



## STARTERS & TAPAS TO SHARE

### COLLABORATION WITH TOMY GOUSSET, STARRED CHEF

STRACCIATELLA, TOMATOES, YELLOW ZUCCHINI, KALAMATA OLIVES	13,00
HUMMUS & HARD-BOILED EGG, ROASTED VEGETABLES, POMEGRANATE, ZAAATAR	14,00
SALMON TARTARE, AVOCADO, POMEGRANATE, SOY SAUCE, CRISPY RICE	18,00
PIZZETTA, STRACCIATELLA, MORTADELLA, BASIL & PISTACHIO PESTO	16,00

GUACAMOLE PICO DE GALLO, TACOS CHIPS	18,00
SMOKED SCAMORZA ARANCINI, GARLIC & SUMMER TRUFFLE CREAM	13,00
TOASTED SANDWICH, COMTÉ, HAM, SUMMER TRUFFLE CREAM	16,00
FRITTO MISTO (SQUID, PRAWNS, ACCRAS)	18,00
6 XL SNAILS FROM LA MAISON DE L'ESCARGOT	16,00
FRENCH ONION GRATIN	14,00

## MAINS, GRILLED & ROASTED

### COLLABORATION WITH TOMY GOUSSET, MICHELIN STARRED CHEF

GRILLED LEMONGRASS PORK SKEWERS, LITTLE GEM LETTUCE & GARLIC YOGURT SAUCE	20,00
CHICKEN SUPREME, SAGE GNOCCHI, MUSTARD SEEDS	23,00
RIGATONI WITH TRUFFLE & CREAMY BURRATA, MUSHROOM FRICASSEE, TOASTED HAZELNUTS	21,00
BEEF KEFTA, TAHINI YOGURT SAUCE, GRILLED PITA, HOMEMADE FRIES	22,00
VITELLO TONNATO, CAPERS, CONFIT TOMATOES, PARMESAN, ARUGULA & PINE NUTS, HOMEMADE FRIES	24,00
SEARED OCTOPUS, TOMATO SAUCE, GRILLED EGGPLANT, BABY POTATOES	24,00
PLANCHA ROYAL SEA BREAM, CAPONATA (EGGPLANT, TOMATOES, OLIVES, CAPERS, PINE NUTS)	25,00
ROASTED CÔTE DE BOEUF (1KG) TO SHARE FOR 2	85,00

LEMON CHICKEN PAILLARD, GREEN BEANS, KALAMATA OLIVES, TOASTED ALMONDS	21,00
FISH & CHIPS, TARTARE SAUCE, FRIES	20,00
LINGUINE AL' CARBO, PEPPERED COPPA AND PARSLEY	19,00
HOUSE-MADE KNIFE-CUT SAUSAGE, CONQUET STYLE, GRAIN MUSTARD, PICKLED ONIONS, HOMEMADE MASH	20,00
BEEF TARTARE, CONFIT EGG YOLK, CAPERS & GHERKINS, ROSEMARY FRIES	21,00
HANGER STEAK WITH BLUE CHEESE SAUCE, HOMEMADE FRIES	23,00
MARbled BEEF, BÉARNAISE SAUCE, HOMEMADE FRIES	27,00

### SIDES

HOMEMADE FRIES / SALAD / RIGATONI / FRESH GREEN BEANS / MASHED POTATOES 5,00

## 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
HEIRLOOM TOMATO SALAD, VITELLO SAUCE, BURRATA, CROUTONS & ANCHOVIES	19,00
CHICKEN CAESAR: CRISPY CHICKEN, AVOCADO, ROMAINE LETTUCE, CAESAR DRESSING (ADD BACON +€1)	19,00
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)	20,00

## SMALL PLATES

YOUR CHOICE:  
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

FRENCH TOAST, CHERRIES, CRÈME ANGLAISE & PISTACHIOS	11,0	GREEK YOGURT & GRANOLA, FRESH FRUIT	8,50
FROZEN YOGURT, PEACH & DRIED APRICOT	10,0	GOURMET COFFEE (COFFEE SERVED WITH MINI DESSERTS)	9,00
LEMON STRAWBERRY TART, MASCARPONE, ORANGE BLOSSOM	10,0		
TIRAMISU	9,00		
CHOCOLATE MOUSSE, HAZELNUT PRALINE	10,00	<b>ARTISAN ICE CREAM: LE BAC À GLACE</b>	1 scoop 4,00
TART OF THE DAY	9,00	ASK FOR OUR FLAVOURS	2 scoops 7,50 3 scoops 11,00

## 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

<b>VAL DE LOIRE</b>	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'Évêque			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 Baradiou			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