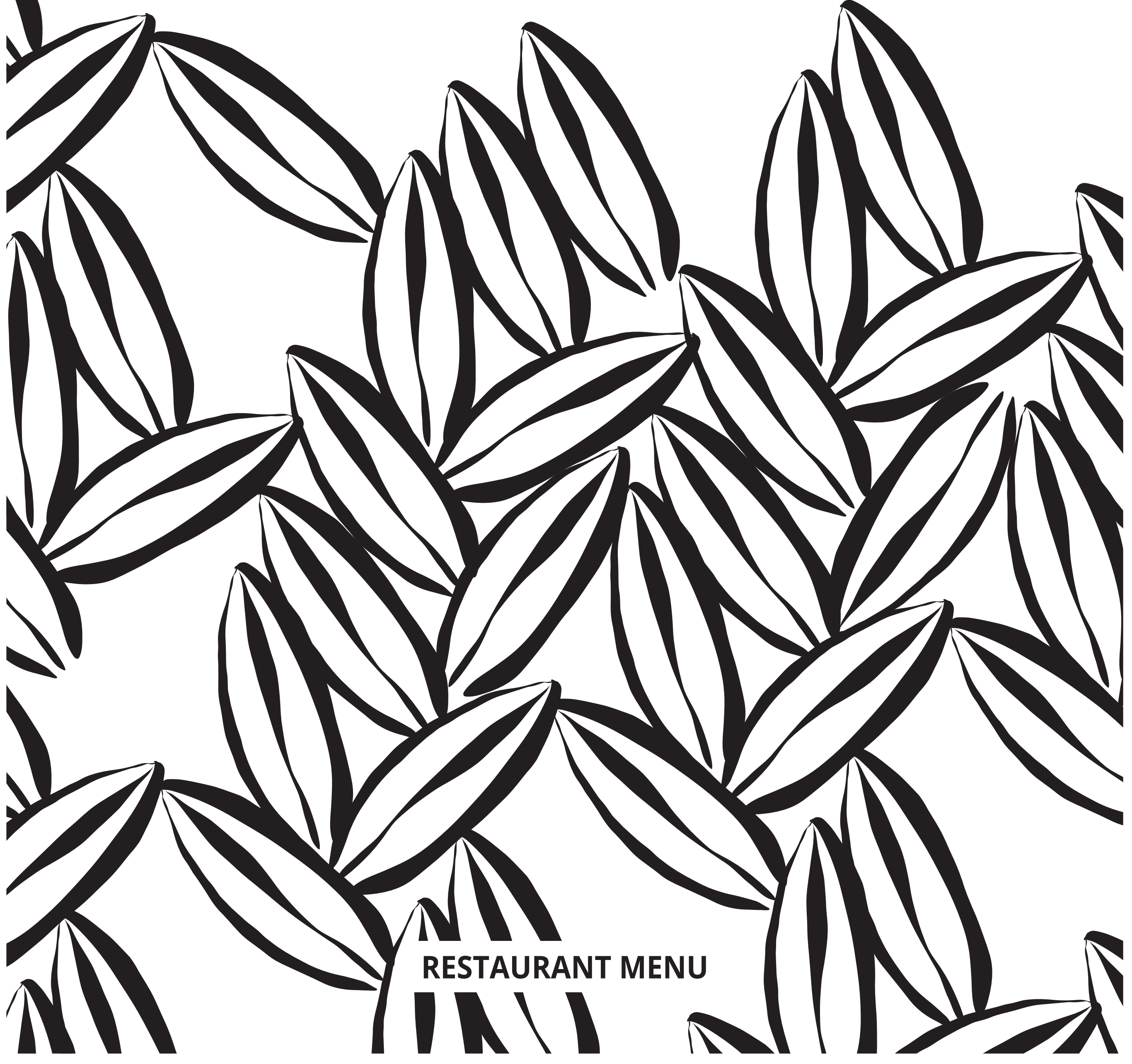




PARTAGER

MOZAMI

ET DÉGUSTER



RESTAURANT MENU



— FOR FOODIES —

LET'S SHARE

Creamy butternut soup	4.00
Fried cheese mash potatoes	6.00
Onion & potato egg tortillas	4.50
Belleville sausage roll with chanterelles	6.00
Mozami hard boiled egg, fresh mayonnaise crispy onions	5.00
Gravelax of salmon Piemontaise	7.00
Prince de Paris ham - Café de Paris butter	6.00
Beetroot hummus	4.50
Cured ham and mozzarella with pesto	6.50
Spinach ravioli with mushroom broth	7.00
Truffle cream pizza	12.00
Beef tataki -chimichurri-	9.50
Tomato and tuna tartine	7.00
Frog legs with parsley	11.00
Beef tartar and smoked herring	8.00
Stracciatella with smoked salt	7.00
Croque with white ham Prince de Paris and comté cheese	7.00
Caesar salad	11.00
Gratin of coquillettes pasta with truffled white ham	12.00
Veggie spelt rissoto and grilled buckwheat	4.00
French fries, roasted baby potatoes, roasted vegetables	4.00
Mixed leaves salad	4.00

BOARDS

Paname	12.00
Paris ham, fourme d'ambert cheese, red endive	
Charcuterie lovers	15.00
Paris & Bayonne ham, garlic sausage	
Cheesy	16.00
Crottin de chavignol goat's cheese, fourme d'ambert, comté	
Indulgent!	22.00
Cold meats and cheese	
Country pâté with Espelette pepper	5.50
Canned sardines, butter and toast	6.50



SWEET TREATS

Dolce rice pudding with caramel & buckwheat	7.00
Mozami Miiiiille-feuille pastry	7.50
White chocolate & fruit cream	7.00
Passionately Baba	7.50
Chou pastry and chocolate sauce	5.00
100% chocolate	6.50

BARISTA

Discover Coutume Café, our speciality coffee roasted by artisans and assembled in Paris. Ground on site.

CAFE

Espresso	3.00
Decaff'	3.00
Double espresso	3.20
Macchiatto	4.50
Cappuccino	5.50

KUSMI TEA ORGANIC TEAS

Sencha green tea	3.50
English Breakfast Tea	3.50
Detox (Maté, green tea and lemon grass)	3.50
Boost (Maté, green tea and spices)	3.50
Prince Wladimir (Black tea, citrus, vanilla and spices)	3.50
Green tea with Nanah mint	3.50
China green tea flavoured with nanah mint	
Imperial Label (Green tea, orange and cinnamon)	3.50

KUSMI TEA INFUSIONS - ORGANIC

Verbena Peppermint	3.50
Aquarosa (hibiscus, dark berries, fruits and plants)	3.50

LATTES

Monbana Organic Fairtrade Chocolate	4.50
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— QUENCH —

YOUR THIRST

SOFT DRINKS

Coca-Cola / Coca-Cola Zero sugar, Coca-Cola cherry 33cl 4.50
 Fanta orange 33cl, Sprite 33cl, Oasis tropical 25cl,
 Orangina 25cl, Schweppes citrus / Schweppes Indian tonic,
 Redbull 25cl, Fuze tea peach 25cl

La French - Tonic Water Organic 20cl 5.00

La French - Ginger Beer Organic 20cl 4.50

FRESH DRINKS

Voilà Lemonade with Menton lemon - Organic 33cl 5.00

GRANINI FRUIT NECTARS & JUICES

Tomato juice, Orange juice, Apple juice, 4.50
 Pink grapefruit nectar, Pineapple nectar,
 Strawberry nectar, Apricot nectar 25cl

ZENAT ICED INFUSIONS - ORGANIC

Peach Iced Tea 33cl 5.00

Spearmint infusion 33cl 5.00

— MINERAL —

WATER

	33cl	50cl	1L
Evian		3.50	4.50
Badoit		3.50	4.50
Perrier	4.00		

FREE CARAFE OR GLASS OF WATER ON REQUEST

**Weight before cooking may vary by 10%.

Prices in euros incl.tax.

The provenance of our meats is displayed in the restaurant.

Alcohol abuse can be dangerous to your health - drink responsibly.

Allergenic products: consult information available at the restaurant reception.

Products from organic farming.

We undertake to promote a balanced diet and foster responsible purchasing.

Because every gesture counts, our restaurant promotes positive hospitality.

We are serious about sustainability! This card is printed on PEFC-certified paper.





— WINE —

« LE MEILLEUR VIN N'EST PAS NÉCESSAIREMENT
LE PLUS CHER, MAIS CELUI QUE L'ON PARTAGE. »

G. BRASSENS

WHITE

	Glass	37,5cl	75cl
Chablis Aop J. Moreau Et Fils White 2018	9.00	24.00	42.00
Pays D'Oc Cépage Sauvignon Naturalys Gerard Bertrand White 2019			28.00
Cotes De Gascogne Big (Born In Gascony) 2018	5.50		24.00
Winerie Parisienne Organic			31.00

ROSÉ

Luberon Domaine La Champone Rose 2019			24.00
Côtes De Provence Château Du Rouet Cuvee Esterel Rose 2019	7.00		29.00
Winerie Parisienne Organic			24.00

RED

Brouilly Château De Pierreux Red 2018	8.00		30.00
Chinon Terroirs Rabelaisiens Red 2018	5.50	14.00	24.00
Haut-Medoc Cru Bourgeois Red Chateau Lieujean Red 2015		23.00	39.00
Minervois La Liviniere Sirius Red 2018			26.00
Winerie Parisienne Organic			37.00

SABER THE

— CHAMPAGNE —

	12,5cl	37,5cl	75cl
Tsarine Premium Brut Champagne	8.50		45.00
Laurent Perrier La Cuvée Brut	12.00	35.00	58.00
Laurent Perrier Brut Millésimé 2008			82.00





— CHEERS! —

APERITIFS

Ricard 2cl	4.90
Pastis 51 2cl	4.90
Martini bianco or rosso 6 cl	5.40
Campari 6cl	5.50
Graham's Fine Tawny Red Port 6cl	6.50

FRENCHY APERITIF

St Raphaël Red 6cl	6.50
Lillet Tonic 15cl	8.50
Campari Spritz	8.00

CIDRE

«SASSY» Organic Normandy cider 33cl	5.50
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DON'T WORRY, — BEER HAPPY —

DRAFT BEER

	15cl	25cl	50cl
Heineken	3.50	4.50	7.50

BOTTLED BEERS

La Parisienne rousse Organic indulgent caramel flavours 33cl	6.00
Ciney blonde mild & balanced 33cl	6.00
Ciney brune bitter, caramel & fruity flavours 33cl	6.00
Hapkin Blonde rich & characterful 33cl	6.50
Lagunitas IPA bitter with citrus notes 35,5cl	6.50
Grimbergen Blanche Citrus & spicy notes 33cl	5.50
Grimbergen Ambrée bitter & sweet 33cl	5.50
Mort Subite Kriek cherry with all the acidity of a lambic 33cl	6.50
Desperados tequila & citrus flavours 33cl	5.50
Heinken 0.0 33cl	5.00