

TO START

- 12 Green peas emulsion, grilled bacon
- 14 French onion soup
- 12 Homemade country pâté
- 17 Pâté en croûte from Maison Bollard
- 12 Mimosa egg
- 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 french beef
 - Classic
 - Venetian (tomato, olive, pesto, parmesan, spring onion)
- 24 Salmon tartar with pickled ginger, french fries and salad

SOMEWHERE IN ALSACE

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

- 30 Alsacian sauerkraut : *Smoked breast, rib dish, knack from Alsace, Montbéliard, Bavarian sausage*
- 33 Seafood sauerkraut : *fish according to availability, white butter sauce*

A FEW DISHES

- 23 Vegetarian moussaka, green salad
- 27 Puntalette pasta, Label Rouge Scottish salmon, dill cream
- 34 Grilled octopus, venere rice, aioli sauce
- 29 Sea bass fillet, Provençal sauce, ratatouille
- 26 Chicken supreme with candied lemon, oriental semolina
- 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
- 33 Veal steak, chanterelle sauce, mashed potatoes
- 39 Charolais entrecote steak, béarnaise sauce, green beans
- 16 Kid’s menu upon request

SET MENU 30€

- Mimosa egg
- or Homemade country pâté
- or Green peas emulsion, grilled bacon
- And**
- Vegetarian moussaka, green salad
- or Chicken supreme with candied lemon, oriental semolina
- or Label Rouge Scottish salmon, puntalette pasta, dill cream

FROM THE FINGERTIPS

- 16 Small chicken & vegetable spring rolls, sweet and sour sauce
- 15 Vegetable samossas, sweet and sour sauce
- 17 Sea urchin coral tarama from “Kaviari”, toasted bread
- 17 Smoked sardines from « Kaviari », toasted bread
- 15 Pork rillettes to share
- 24 Charcuterie board: country pâté, Serrano ham, dried sausage, chorizo, smoked sausage with garlic, pork rillettes
- 26 Mixte board : country pâté, Serrano ham, dried sausage, smoked sausage with garlic, truffled Brie cheese from Meaux, comte cheese AOP
- 27 Mediterranean Mezze: hummus, candied vegetables, eggplant caviar, fresh cheese, tapenade, pita bread
- 16 Three cheese platter : Rocamadour cheese, truffled Brie cheese from Meaux, comte cheese AOP
- 17 Croque-Monsieur or Croque-Madame, green salad & french fries

GREENS

- 24 **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
- 21 **Vegetarian tabbouleh** : Semolina, feta, cucumber, mint, dried grapes, tomato, radish
- 24 **Spinash shoot salad** : avocado, prawns, spinash shoots, pomelos, apple pieces

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, salted butter caramel
- 12 Crème brûlée
- 12 Seasonal fruit salad, Hibiscus herbal tea
- 15 Plate of red berries
- 13 Profiteroles
- 12 Mango ice cream cup : mango sorbet, pineapple and mango fruits, whipped cream
- 12 Raspberries ice cream cup : raspberries sorbet, raspberries fruits, whipped cream
- 12 Gourmet coffee (+1,5€ gourmet tea)
- 16 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

★ **Wild strawberry flavor 2 balls** (+3,00€)

Kitchen chef : Laurent ZAMBONINI

V I N E S

R E D	37,5cl	75cl
<i>Woody and robust</i>		
Côte de Bourg AOP – Château Escalette 		35
<i>A côtes de Bourg carved in limestone, full and fresh with a fine tannic line</i>		
Saint-Emilion AOP - Château Robin des Moines 	28	52
<i>Nice density, velvety tannins, wood and roasted coffee hints</i>		
Saint-Estèphe AOC – La Device de Lilian - 2018		62
<i>silky and melted tannins, a beautiful freshness</i>		
Saint-Julien AOP - Les Fiefs de Lagrange - 2021		72
Second vin du cru classé Château Lagrange		
<i>Lovely, with supple tannins, nose of black fruit, cherry ans spices</i>		
<i>Fruity and silky</i>		
Brouilly AOC - Réserve de Beauvoisie	21	37
<i>Supple, crunchy and fruity, very lovely</i>		
Saint-Nicolas de Bourgueil AOC – La Tour de Mon Père 		42
<i>Organically produced, lovely ans very fruity</i>		
Sancerre AOC- Domaine Doudeau Léger		46
<i>Light robe, violet notes</i>		
Bourgogne côte Chalonnaise AOP Pinot Noir Millebuis		43
<i>Silky, light tannins, griotte cherry nose</i>		
<i>Plimp ans spicy</i>		
Argentine – Malbec- Mendoza, Bodega Piedra Negra 		39
<i>Intense nose of red fruit ; cherry plum. Supple, round ans spicy in the mouth</i>		
Pic Saint-Loup AOC Altitude 192 « Terre Haute »		45
<i>Round and full in the mouth, nose of ripe berries ans hints of wood.</i>		
Croze Hermitage AOC - Chante Passo		49
<i>Ample and full in the mouth, nose of black fruit ans licorice</i>		

W H I T E

Vin de Pays d’Oc IGP - Le sudiste Chardonnay		35
<i>Fresh and lovely, thyme nose</i>		
Anjou blanc AOC – Le P’tit Chenin 		38
<i>Vivid ans dry, fresh and crispy like an apple</i>		
IGP Pays d’Oc – Domaine Les Salices - Viognier		36
<i>Powerful nose with notes of apricot and rose.</i>		
Sancerre AOC- Domaine Doudeau Léger		46
<i>Very dry and Crisp, citrus and exotic fruit hints</i>		
Alsace Gewurztraminer AOP – Cave de Ribeauvillé		46
<i>Elegant, fresh, slightly sweet, exotic fruits, lychee, rose</i>		
Riesling – Domaine Christophe Mittnacht – Terres d’Etoiles		47
<i>Fruity, mineral, ideal with sauerkraut!</i>		
Pouilly fumé AOC - Domaine Bruno Blondelet		45
<i>Mineral and classy, nose of flint-stone ans grapefruit</i>		
Chablis AOP – Famille Gueguen		50
<i>A beautiful minerality, chiseled freshness, note of fresh hazelnut</i>		
Pouilly Fuissé AOC – Thierry Drouin		65
<i>Ample and full, toasted woody notes, honey</i>		
Monbazillac AOC – Château Beautrand Vieilles Vignes		38
<i>Moist, round, smooth and fruity, dry apricot nose</i>		

R O S É

IGP Méditerranée – Ponton n°7		38
<i>Very pale, supple, crisp, nice nose of amyl, citrus hints</i>		
Coteaux d’Aix AOP – Domaine Saint-Julien-Les-Vignes 		40
<i>Beautiful pale pink color with a floral and fruity nose.</i>		
Côtes de Provence AOP – Miraval 		43
<i>Delicate notes of citrus and white flowers. Delicious and balanced.</i>		

C H A M P A G N E

Marcoult brut	15	95
Veuve Clicquot		140
Ruinart Blanc de Blancs		195

W A T E R S

Evian, Badoit rouge	6,3	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 to 10 cl

15	Margarita Tequila, triple sec, lime juice
15	Cosmopolitan Vodka, triple sec, cranberry juice, lime juice
15	Expresso Martini Vodka, coffee and white chocolate 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 MOCKTAILS

	Apple Mojito Fresh mint, lime, apple juice ans crushed ice
	Fleur d’amour Pineapple juice, strawberry syrup, fresh lemon juice
	Parfum de femme Guava juice, cranberry juice, schweppes, fresh lemon juice
14	SMOOTHIES & MOCKTAILS
	Kiwi passion fruit smoothie 45 cl Fresh fruit kiwi, mango sorbet, passionn 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 or banana chocolate

APERITIFS 2 to 14 cl

8	White wine kir (Chardonnay)
15	Glass of Champagne Marcoult Brut
16	Royal kir
18	Large glass of champagne Marcoult Brut with ice
15	Large glass of rosé with ice
16	Negroni (campari, red vermouth, saffron gin)
7	Ricard, Suze, Lillet blanc

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
Gallia Lager , Paris, refreshing blond beer, slightly bitter	
Desperados , France, tequila flavour, citrus hints	
Appie Cider , Paris	