

TO START

- 12 Soup of the day
- 14 French onion soup
- 12 Homemade country pâté from maison Mas
- 17 Pâté en croûte from Maison Bollard
- 13 Poached egg with mushroom sauce and bacon
- 17 Gravlax salmon with wasabi cream
- 16 Small chicken & vegetable spring rolls
- 15 Vegetable samossas, sweet and sour sauce
- 16 6 wild Burgundy snails / 29€ for 12

RATHER FRESH

- 23 Steak tartares of "Aubrac or Salers" beef
 - Classic
 - Venetian (tomato, olive, pesto, parmesan, spring onion)

SOMEWHERE IN ALSACE

Our cabbage is cooked according to tradition: lard, juniper and Riesling

- 29 Sauerkraut with semi-salted knuckle of pork
- 30 Alsatian sauerkraut : *Smoked breast, rib dish, knack from Alsace, Montbéliard, Nuremberg*
- 35 The great Zimmer sauerkraut : *Knuckle of pork, smoked breast, rib dish, knack from Alsace, Montbéliard, Nuremberg*
- 33 Seafood sauerkraut : *fish according to availability, white butter sauce*

A FEW DISHES

- 21 Curry vegetables
- 27 Truffle Orecchiette pasta with country ham and parmesan
- 33 Grilled octopus, venere rice, provencale sauce
- 27 Sea bream fillet, green beans, red butter sauce
- 26 Chicken supreme, mushroom sauce, mashed potatoes
- 24 "Le Cheddar" cheeseburger : melted cheddar, beef, crispy bacon, onions, tomato, barbecue sauce
- 24 "Le Chicken" cheeseburger : crispy chicken, cajun sauce onions, tomato, cheddar
- 28 Angus skirt steak, Tiger style sauce, french fries and green salad
- 27 lentil casserole, Montbéliard sausage, smoked bacon
- 39 Charolais entrecote steak, bleu cheese sauce, gratin Dauphinois (potato gratin)
- 16 Kid's menu upon request

SET MENU 30€

- Poached egg with mushroom sauce and bacon
- or Homemade country pâté from maison Mas
- or Soup of the day

And

- Curry vegetables
- or Chicken supreme, mushroom sauce, mashed potatoes
- or Sea bream fillet, green beans, red butter sauce

FROM THE FINGERTIPS

- 16 Small chicken & vegetable spring rolls, sweet and sour sauce
- 15 Vegetable samossas, sweet and sour sauce
- 17 Summer truffle taramasalata, toasted bread
- 17 Smoked sardines from Kaviari, toasted bread
- 15 Pork rillettes to share
- 24 Charcuterie board from Maison Mas : country pâté, country ham, dried sausage, chorizo, pork rillettes
- 26 Mixte board : country pâté, country ham, dried sausage, pork rillettes, truffled Brie cheese from Meaux, comte cheese AOP
- 16 Three cheese platter : Rocamadour cheese, truffled Brie cheese from Meaux, comte cheese AOP
- 17 Croque-Monsieur or Croque-Madame, green salad & french frie

GREENS

- 23 **Caesar salad** : Crispy chicken, boiled egg, romaine lettuce, croutons and parmesan
- 26 **Nicoise salad** : grilled rare tuna, boiled egg, green salad, green beans, tomatoes, anchovy, black olives, red onions
- 23 **Curly salad with bacon** : Poached egg, bleu cheese, curly salad, bacon, croutons

END OF GAME !

- 12 Rocamadour AOP cheese, cherry chutney
- 13 Truffled Brie cheese from Meaux ; walnut kernels
- 12 Cheesecake, red fruit coulis
- 12 Chocolate lava cake, vanilla ice cream ans salted butter caramel
- 12 Crème brûlée
- 13 Tatin tart with sour cream
- 13 Baba with infused rum, vanilla whipped cream
- 12 Seasonal fruit salad, Hibiscus herbal tea
- 15 Mont-blanc style pavlova
- 13 French toast style brioche, vanilla ice cream
- 13 Profiteroles
- 12 Gourmet coffee (+1,5€ gourmet tea)
- 15 Irish coffee

14 THE FAMOUS Berthillon ICE CREAMS

Your choice of two flavours :

Salted butter caramel, Extra Bitter cacao, white chocolate, honey nougat, vanilla, raspberry, pistachio pear, passion fruit, mango, vineyard peach


★ **Candied chestnut flavor 2 balls** (+3,00€)

Kitchen chef : Laurent ZAMBONINI

VINES

RED 37,5cl 75cl

Woody and robust

Côte de Bourg AOP – Château Escalette  35

A côtes de Bourg carved in limestone, full and fresh with a fine tannic line

Saint-Emilion grand cru AOP - Château Bellerose 28 52

Nice density, velvety tannins, wood and roasted coffee hints

Saint-Estèphe AOC – La Devise de Lilian 62

silky and melted tannins, a beautiful freshness

Saint-Julien AOP - Les Fiefs de Lagrange 69


Second vin du cru classé Château Lagrange

Lovely, with supple tannins, nose of black fruit, cherry and spices

Fruity and silky

Brouilly AOC - Réserve de Beauvoisie 19 36

Supple, crunchy and fruity, very lovely

Saint-Nicolas de Bourgueil AOC – La Tour de Mon Père  40

Organically produced, lovely and very fruity

Sancerre AOC- Domaine Doudeau Léger 45

Light robe, violet notes

Bourgogne côte Chalonnaise AOP Pinot Noir Millebuis 43

Silky, light tannins, griotte cherry nose

Plimp and spicy

Argentine – Malbec Finca La Niña 36

Intense nose of red fruit ; cherry plum. Supple, round and spicy in the mouth

Pic Saint-Loup AOC Altitude 192 « Terre Haute » 44

Round and full in the mouth, nose of ripe berries and hints of wood.


Croze Hermitage AOC - Chante Passo 49

Ample and full in the mouth, nose of black fruit and licorice

WHITE

Vin de Pays d'Oc IGP - Le sudiste Chardonnay 36

Fresh and lovely, thyme nose

Anjou blanc AOC – Le P'tit Chenin  34

Vivid and dry, fresh and crispy like an apple

Sancerre AOC- Domaine Doudeau Léger 45

Very dry and Crisp, citrus and exotic fruit hints

Pouilly fumé AOC - Domaine Bruno Blondelet 45

Mineral and classy, nose of flint-stone and grapefruit

Alsace Gewurztraminer AOP – Cave de Ribeauville 42

Elegant, fresh, slightly sweet, exotic fruits, lychee, rose

Riesling – Domaine Christophe Mitnacht – Terres d'Etoiles 45

Fruity, mineral, ideal with sauerkraut!

Chablis AOP – Louis et Catherine Poutout 46

Nice minerality, fresh, touch of white flowers and apple

Bourgogne Hautes Côtes de Nuits – Pierre Laurent 61

Woody nose of cedar, fresh and chiseled, grilled and lemony finish

Pouilly Fuissé AOC – Thierry Drouin 65

Ample and full, toasted woody notes, honey

Monbazillac AOC – Château Beautrand Vieilles Vignes 38

Moist, round, smooth and fruity, dry apricot nose


ROSÉ

IGP Méditerranée – Ponton n°7 36

Very pale, supple, crisp, nice nose of amygdal, citrus hints

Coteaux d'Aix AOP – Domaine Saint-Julien-Les-Vignes  39

Beautiful pale pink color with a floral and fruity nose.

Côtes de Provence AOP – Château La Tour de l'Evêque  43

Second wine of the famous Pétale de Rose, fresh and velvety, flowery nose

CHAMPAGNE 12cl 75cl

Marcoult brut 15 95

Veuve Clicquot 140

Ruinart Blanc de Blancs 175

WATERS 33 cl 75 cl

Evian, Badoit rouge 6,1 9

Chateldon 10

COCKTAILS LONG DRINK 15 to 30 cl

15 **Aperol Spritz**
Apérol, Prosecco Bolani, sparkling water

17 **St-Germain Spritz**
St-Germain liquor, Prosecco Bolani, sparkling water

15 **Le Mojito**
Plantation Original Dark rum, fresh mint, lime, cane sugar, sparkling water

15 **Moscow Mule**
Vodka, lime juice, Ginger Beer

14 « **Home made** » sangria
Red vine, cannelle, lemonade

15 **Tonic Suze**
Suze gentiane liquor, gin, tonic water, lime

14 **Bombay Sapphire** & Indian Tonic water Fever Tree

16 **Hendrick's gin** & Indian Tonic water Fever Tree

COCKTAILS SHORT DRINK 7 à 10 cl

15 **Margarita**
Tequila, triple sec, lime juice

15 **Cosmopolitan**
Vodka, triple sec, cranberry juice, lime juice

15 **Our Espresso Martini**
Vodka, coffee liquor, cane sugar, coffee

15 **Old fashioned**
Bourbon, Angostura, orange zeste

15 **lemon Frizz**
gin, limencello, lemon juice, honey, basil

16 **Porn Star Martini**
Vodka, passion juice, vanilla, Prosecco Bolani

17 **Champagne cocktail**
Vodka, peach cream, Champagne

13 SMOOTHIES & MOCKTAILS

Kiwi passion fruit smoothie 45 cl
Fresh fruit kiwi, mango sorbet, passion fruit and pineapple juice

Mango pineapple smoothie 45 cl
Fresh fruit mango pineapple, diet French yoghurt, mango juice

Vanilla banana smoothie 45 cl
Fresh fruit banana, pineapple juice, vanilla iced cream, cane sugar

Milkshake 45cl
Chocolate, banana chocolate or coconut chocolate

Apple Mojito
Fresh mint, lime, apple juice and crushed ice

Fleur d'amour
Pineapple juice, strawberry syrup, fresh lemon juice

Parfum de femme
Guava juice, cranberry juice, schweppes, fresh lemon juice

APERITIFS

8 White wine kir (Chardonnay)

15 Glass of Champagne **Marcoult Brut**

16 Royal kir

16 Negroni (campari, red vermouth, saffron gin)

7 Ricard, Suze, Lillet blanc

8 Red of white Martini, red or white Porto, Campari, Muscat Beaumes de Venise

DRAUGHT BEER 25cl 50cl

Heineken (Holland) 6,5 12

Ciney (Belgium) 8 13

Gallia Weiss & Versa (France) 7,5 12,5

Beer of the day 8 13

BOTTLED BEER & CIDER 33cl

9 **Gallia Lager, Paris, refreshing blond beer, slightly bitter**

9 **Desperados, France, tequila flavour, citrus hints**

9 **Appie Cider, Paris**