

TO START

- 12 Pumpkin soup
- 14 French onion soup
- 12 Homemade country pâté
- 17 Pâté en croûte from Maison Bollard
- 16 6 wild Burgundy snails / 29€ for 12
- 12 Poached egg with mushroom sauce
- 17 Gravlax salmon with wasabi cream
- 16 Small chicken & vegetable spring rolls
- 15 Vegetable gyoza, poke sauce

RATHER FRESH

- 23 Steak tartares of french beef
 - Classic
 - Venetian (tomato, olive, pesto, parmesan, spring onion)

SOMEWHERE IN ALSACE

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

- 29 Sauerkraut with semi-salted knuckle of pork
- 30 Alsatian sauerkraut : *pork shoulder semi-salted, knack from Alsace, Montbéliard, bavarian sausage*
- 35 The great Zimmer sauerkraut : *Knuckle of pork, pork shoulder semi-salted, knack from Alsace, Montbéliard, bavarian sausage*
- 33 Seafood sauerkraut : *fish according to availability, white butter sauce*

A FEW DISHES

- 23 Vegetarian moussaka, green salad
- 23 Pumpkin risotto, pumpkin seed
- 27 conchiglie with Label Rouge Scottish salmon, lemon cream
- 34 Grilled octopus, venere rice, aioli sauce
- 29 Sea bream fillet, butter sauce, pan-fried vegetables
- 26 Thai chicken supreme with green curry, imperial rice
- 24 Cheeseburger : melted cheddar, beef, crispy bacon, onions, tomato, barbecue sauce
- 24 Chickenburger : crispy chicken, cajun sauce, onions, tomato, cheddar
- 29 Angus skirt steak, Tiger style sauce, french fries and green salad
- 35 Veal steak, morel mushrooms sauce, gratin Dauphinois (potato gratin)
- 27 Pork cheek pot-au-feu
- 45 Rossini Beef fillet, green beans
- 16 Kid's menu upon request

SET MENU 30€

- Pumpkin soup
- or Homemade country pâté
- or Poached egg with mushroom
- And**
- Vegetarian moussaka, green salad
- or Thai chicken supreme with green curry, imperial rice
- or Conchiglie with Label Rouge Scottish salmon, lemon cream

FROM THE FINGERTIPS

- 16 Small chicken & vegetable spring rolls, sweet and sour sauce
- 15 Vegetable gyoza, poke sauce
- 17 Sea urchin coral tarama from "Kaviari", toasted bread
- 17 Smoked sardines from « Kaviari », toasted bread
- 15 Homemade pork rillettes to share
- 24 Charcuterie board: country pâté, Serrano ham, dried sausage, chorizo, smoked sausage with garlic, homemade pork rillettes
- 26 Mixte board : country pâté, Serrano ham, dried sausage, smoked sausage with garlic, 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 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
- 26 **Gizzard salad** : romaine lettuce, duck gizzards, foie gras, green beans, potatoes

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
- 12 Crème brûlée
- 13 French toast style brioche, vanilla ice cream
- 12 Seasonal fruit salad, Hibiscus herbal tea
- 13 Profiteroles
- 12 Belle-Hélène pear
- 13 Mont-Blanc ice cream cup : chestnut ice cream, meringue, 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

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

Kitchen chef : Laurent ZAMBONINI

V I N E S

R E D 37,5cl 75cl

Woody and robust

- Côte de Bourg AOP – Château Escalette 4B 35
A côtes de Bourg carved in limestone, full and fresh with a fine tannic line
- Saint-Emilion AOP - Château Robin des Moines 4B 28 52
Nice density, velvety tannins, wood and roasted coffee hints
- Saint-Estèphe AOC – La Device de Lilian - 2018 62
silky and melted tannins, a beautiful freshness
- Saint-Julien AOP - Les Fiefs de Lagrange - 2021 72
Second vin du cru classé Château Lagrange
Lovely, with supple tannins, nose of black fruit, cherry ans spices

Fruity and silky

- Brouilly AOC - Réserve de Beauvoisie 21 37
Supple, crunchy and fruity, very lovely
- Saint-Nicolas de Bourgueil AOC – La Tour de Mon Père 4B 42
Organically produced, lovely ans very fruity
- Sancerre AOC- Domaine Doudeau Léger 46
Light robe, violet notes
- Bourgogne côte Chalonnaise AOP Pinot Noir Millebuis 43
Silky, light tannins, griotte cherry nose

Plimp ans spicy

- Argentine – Malbec- Mendoza, Bodega Piedra Negra 4B 39
Intense nose of red fruit ; cherry plum. Supple, round ans spicy in the mouth
- Pic Saint-Loup AOC Altitude 192 « Terre Haute » 45
Round and full in the mouth, nose of ripe berries ans hints of wood.
- Croze Hermitage AOC - Chante Passo 49
Ample and full in the mouth, nose of black fruit ans licorice

W H I T E

- Vin de Pays d’Oc IGP - Le sudiste Chardonnay 35
Fresh and lovely, thyme nose
- Anjou blanc AOC – Le P’tit Chenin 4B 38
Vivid ans dry, fresh and crispy like an apple
- IGP Pays d’Oc – Domaine Les Salices - Viognier 36
Powerful nose with notes of apricot and rose.
- Sancerre AOC- Domaine Doudeau Léger 46
Very dry and Crisp, citrus and exotic fruit hints
- Alsace Gewurztraminer AOP – Cave de Ribeauvillé 46
Elegant, fresh, slightly sweet, exotic fruits, lychee, rose
- Riesling – Domaine Christophe Mittnacht – Terres d’Etoiles 47
Fruity, mineral, ideal with sauerkraut!
- Pouilly fumé AOC - Domaine Bruno Blondelet 45
Mineral and classy, nose of flint-stone ans grapefruit
- Chablis AOP – Famille Gueguen 50
A beautiful minerality, chiseled freshness, note of fresh hazelnut
- 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

R O S É

- IGP Méditerranée – Ponton n°7 38
Very pale, supple, crisp, nice nose of amyl, citrus hints
- Coteaux d’Aix AOP – Domaine Saint-Julien-Les-Vignes 4B 40
Beautiful pale pink color with a floral and fruity nose.
- Côtes de Provence AOP – Miraval 4B 43
Delicate notes of citrus and white flowers. Delicious and balanced.

C H A M P A G N E 12cl 75cl

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

W A T E R S 33 cl 75 cl

- 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 **La Résistance**
Gin, fresh lemon juice, blackberry cream, verbena syrup, Schweppes
- 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 **Amaretto Sour**
Amaretto, fresh lemon juice, egg white, Angostura bitter
- 16 **Porn Star Martini**
Vodka, passion juice , vanilla, Prosecco Bolani
- 17 **Bellini**
Champagne **Marcoult Brut**, peach puree

13 MOCKTAILS

- Apple Mojito**
Fresh mint, lime, apple juice ans crushed ice
- Bloom**
Hibiscus syrup, fresh lemon juice, Guava juice, thyme, lemonade
- Winter garden**
Cinnamon syrup, lemon juice, pear juice, apple juice, soda

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 vermouht, 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

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