

STARTERS & TAPAS TO SHARE

COLLABORATION WITH TOMY GOUSSET, STARRED CHEF

PERFECT EGG, CHESTNUT & MUSHROOM VELOUTÉ, CROUTONS, HAZELNUTS, GRATED PARMESAN	14,00
HUMMUS & HARD-BOILED EGG, POMEGRANATE & EGGPLANT, CHICKPEAS & PICKLED PEPPERS	14,00
SEA BREAM CEVICHE, PASSION FRUIT LECHE DE TIGRE, POMEGRANATE & GREEN RADISH, FRIED CORN	20,00
PIZZETTA, FIOR DI LATTE, TOMATO SAUCE, KALAMATA OLIVES, ZA'ATAR	13,00

VITELLO TONNATO, POMEGRANATE, CAPERS, CROUTONS & RADISH	18,00
BURRATA, ROASTED PUMPKIN, HAZELNUTS	14,00
SMOKED SCAMORZA ARANCINI, TRUFFLED GARLIC CREAM	13,00
TOASTED SANDWICH WITH HAM, COMTÉ & SUMMER TRUFFLE CREAM	16,00
FRITTO MISTO (CALAMARI, PRAWNS, ACCRAS)	16,00
6 XL SNAILS FROM LA MAISON DE L'ESCARGOT	16,00
FRENCH ONION GRATIN SOUP	14,00

MAINS, GRILLED & ROASTED

COLLABORATION WITH TOMY GOUSSET, MICHELIN STARRED CHEF

SHAKSHUKA, EGG & MERGUEZ SAUSAGE, SPINACH, LENTILS, FETA, HOMEMADE FRIES	20,00
ROASTED CHICKEN LEG, TANDOORI SAUCE, RICE/ SPINACH WITH RAISINS & POMEGRANATE, ALMONDS	21,00
RIGATONI WITH TRUFFLE & CREAMY BURRATA, MUSHROOM FRICASSÉE, ROASTED HAZELNUTS	21,00
BEEF KEFTA, SWEET POTATO PURÉE, POMEGRANATE & HOMEMADE BARBECUE SAUCE, CRISP TUILE	22,00
SEARED OCTOPUS, SMASHED POTATOES, PADRÓN PEPPERS, OYSTER MUSHROOMS, BEURRE BLANC SAUCE	24,00
VEAL PICCATA, CREAMY MASCARPONE POLENTA, MUSHROOMS & CHIMICHURRI	24,00
GRILLED SEA BREAM, CARROT PURÉE, GRIBICHE SAUCE, RADICCHIO SALAD & BEURRE BLANC	25,00
SEARED SCALLOPS, POTATO PURÉE & PARSNIP CHIPS	35,00

LINGUINE BOLOGNESE, PARMESAN CRUMBLE	18,50
COD FISH & CHIPS, TARTAR SAUCE, FRIES	20,00
KNIFE-CUT SAUSAGE FROM MAISON CONQUET, MUSTARD SEEDS, PICKLED ONIONS, HOMEMADE MASHED POTATOES	19,50
BEEF TARTARE, CONFIT EGG YOLK, CAPERS & PICKLES, ROSEMARY FRIES	21,00
BEEF HANGER STEAK, BLUE CHEESE SAUCE, HOMEMADE FRIES	23,00
MARBLED BEEF STEAK, BÉARNAISE SAUCE, HOMEMADE FRIES	27,00
ROASTED RIB OF BEEF (1 KG) – TO SHARE FOR TWO	85,00

SIDES

5,00

FRITES MAISON / RIZ / SALADE / LINGUINE / HARICOTS VERT FRAIS / PURÉE DE POMME DE TERRE

SALADS & SANDWICHES

SALMON POKE BOWL, GRAVLAX SALMON, AVOCADO, WAKAME, SEASONED RICE, CRUNCHY VEGETABLES	19,50
AVOCADO TOAST, FETA, SOFT-BOILED EGG, VEGETABLE SALAD	18,50
GOAT CHEESE SALAD: POTATO PANCAKE, FRISÉE LETTUCE, BEETROOT, POMEGRANATE & WALNUTS	19,00
CHICKEN CAESAR: CRISPY CHICKEN, AVOCADO, ROMAINE LETTUCE, CAESAR DRESSING (ADD BACON +€1)	18,50
VEGAN BOWL: AVOCADO, HUMMUS, BABY GEM LETTUCE, CAULIFLOWER, GRILLED EGGPLANT, FALAFEL, QUINOA, RED CABBAGE	18,50
BURRITO: CRISPY CHICKEN, CREAM CHEESE, BABY SPINACH, HOMEMADE FRIES	18,50
BURGER: BEAUFORT CHEESE, CARAMELIZED ONIONS, PICKLES, ICEBERG LETTUCE, HOMEMADE SAUCE (BACON +€1)	19,50

SMALL PLATES

AU CHOIX :
1=8€ / 2=15€ / 4=26€

CHARCUTERIES

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

CHEESES

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

VEGETARIAN

- FALAFEL, GREEK YOGURT AND CORIANDER
- HOMEMADE HUMMUS
- PADRON PEPPERS WITH SEA SALT

HOMEMADE DESSERTS

CHOCOLATE CAKE, HAZELNUT ICE CREAM, MASCARPONE	10,0	CHOCOLATE MOUSSE, HAZELNUT PRALINE	10,00
FRENCH TOAST, VANILLA ICE CREAM, APPLE COMPOTE	10,0	GREEK YOGURT & GRANOLA, FRESH FRUIT	8,50
FROZEN YOGHURT, CARAMELIZED PEAR & APPLE, CINNAMON	10,0	GOURMET COFFEE (COFFEE SERVED WITH MINI DESSERTS)	9,00
PASSION FRUIT CRÈME BRÛLÉE STYLE	10,0		
TART OF THE DAY	9,00	GLACES ARTISANALES : LE BAC À GLACE	1 boule 4,00 2 boules 7,50 3 boules 11,00
TIRAMISU	9,00	DEMANDEZ NOS PARFUMS	

WATERS

	50 CL	1 L
EAU VITTEL	5,50	7,50
SAN PELEGRINO	5,50	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 25CL	5,50
FUZE TEA 25CL	5,50
1/4 VITTEL, 1/4 VITTEL SIROP	5,00
LIMONADE, DIABOLO SIROP 25CL	5,00
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

WINES

RED

VAL DE LOIRE

	15CL	50CL	75CL
Chinon AOC, "Amaranthes" Baudry Dutour	7,80	24,5	34,0
Bourgueil AOP BIO, Domaine de la Cabernelle	8,00	26,0	36,0

BEAUJOLAIS ET BOURGOGNE

Morgon Côte de Py, "Grande Mises" Mommessin			40,0
Bourgogne côte Chalonnaise AOP, Millebuis Pinot Noir	8,50	27,0	38,0
Haute côte de nuits AOP, Domaine Pansiot			47,0
Mercrey AOP, Château d'Étroyes Clos de l'Evêque			58,0

VALLÉE DU RHONE

Côtes du Rhône "Au bout de la vigne"	7,00	22,0	31,0
Cairanne Clos des Mourres			39,0
Crozes Hermitage AOP, David Reynaud			47,0

BORDEAUX

Bordeaux Supérieur Château Guillot	8,00	26,0	36,0
St. Estephe 2019 Château Haut Baradieu			45,0
St. Emilion Grand Crû 2013 La Chapelle Lescours			49,0
Château le Puy 2019			50,0

SUD

Alpilles IGP, "Violon d'Ingres" Domaine du Grand Castelet	7,80	24,5	34,0
Terrasses du Larzac, Saint Apolline	8,00	26,0	36,0

ROSÉ

Peyrassol, Méditerranée	6,50	20,0	29,0
Domaine Royal de Jarras, Gris de gris, Sables de Camargue	7,50	24,0	32,0
UP Ultimate Côtes de Provence	8,00	25,5	36,0
M de MINUTY Côtes de Provence			38,0

WHITE

Chardonnay, Le Coquillier	6,00	19,0	28,0
Alsace Gewurztraminer, Biecher - Hans Schaeffer	8,00	26,0	37,0
Pouilly Fumé, Nicolas Gaudry	8,00	26,0	37,0
Bougogne Montagny AOP, Millebuis	8,50	27,0	38,0