

« Parenthèse »



mouthwatering flavours

find here all our good meals



GETTING STARTED

Marinated octopus salad	7.5
Leeks in vinaigrette with ricotta	7
Pumpkin crumble and green curry bouillon	8.5
Roasted avocado, crispy prawns <i>Cocktail sauce</i>	9
Fish soup <i>And garlic croutons</i>	7.5



HEALTHY STYLE

LE COIN DES POKE BOWLS :

Riz, fèves, concombre, pois chiche, patate douce, nori, oignons, salade, sésame

Falafel poke bowl	14
Salmon poke bowl	17



ALMOST GROWN UP

KID'S MENU = 10

For children up to age 12, ask for the kid menu !

TO KEEP GOING

Our meals are served with side dishes,
if you want to change them,
tell us !

Boiled Vegetables <i>& its buckwheat galette</i>	12.5
"Ravioles" with cream <i>& Parmesan</i>	17
Flank steak with herb sauce <i>Sautéed sweet potato</i>	17
Duck stripped burger <i>Parmesan shavings and arugula salad</i>	17.5
Braised chicken with tarragon <i>Buttered cabbage and turnips</i>	14.5
Fish cotriad soup	16



FINAL PLEASURES

Our favourite cheese	7
Gourmet Coffe <i>3 sweet specialties</i>	7.5
Seasonal Fruit Salad <i>Juice with Orange Blossom</i>	8
French toast with apricots <i>Thyme flower ice-cream</i>	8
Crushed apples <i>Shortbread and salted butter caramel</i>	6
Rice pudding with vanilla <i>Coffee jelly pear</i>	7
Chocolate cream pot <i>Puffed rice with almonds</i>	7



ALL ABOARD

CHAMPAGNES

	12,5cl	37,5cl	75cl
Champagne Tsarine Premium Brut – 12,5%	8.5		45
Laurent Perrier brut millésimé – 12%			82
Laurent Perrier La Cuvée Brut – 12%	12	35	58

APÉRITIFS

Porto Graham's Fine Tawny – 19% 6cL			6
Ricard - 45%, Pastis 51 - 45% 2cL			4.5
Martini bianco ou rosso - 14.4%, Campari - 28.5% 6cL			5

APÉRITIFS FRANÇAIS

Kir with white Burgundy 12.5cL <i>with Cartron crème de cassis de Bourgogne- blackcurrant</i>			5
Lillet Tonic – 17% 15cL			8
Red St Raphaël - 14,9% 6cL			6

BEERS

Draft beers	15cl	25cl	50cl
Heineken – 5%	3.5	4.5	7.5

Bottled beers

Grimbergen ambrée bière d'abbaye - 6,5%, <i>round & sweet</i> 33cL			5
Hapkin blonde – 8,5%, <i>rich & fruity</i> 33cL			5.5
Desperados original - 5,9%, <i>tequila flavoured with notes of citrus</i> 33cL			5
Lagunitas IPA – 6,2%, <i>citrus & spicy notes</i> 35.5cL			6
Mort Subite White Lambic – 4,2%, <i>refreshing and tangy</i> 33cL			5.5
Grimbergen blonde bière d'abbaye - 6,7%, <i>citrus & spicy notes</i> 33cL			5
Pelforth brune – 6,5%, <i>caramelized with character</i> 33cL			5
Brooklyn Lager – 5,2%, <i>floral and hoppy</i> 33cL			6
Sans alcool, la fête est plus folle !			
Heineken 0.0, 33cL			5
Desperados virgin 0.0 - 0%, <i>citrus and lemon notes</i> 33cL			5

CIDER

Cidre Bio "SASSY" de Normandie – 5,2% (bio) 33cL			6
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KEEP WARM



HOT BEVERAGES

Café Nespresso

Double espresso	3.2
Espresso	2.4
Cappuccino	4.9
Iced cold brew vanilla	4.9

Thés Kusmi tea

Thés noirs 3.5

Thé Prince Wladimir (bio) Black tea, lemon, vanilla and spices
English Breakfast Tea (bio) Thés noirs de Ceylan et d'Assam
Thé Earl Grey (bio) Thé noir à la bergamote
Thé Quatre Fruits Rouges (bio) Thé noir aux saveurs de fruits rouges

Thés verts 3.5

green tea from China (bio) Thé vert Sencha de Chine
green mint tea (bio) Thé vert enrichi de feuilles de menthe et aromatisé menthe
Detox tea (bio) Mélange de thé vert, maté et citronnelle aromatisé citron

Infusions 3.5

Infusion AquaRosa (bio) Mélange d'hibiscus, plantes et fruits aromatisé fruits rouges
Infusion Be Cool (bio) Mélange de Verveine, menthe poivrée, pomme et réglisse

Lattés

Monbana Fair-trade Chocolate (bio)	3.5
Matcha latte	3.5
Creamy tiramisu coffee	4.9
Latte Macchiato	4.9

THIRSTY

Free carafe or glass of water on request

MINÉRALE WATER	33cl	50cl	1l
Evian		3.5	4.5
Badoit		3.5	4.5
Perrier	4		

SODAS 4.5

Coca-Cola / Coca-Cola Cherry / Coca-Cola sans sucre 33cL
Oasis tropical, Fanta orange, Sprite, Orangina 33cL
Schweppes agrum, Schweppes Indian tonic, Redbull, Fuze tea pêche 25cL

GRANINI FRUITS JUICE AND NECTARS 4.5

Tomato, orange or apple juice 25cL
Pink Grapefruit, pineapple, strawberry, apricot nectar 25cL

APERIKIDS - ONLY FOR CHILDREN! 5

A TOUCH OF FRESHNESS (33cl) 6.5

Fresh herbal : lemon, cucumber, thyme, sparkling water
Homemade Iced tea
Craft soda Mona - Lemon & Green Lemon (bio) 100% naturel et peu sucrée
Craft soda Mona - Sparkling apple juice (bio) 100% naturel et français

VINTAGE YEAR



PDO WHITE WINE

Chablis - Gloire de Chablis

J. Moreau et Fils - Vif & fruité - 12,5%

Muscadet Sèvre et Maine sur Lie (bio)

Clos des Orfeuilles - Bio Frais & minéral - 12%

Pouilly-Fuissé

Aegerter - Délicat & charnu - 12,5%

PDO ROSE WINE

IGP Oc Zodiak Syrah Grenache - Biodynamie

Zodiak - Vif & fruité - 12,5%

Coteaux Varois en Provence (bio)

Château de l'Escarelle - Floral & élégant - 13%

Côtes de Provence

Ultimate Provence - Fruité & intense - 12,5%

PDO RED WINE

St Nicolas de Bourgueil (bio)

Les Petits Grains, Frédéric Mabileau - Fruité & gourmand - 13%

Brouilly

Aegerter Léger & floral - 12,5%

Haut-Médoc

Château d'Arcins Crû Bourgeois - Puissant & fruité - 14%

Côtes du Roussillon Villages

Ego, Domaine Cazes - Fruité & expressif - 15%

Côtes du Rhône Villages

Plan de Dieu, Domaine du Vallon - Rond & fruité - 13,5%

Prix service compris 15% (PR)

** 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.

BIO:Products from organic farming.

We undertake to promote a balanced diet and foster responsible purchasing. Because every gesture counts, our restaurant promotes positive hospitality.

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