



mouthwatering flavours

find here all our good meals



GETTING STARTED

Perfect egg <i>oyster mushroom cream</i>	7€
Creamy soup of the moment, butternut <i>Or pumpkin soup or downgraded vegetables soup</i>	6€
Crispy goat cheese <i>and red fruit jam</i>	8.5€
Avocado Toast <i>feta, shallots</i>	9€



HEALTHY STYLE

LE COIN DES POKE BOWLS :

Chickpeas, wheat, cucumber, beets, butternut squash

Falafel poke bowl	14€
Chicken poke bowl	15€
Shrimps poke bowl	16€





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 !

Entrecôte steak, béarnaise sauce <i>grenaille potatoes</i>	27€
Duck breast loin, honey-roasted fig <i>stir-fried vegetables</i>	24€
Crunchy pork belly  <i>ramen noodles</i>	16€
Stuffed pepper, wheat risotto <i>mushrooms, parmesan, tomato coulis</i>	14€
Seasonal vegetables <i>Downgraded vegetables</i>	14€
Crispy salmon fillet with sesame <i>teriyaki sauce</i>	22€
"The refined" garlic-parsley with shrimp  <i>parmesan cream</i>	18€



FINAL PLEASURES

Poached pear in Get 27 <i>chocolate coulis</i>	7€
Crème brûlée <i>Vanilla</i>	8.5€
Chestnut ans specullos delight <i>chestnut cream, whipped cream, chestnut espuma</i>	9€
Cheeses* of the moment,  green salad and local jam, <i>*Epoisses, Neuchâtel, Selles sur Cher</i>	12€
Chocolate fondant <i>Caramel ice cream and flaked almonds</i>	7.5€



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	5.4€
Martini bianco ou rosso - 14.4%, Campari - 28.5% 6cL	6€
Spritz Apérol 15cL	9€

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

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

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

Double espresso

4€

Espresso

3€

Thés Kusmi tea

Thés noirs

5.4€

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

5.4€

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

4.1€

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€

THIRSTY

Free carafe or glass of water on request

MINÉRALE WATER

33cl

50cl

1l

Vittel

4€

6€

San Pellegrino

4€

6€

Perrier

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€

Tomato, orange or apple juice 25cL

Pink Grapefruit, pineapple, strawberry, apricot nectar 25cL

APERIKIDS - ONLY FOR CHILDREN!

5.5€

A TOUCH OF FRESHNESS (33cl)

7.5€

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

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!