COMPTOIR PRINCIPAL

STARTERS & TAPAS TO SHARE

COLLABORATION WITH TOMY GOUSSET, STARRED CHEF

HOMEMADE PARMESAN GNOCCHI, SHIITAKE AND HAZELNUT CREAM, FRESH SPINACH	13,00
SLOW-COOKED EGG, VELVETY RED KURI SQUASH AND COCONUT MILK SOUP, CROUTONS AND PARMESAN	13,00
PIZZETTA WITH TRUFFLE CREAM, MUSHROOMS, ARUGULA	17,00
PAPRIKA-GRILLED PORK SKEWER, LITTLE GEM LETTUCE SALAD AND GARLIC CREAM	13,00
SCALLOP CARPACCIO, MANGO LECHE DE TIGRE, TROUT ROE AND RED RADISH	21,00

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

ROASTED CHICKEN LEG WITH TANDOORI SAUCE, RICE WITH SPINACH, RAISINS AND POMEGRANATE, AND ALMONDS	22,00
BEEF CHEEK SLOW-COOKED FOR SIX HOURS WITH ONIONS AND RAISINS, MASHED POTATOES, TOASTED BREADCRUMBS	25,00
TRUFFLE RIGATONI WITH CREAMY BURRATA, MUSHROOM FRICASSEE AND TOASTED HAZELNUTS	21,00
BEEF KOFTA, HUMMUS AND RED LENTILS, CONFIT TOMATO PESTO AND HOUSE-MADE FRIES	23,00
VEAL PICCATA, HOMEMADE GNOCCHI AND SUPRÊME SAUCE	25,00
SEARED OCTOPUS, NEW ZEALAND SPINACH, SWEET PEPPER RELISH AND SMASHED BABY POTATOES	24,00
PLANCHA-GRILLED SEA BASS, MELTED LEEKS AND POMEGRANATE, RICE PILAF AND LEMON BEURRE BLANC	26,00
SCALLOPS, MASHED POTATOES, ROASTED BUTTERNUT SQUASH, PARSNIP CRISPS AND BEURRE BLANC	35,00
ROASTED CÔTE DE BOEUF (1KG) TO SHARE FOR 2	85,00

LEMON CHICKEN PAILLARD, GREEN BEANS, KALAMATA OLIVES AND TOASTED ALMONDS	21,00
MAFALDE WITH BOLOGNESE SAUCE AND GRATED PARMESAN	21,00
MAISON CONQUET HAND-CUT SAUSAGE, MUSTARD SEEDS, PICKLED ONIONS AND HOMEMADE MASHED POTATOES	19,00 20,00

SIDES

5,00

HOMEMADE FRIES / SALAD / RIGATONI / FRESH GREEN BEANS / RICE MASHED POTATOES

STEAK FRITES

BEEF TARTARE, CONFIT EGG YOLK, CAPERS AND GHERKINS, HOUSE-MADE FRIES	22,00
ANGUS HANGER STEAK, BLUE CHEESE SAUCE & FRIES	24,00
MARBLED BEEF STEAK, BÉARNAISE SAUCE & FRIES	28,00

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

VANILLA RICE PUDDING, PEANUT BUTTER AND CRUNCHY GRANOLA	10,0
FRENCH TOAST, DULCE DE LECHE AND VANILLA ICE CREAM	11,0
PAVLOVA, MANGO ICE CREAM AND VANILLA MASCARPONE CREAM	10,0
FROZEN YOGURT, APPLES, PEARS AND CHANTILLY CREAM	10,0
TIRAMISU	9,00
CHOCOLATE MOUSSE WITH HAZELNUT PRALINE	10,00
TART OF THE DAY	9,00
GREEK YOGURT WITH GRANOLA AND FRESH FRUIT	8,50
GOURMET COFFEE (COFFEE SERVED WITH MINI DESSERTS)	9,00

ARTISAN ICE CREAM: ***LE BAC À GLACE***
ASK FOR OUR FLAVOURS

1 scoop 4,00
2 scoops 7,50
3 scoops 11,00

WATERS

	50 CL	1 L
EAU VITTEL	5,50	8,00
SAN PELEGRINO	5,50	8,00
CHATELDON	75CL	8,00

SOFTS

KOMBUCHA ARCHIPEL FIGUIER *33CL*	7,50
FEVER TREE *32CL* TONIC WATER, GINGER BEER, GINGER ALE	5,30
COCA COLA, ZERO, CHERRY *33CL*	5,70
SPRITE, FANTA *25CL*	5,70
ORANGINA, SCHWEPPES AGRUMES *25CL*	5,70
FUZE TEA *25CL*	5,70
THÉ GLACÉ MAISON *33CL*	6,50
PERRIER *33CL*	5,70
1/4 VITTEL, 1/4 VITTEL SIROP	5,20
LIMONADE, DIABOLO SIROP *25CL*	5,20
JUS CHARLES PAPILLON - *25CL* : PÊCHE, POMME, TOMATE, POIRE, FRAMBOISE, ABRICOT	7,00

APÉRITIFS

AMERICANO MAISON	11,0
PASTIS, RICARD *2CL*	5,00
PORTO, MARTINI, CAMPARI	5,20
KIR VIN BLANC	6,50
MUSCAT	6,50

DRAFT BEERS

	25 CL	50 CL
HEINEKEN	4,70	9,20
EDELWEISS	4,90	9,60
AFFLIGEM	4,90	9,60
GALIA IPA	4,90	9,60

WINES

RED

VAL DE LOIRE

	15CL	50CL	75CL
Chinon AOC, "Amaranthes" Baudry Dutour	8,00	26,0	36,0
Bourgueil AOP BIO, Domaine de la Cabernelle	8,50	27,0	38,0

BEAUJOLAIS ET BOURGOGNE

Saint Amour AOP, Domaine de Lucie	8,00	26,0	36,0
Morgon Côte de Py, "Grande Mises" Mommessin			40,0
Hautes-côtes de Beaune AOP, Domaine Billard	11,0	34,0	46,0
Mercurey AOP, vieilles vignes, Domaine de la Monette			64,0

VALLÉE DU RHONE

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

BORDEAUX

Bordeaux Supérieur Château Guillot	8,00	26,0	36,0
St. Estephe Château Haut Baradieu			50,0
St. Emilion Grand Crû La Chapelle Lescours			55,0

LANGUEDOC

Pinot noir IGP Pays d'Oc, Collovray & Terrier	8,50	27,0	38,0
Terrasses du Larzac, Saint Apolline	8,50	27,0	38,0

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	8,50	27,0	38,0
M de MINUTY Côtes de Provence			40,0

WHITE

Chardonnay, Le Coquillier	6,50	20,0	29,0
Viognier, Domaine Les Salices	8,00	26,0	37,0
Alsace Gewurztraminer, Biecher - Hans Schaeffer	8,00	26,0	37,0
Vouvray 100 % Chenin, Catherine et Pierre Breton	9,00	29,0	40,0
Pouilly Fumé, Nicolas Gaudry	9,00	29,0	40,0