 1 = 8€ / 2 = 15 € / 4 = 26 €

CHARCUTERIE

- CATALAN FOUET
- 14-MONTH SERRANO HAM
- SUMMER TRUFFLE SAUCISSON (+1€)
- COPPA
- IBERIAN CHORIZO

CHEESES

- GRILLED HALLOUMI, PADRON PEPPERS
- MANCHEGO
- TRUFFLE GOUDA (+1€)
- ROASTED SAINT MARCELLIN & TOASTS (+1€)

VEGETARIAN

- FALAFEL, GREEK YOGURT AND CORIANDER
- HOMEMADE HUMMUS
- PADRON PEPPERS WITH SEA SALT
- FRIED BROCCOLI & KALE CHIPS

SIDES

5,00

HOMEMADE FRIES / BASMATI RICE / SALAD / LINGUINE
 FRESH GREEN BEANS / MASHED POTATOES
 MACARONI GRATIN (+€1)

COMPTOIR PRINCIPAL

HOMEMADE DESSERTS

PASSION FRUIT CRÈME BRÛLÉE	10,0
FROZEN YOGHURT WITH RASPBERRIES	9,00
GREEK YOGURT & GRANOLA, FRESH FRUITS	8,50
TART OF THE DAY	9,00
TIRAMISU	9,00
CHOCOLATE MOUSSE	9,00
BRIOCHE FRENCH TOAST WITH ORGANIC CHOCOLATE SPREAD	9,00
VANILLA MILLE-FEUILLE WITH SALTED CARAMEL	10,0
GOURMAND COFFEE	9,00
ARTISANAL ICE CREAM : LE BAC À GLACE	1 4,00
ASK FOR OUR FLAVORS	2 7,50
	3 11,00

WATERS

	50 CL	1 L
EAU VITTEL	5,00	7,50
SAN PELEGRINO	5,00	7,50
CHATELDON	75CL	7,50

SOFTS

FEVER TREE 32CL	5,30
TONIC WATER, GINGER BEER, GINGER ALE	
COCACOLA, ZERO, CHERRY 33CL	5,50
SPRITE, FANTA, PERRIER 33CL	5,50
ORANGINA, SCHWEPPES AGRUMES, FUZE TEA 25CL	5,50
1/4 VITTEL, 1/4 VITTEL SIROP	4,80
LIMONADE, DIABOLO SIROP 25CL	4,80
JUS CHARLES PAPILLON - 25CL :	7,00
PÊCHE, POMME, TOMATE, POIRE, FRAMBOISE, ABRICOT	

APÉRITIFS

AMERICANO MAISON	10,0
PASTIS, RICARD 2CL	4,80
PORTO, MARTINI, CAMPARI	5,00
KIR VIN BLANC	6,00
MUSCAT	6,00

DRAFT BEERS

	25 CL	50 CL
HEINEKEN	4,60	9,00
EDELWEISS	4,80	9,40
AFFLIGEM	4,80	9,40
GALIA IPA	4,80	9,40
GALLIA LAGER NON FILTRÉE	4,90	9,60

RED

VIN PARISIEN

LES VIGNERONS PARISIENS "LES POULBOTS"

15CL	50CL	75CL
7,50	24,0	34,0

VAL DE LOIRE

BOURGUEIL AOP BIO, DOMAINE DE LA CABERNELLE
SAUMUR AOC, CHÂTEAU FOUQUET

7,50	24,0	34,0
8,00	26,0	36,0

BEAUJOLAIS ET BOURGOGNE

BOURGOGNE CÔTE CHALONNAISE AOP, MILLEBUI PINOT NOIR
HAUTE CÔTE DE NUITS AOP 2022 DOMAINE PANSIOT
BOURGOGNE "GRAVELS" 2019 CLAUDE MARÉCHAL
MORGON "CÔTE DE PY" 2020 JEAN FOILLARD

8,50	25,0	38,0
		47,0
		49,0
		50,0

VALLÉE DU RHONE

CÔTES DU RHÔNE 2021 "AU BOUT DE LA VIGNE"
CAIRANNE 2021 CLOS DES MOURRES
CROZES HERMITAGE AOP, DAVID REYNAUD

7,00	22,0	31,0
		39,0
		45,0

BORDEAUX

BORDEAUX SUPÉRIEUR CHÂTEAU GUILLOT
ST. ESTEPHE 2019 CHÂTEAU HAUT BARADIEU
ST. EMILION GRAND CRÛ 2013 LA CHAPELLE LESCOURS
CHÂTEAU LE PUY 2019

8,00	26,0	36,0
		45,0
		49,0
		50,0

LANGUEDOC

TERRASSES DU LARZAC, SAINT APOLLINE
PIC SAINT LOUP AOP, CHÂTEAU DE LANCYRE

7,50	24,0	34,0
8,00	26,0	36,0

ROSÉ

PEYRASSOL, MÉDITERRANÉE
UP ULTIMATE CÔTES DE PROVENCE
M DE MINUTY CÔTES DE PROVENCE

6,00	19,0	28,0
7,80	25,5	36,0
		37,0

WHITE

CHARDONNAY, LE COQUILLIER
ALSACE GEWURZTRAMINER, BIECHER - HANS SCHAEFFER
PETIT CHABLIS, ROLAND LAVANTUREUX
POUILLY FUMÉ, NICOLAS GAUDRY

6,00	19,0	28,0
7,50	24,0	31,0
10,0	31,5	45,0
8,00	26,0	37,0

WINE