



mouthwatering flavours

find here all our good meals



GETTING STARTED

Mimosa Eggs, saffron mayonnaise <i>fried onions</i>	6,5€
Gazpacho of the moment <i>Espuma with Espelette pepper</i>	9€
Salmon ceviche <i>Apple and citrus vinaigrettes</i>	11€
Tomato Burrata <i>Cream with balsamic vinegar, and fresh herbs</i>	11.5€



HEALTHY STYLE

LE COIN DES POKE BOWLS :

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

Salmon poke bowl	17€
Falafel poke bowl	14€
Chicken poke bowl	15€



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 !

Pork flank 	16€
<i>shallot fondue and vegetable rice</i>	
Fillet of Rouget with Nantes butter	18€
<i>Ratatouille (decommissioned vegetables - anti-waste)</i>	
Grilled prawns Charmoula Style	19€
<i>Vegetable Rice</i>	
Rump steak chimichurri	19,5€
<i>Sweet potato purée</i>	
Summer burger with marinated vegetables	15€
<i>Soy patty, parmesan and potato fries</i>	
Ceasar Salad	17€
<i>Crunchy chicken</i>	
Pasta from our Neighbors * 	17€
<i>Gorgonzola and guanciale</i>	



FINAL PLEASURES

Cheeses* of the moment, 	8€
Green salad and local jam	
<i>*Brie de Meaux, Brillat savarin and Coulommier</i>	
Chocolate mousse	7€
<i>Crunchy praline</i>	
Caramelized puff pastry	8€
<i>red fruit whipped cream</i>	
Peach tartare	8€
<i>Crumble, currants and basil</i>	
Eton mess with salted butter macaroons * 	9.5€
<i>caramel coulis</i>	



ALL ABOARD

CHAMPAGNES

	12,5cl	37,5cl	75cl
Champagne Tsarine Premium Brut - 12,5%	9€		45.5€
Laurent Perrier La Cuvée Brut - 12%	12.5€	35.5€	58.5€

APÉRITIFS

Ricard - 45%, Pastis 51 - 45% 2cL	5€
Martini bianco ou rosso - 14.4%, Campari - 28.5% 6cL	6€
Spritz Apérol 15cL	11€

APÉRITIFS FRANÇAIS

Lillet Tonic - 17% 15cL	9€
Kir au bourgogne blanc 12.5cL (avec sa crème de cassis de bourgogne Cartron, mûre ou framboise)	6€

BEERS

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

Bottled beers

Mort Subite White Lambic - 4,2%, <i>refreshing and tangy</i> 33cL	6€
Grimbergen ambrée bière d'abbaye - 6,5%, <i>round & sweet</i> 33cL	5.5€
Desperados original - 5,9%, <i>tequila flavoured with notes of citrus</i> 33cL	6€
Brooklyn Lager - 5,2%, <i>floral and hoppy</i> 33cL	6.5€
Lagunitas IPA - 6,2%, <i>citrus & spicy notes</i> 35.5cL	7€
Grimbergen blonde bière d'abbaye - 6,7%, <i>citrus & spicy notes</i> 33cL	6€
Pelforth brune - 6,5%, <i>caramelized with character</i> 33cL	6€
Corona 33cL	6€
Craft beer of the moment * - 33cL	7€

Sans alcool, la fête est plus folle !

Heineken 0.0, 33cL	6€
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CIDER

Cidre Bio "SASSY" de Normandie - 5,2% (bio) 33cL	7€
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KEEP WARM



HOT BEVERAGES

Café Nespresso

Espresso

2.7€

Double espresso

3.5€

Thés Kusmi tea

Thés noirs

3.5€

English Breakfast Tea (bio) *Thés noirs de Ceylan et d'Assam*

Thé Prince Wladimir (bio) *Black tea, lemon, vanilla and spices*

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 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*

green tea from China (bio) *Thé vert Sencha de Chine*

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

Matcha latte

3.5€

Monbana Fair-trade Chocolate (bio)

3.5€

THIRSTY

Free carafe or glass of water on request

MINÉRALE WATER

33cl

50cl

1l

Vittel

3.5€

4.5€

Perrier

4€

San Pellegrino

3.5€

4.5€

SODAS

4.5€

Fanta orange, Sprite 25cL

Schweppes agrum, Schweppes Indian tonic, Fuze tea pêche, Oasis tropical,

Orangina 25cL

Coca-Cola / Coca-Cola Cherry / Coca-Cola sans sucre 33cL

GRANINI FRUITS JUICE AND NECTARS

4.5€

Pink Grapefruit, pineapple, strawberry, apricot nectar 25cL

Tomato, orange or apple juice 25cL

APERIKIDS - ONLY FOR CHILDREN!

5€

A TOUCH OF FRESHNESS (33cl)

7.5€

Fresh herbal : lemon, cucumber, thyme, sparkling water

Craft soda Mona - Lemon & Green Lemon (bio) 100% naturel et peu sucrée

Craft soda Mona - Sparkling apple juice (bio) 100% naturel et français

Homemade Iced tea

VINTAGE YEAR



PDO WHITE WINE	15cl	37,5cl	75cl
IGP Pays d'Oc	7€		35€
<i>AD VINAM AETERNAM "Infini Viognier" 2023</i>			
AOC Ménetou Salon		38€	
<i>DOMAINE LECLERC 2022/2023</i>			
AOC Chablis	10€		49€
<i>DOMAINE THIERRY MOTHE 2022/2023</i>			
AOP Lubéron BIO		45€	
<i>DOMAINE LA CAVALE 2022</i>			
PDO ROSE WINE	15cl		75cl
AOC Coteaux d'Aix-en-Provence	7€		35€
<i>CHATEAU VIRAN 2023</i>			
AOC Côtes du Rhône BIO		39€	
<i>GRAND VENEUR "bellissime" 2023</i>			
PDO RED WINE	15cl	37,5cl	75cl
IGP Vaucluse			32€
<i>CHATEAU DE MONTMIRAIL "Expression" 2022</i>			
AOC Corbières			35€
<i>CHÂTEAU GRAND MOULIN "vieilles vignes" 2020/2021</i>			
AOC Minervois BIO			39€
<i>MAS DU LOUP 2022/2023</i>			
AOC Nicolas de Bourgueil	8€		39€
<i>DOMAINE LORIEUX "Expression" 2020</i>			
AOC Médoc	12€		49€
<i>CHÂTEAU FONTIS 2018</i>			
AOC Monthélie			79€
<i>DOMAINE GAVIGNET 2022/2023</i>			

Prix service compris 15% (PR)

Free carafe or glass of water on request.

Alcohol abuse can be dangerous to your health. Consume in moderation.

AOC - Appellation d'Origine Contrôlée / AOP - Appellation d'Origine Protégée /

IGP - Indication Géographique Protégée.

Some of the products in our recipes are defrosted to ensure they are available 24 hours a day.

Some of the products in our recipes are frozen to preserve their flavour all year round.

BIO : Products from organic farming.

Allergenic products: consult the information available at the reception of the restaurant.

The «Homemade» dishes are prepared on site from raw products.

The origin of our beef is displayed in this restaurant.

The weights indicated are before cooking and may vary by at least 10%.

Net prices in euros - All our prices are in euros and include VAT and service.



PEFC™ 10-31-1560 We are serious about sustainability!