

TO START

- 12 Cold zucchini soup with mint and feta
- 14 French onion soup
- 12 Homemade country pâté
- 17 Pâté en croûte from Maison Bollard
- 16 6 wild Burgundy snails / 29€ for 12
- 12 Mimosa egg with pepper from Espelette
- 16 Small chicken & vegetable spring rolls
- 15 Vegetable gyoza with poké sauce

RATHER FRESH

- 23 Steak tartares of french beef
 - Classic
 - Venetian (tomato, olive, pesto, parmesan, spring onion)
- 24 Tuna tartar with avocado, french fries and salad

SOMEWHERE IN ALSACE

Our cabbage is cooked according to tradition: Champagne, lard, juniper

- 30 Alsatian sauerkraut : *semi-salted pork loin, Frankfurt sausage, Montbéliard sausage, Bavarian sausage*
- 33 Seafood sauerkraut : *fish according to availability, white butter sauce*

A FEW DISHES

- 23 Vegetarian moussaka, green salad
- 21 Gnocchi, sage butter
- 34 Grilled octopus, venere rice, aioli sauce
- 29 Sea bass fillet, pan-fried Mediterranean vegetables, virgin sauce
- 26 Chicken supreme with olive sauce, 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, mashed potatoes, green salad
- 33 Veal steak, chanterelle sauce, green beans
- 16 Kid's menu upon request

SET MENU 30€

- Mimosa egg with pepper from Espelette
- or Homemade country pâté
- or Cold zucchini soup with mint and feta
- And**
- Vegetarian moussaka, green salad
- or Chicken supreme with olive sauce, oriental semolina
- or Sea bass fillet, pan-fried Mediterranean vegetables, virgin sauce

FROM THE FINGERTIPS

- 16 Small chicken & vegetable spring rolls, sweet and sour sauce
- 15 Vegetable gyoza with poké sauce
- 17 Sea urchin coral tarama from "Kaviari", toasted bread
- 17 Sardines in oil from « Kaviari », toasted bread
- 15 Pork rillettes to share
- 24 Charcuterie board: country pâté, Serrano ham, dried sausage, smoked sausage with garlic, pork rillettes
- 26 Mixte board : country pâté, Serrano ham, dried sausage, smoked sausage with garlic, Brie cheese from Meaux AOP, comte cheese AOP
- 18 Duo of burrata, genovese pesto and rosso
- 16 Three cheese platter : Rocamadour cheese, Brie cheese from Meaux AOP, comte cheese AOP
- 17 Croque-Monsieur or Croque-Madame, green salad & french frie

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
- 25 **Thai salad** : Marinated beef tataki, Chinese cabbage, chayote, carrot, mango, sesame seeds, fried onions

END OF GAME !

- 12 Rocamadour AOP cheese, cherry chutney
- 13 Brie cheese from Meaux AOP ; 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 « Ile flottante » : meringue floating in vanilla sauce
- 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

VINES

RED 37,5cl 75cl

Woody and robust

Côte de Bourg AOP – Château Escalette ^{AB} 35

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

Saint-Emilion AOP - Château Robin des Moines ^{AB} 28 52

Nice density, velvety tannins, wood and roasted coffee hints

Saint-Estèphe AOC – La Devise 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 and 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 ^{AB} 42

Organically produced, lovely and 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 ^{AB} 39

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

Fitou AOP – Domaine Bertrand Bergé ^{AB} 40

A generous and lively wine with aromas of black fruits

Pic Saint-Loup AOC Altitude 192 « Terre Haute » 45

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 35

Fresh and lovely, thyme nose

Anjou blanc AOC – Le P'tit Chenin ^{AB} 38

Vivid and 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

Alsace AOP Riesling – Domaine Mittnacht – Terres d'Etoiles 47

Fruity, mineral, ideal with sauerkraut!

Pouilly fumé AOC - Domaine Bruno Blondelet 45

Mineral and classy, nose of flint-stone and grapefruit

Chablis AOP – Famille Gueguen 51

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

ROSÉ

IGP Méditerranée – Ponton n°7 38

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

Coteaux d'Aix AOP – Domaine Saint-Julien-Les-Vignes ^{AB} 40

Beautiful pale pink color with a floral and fruity nose.

Côtes de Provence AOP – Miraval 45

Delicate notes of citrus and white flowers. Delicious and balanced.

CHAMPAGNE 12cl 75cl

Marcoult brut 15 95

Veuve Clicquot 140

Ruinart Blanc de Blancs 195

WATERS 33 cl 75 cl

Evian, Badoit rouge 6,3 9

Chateldon 10 9

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

16 **Expresso Martini**
Vodka, coffee and white chocolate liqueur, 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 **French Martini**
Vodka, raspberry liqueur, pineapple juice

13 MOCKTAILS 15 to 30 cl

Virgin Mojito
Fresh mint, lime, lemonade, and crushed ice

Bloom
Hibiscus syrup, fresh lemon juice, Guava juice, lemonade

Le Trianon
Lemon juice, apple juice, Ginger Beer

14 SMOOTHIE

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 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

8 Red of white Martini, red or white Porto, Campari,

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**