



A short selection of wines is available on this menu... But at Chai 33, the wine is chosen mainly in our wide cellar ! A unique experience to immerse yourself in the heart of the history of the Bercy wineries. Our sommeliers are waiting for you !

GOÛTS & COULEURS WINES

LÉGER & MORDANT

	15CL	25CL	75CL
IGP des Cévennes, Domaine du Gournier <i>organic (white)</i>	5	8	23
IGP Pays d'Oc, Viognier, Le Versant <i>vegan (white)</i>	6.5	10.5	29
AOC Pouilly Fumé, "Bois Fleuri", Domaine Caillourdin <i>(white)</i>	12	20	54
AOC Bordeaux Entre-Deux-Mers, Sauvignon, Diane, Jacques Lurton <i>(white)</i>	7.5	12	34

SEC & TENDRE

AOC Côtes de Provence "Première" de Figuière <i>organic (rosé)</i>	8	13	36
AOC Reuilly, Pinot Gris, Les Fossiles, Denis Jamain <i>organic (rosé)</i>	-	-	39
AOC Montagny, Chardonnay, Millebuis <i>(white)</i>	8	13	36

FRAIS & GOURMAND

IGP Comté Tolosan, Syrah, Domaine Ribonnet <i>organic and nature (red)</i>	8	13	36
IGP Méditerranée, La Demoiselle Sans Gêne <i>vegan organic (rosé)</i>	6	10	27
AOC Bordeaux, Cabernet Sauvignon, Diane, Jacques Lurton, no sulfites added <i>(red)</i>	7	11	32

FRUITÉ & INTENSE

AOC Côteaux du Lyonnais, Gam' Nature, Domain de Prapin <i>nature (red)</i>	9	15	39
AOC Saint Joseph, Roo Réé, Louis Chèze <i>organic (red)</i>	12	20	54
AOP Languedoc, Le Mas de Clavel <i>organic (red)</i>	8	13	36

RICHE & SOYEUX

Espagne, Alicante Do Mudo, Monastrell <i>(red)</i>	6.5	10.5	29
AOC Côtes de Provence, Château Carpe Diem <i>organic (red)</i>	11	18	52
AOP Mercurey, Château d'Etroyes <i>(red)</i>	15	25	68
AOC Montagne Saint-Emilion, Château Treytins <i>(red)</i>	10	16	45

DOUX & ÉCLATANT

IGP Côtes de Gascogne, Villa Chambre d'Amour, Lionel Osmin <i>(sweet white)</i>	6.5	10.5	29
AOC Sauternes, Roumieu-Lacoste <i>(sweet white)</i>	12	20	54

WINE PARADISE

AOC Chassagne-Montrachet 1er Cru, En Caillerets, Sylvain Morey, 2017, <i>white</i>	135
AOC Châteauneuf-du-Pape, La Font du Loup, 2018, <i>white</i>	96
AOC Chablis Grand Cru, Les Preuses, Domaine Fèvre, 2017, <i>white</i>	125
AOC Pernand-Vergelesses 1er Cru, Domaine Chanson 2017, <i>red</i>	108
AOC Saint-Émilion Grand Cru, La Dame de Onze Heures, 2020, <i>red organic</i>	121
VDP du Gard Roc d'Anglade, 2016, <i>red</i>	103

CHAMPAGNE PARADISE

	12CL	75CL
Champagne Henri Giraud Esprit Nature, <i>white</i>	15	85
Champagne Langlet, <i>brut rosé</i>	16	89
Champagne Henri Giraud Hommage au Pinot Noir, <i>blanc de noirs</i>		129

WINE FLIGHTS

Discover 3 different wines by the glass (3 x 6 cl)

WHITE FLIGHT IGP des Cévennes, IGP Pays d'Oc Viognier, AOC Montagny Chardonnay	12
RED FLIGHT IGP Comté Tolosan Syrah, AOP Languedoc, Espagne Alicante	13

TO SHARE

Enjoy sharing those special starters for a friendly meal atmosphere

Homemade starters to share ၆ 18 <i>Crispy chicken salad, smoked taramasalata, salmon tartare, fresh goat cheese mousse</i>
Di Parma Ham <i>Aged 16 months, sliced with a manual Wismer machine (small / large)</i> 12 / 19
Angus beef platter "Chorizo" & "Rillettes" pure beef, <i>Direct from Producer France</i> 15

STARTERS

Cauliflower and parsnip veloute, coconut milk (<i>vegan & gluten free</i>) ၆ 9
Homemade taramasalata, smoked cod roe and paprika, artisanal blini ၆ 13
Poached egg, mushroom and creamy parmesan cheese sauce ၆ 13
Poultry and veal terrine, with dry fruits ၆ 12
Salmon sashimi, uzupon mayonnaise ၆ 17
Crispy chicken salad, coriander and sesam seeds (<i>small / large</i>) ၆ 14 / 18

FRENCH STYLE

Sea bass fillet, grilled antipasti vegetables ၆ 24
Taglioni with cream and parmesan cheese <i>Di Parma ham Aged 16 months</i> ၆ 21
Melty glazed pork belly <i>French pork from the Basque country</i> , gratin dauphinois ၆ 22
Chicken supreme <i>From France</i> , butternut mousseline, thyme jus ၆ 23
<i>French Limousine</i> Rump steak, french fries, pepper sauce or 'paprika butter' / morel sauce (+၅၀) ၆ 26
<i>Simmenthal</i> Striploin, mashed potatoes, salad, pepper sauce or 'paprika butter' / morel sauce (+၅၀) ၆ 35
<i>Extra sides : gratin dauphinois, french fries, green salad, rice, vegetables</i> 5
<i>Extra sauce : pepper (+၅၀), paprika butter (+၅၀) or morel sauce (+၅၀)</i>

FUSION STYLE

Satay beef tartare <i>Beef from France</i> , french fries ၆ 22
Weeping tiger, minced marinated white cabbage, white rice ၆ 25.5 <i>Minced french beef shoulder tender, thai style, cooked like a tataki</i>
Aeropuerto world food main dish served in a hot stone bowl, recommended for 2 ၆ 29 <i>Sauteed white rice, french chicken, prawns, vegetables, coriander, soja sauce, omelette</i>
Vegan poke bowl ၆ 18 <i>White rice, red quinoa, white and red cabbage, carrots, avocado, wakame seaweed and granny smith</i>
<i>Carnaroli DOP</i> risotto with coconut milk, sauteed mushrooms (<i>vegan & gluten free</i>) ၆ 19
Panko fried shrimps 'caesar' salad ၆ 20 <i>Romaine lettuce, panko fried shrimps, shavings of parmesan, croutons, redcurrant & caesar sauce</i>
Crispy half cooked salmon with shiso, butternut mousseline and ginger sauce ၆ 32
Steamed monkfish medallions <i>Tom Yam</i> , white rice (spicy) ၆ 29

DESSERTS

Plate of aged cheese selected by our neighbour <i>Eric Lefebvre, Meilleur Ouvrier de France, Paris 12th</i> 12
Lemon and vodka pavlova ၆ 12
Tiramisu chestnut mousse and speculoos biscuit ၆ 9
Açaï bowl with granola and seasonal fruits (<i>vegan</i>) ၆ 8
Chocolate and toffee brownie, nuts and walnuts, fresh milk ice cream ၆ 10
Mango and speculoos cheesecake ၆ 12
Coffee dessert <i>Açaï mousse, chestnut mousse, brownie</i> ၆ 9
Homemade ice nougat ၆ 9
Sorbets and ice cream <i>Artisanal, 3 scoops</i> 9 <i>Sorbets : lemon, strawberry, mango, raspberry</i> <i>Ice creams : vanilla, salted toffee, fresh milk, chocolate, nougat</i>

We selected quality bread from Eric Kayser

"homemade" dishes ၆ are cooked on the spot from raw material

In case of food intolerance or special diet, feel free to ask our team

Net prices in € - checks are not accepted

MENU



STARTER, MAIN DISH OR MAIN DISH, DESSERT 25€

STARTER, MAIN DISH, DESSERT 29€

Cauliflower and parsnip veloute, coconut milk (*vegan & gluten free*) 𠄎
or Poultry and veal terrine, with dry fruits 𠄎

Sea bass fillet, grilled antipasti vegetables 𠄎
or Melty glazed pork belly *French pork from the Basque country*, gratin dauphinois 𠄎
or *Carnaroli DOP* risotto, with coconut milk, sauteed mushrooms (*vegan & gluten free*) 𠄎

Homemade ice nougat 𠄎
or Tiramisu chesnut mousse and speculoos biscuits 𠄎

KID MENU 14€

Until 12 years old

Beef or Fish fillet, french fries
1 scoop ice cream (vanilla, strawberry or chocolate) 𠄎
Apple juice (20cl) or Orange juice (20cl) or Syrup (20cl)

COCKTAILS

Coup de Foudre at Chai 33 Vodka, passion fruit, spicy, ginger, lemonade	11	Mad Man Bourbon whiskey, cane sugar, angostura	12
Le Pékinois Gin, yuzu, lemongrass, tonic	13	Lilou Honey Pacto Navio rum, honey, vanilla, lemon	14
Sierra Madre Tequila, pineapple, cointreau, lime	12	Virgin Fragola - mocktail Pineapple, orange, lemon, strawberry	8

DRINKS

Coca-Cola, Coca-Cola zero, Sprite 33 cl	5.5
Orangina, Schweppes Indian Tonic 25 cl	5.5
Lemonaid <i>organic and fairtrade, lime</i> 33 cl	6
A. Milliat juices <i>cox apple, orange, tomato or apricot</i> 20 cl	6
A. Milliat juices <i>grapefruits</i> 33 cl	7.5
Organic Schorle <i>apple</i> 33 cl	6.5
Evian, Badoit rouge 33 cl	5.5
Evian 1/2l / 1l <i>still natural mineral water</i>	5/7
Saint-Géron 75 cl <i>sparkling natural mineral water</i>	7
Expresso, decaf	3
Double expresso, cappuccino, hot chocolate	5
Dammann tea, Dammann herbal tea	5

APERITIFS . BEER . CIDER

Martini rosso, Martini bianco, Campari, Suze 6 cl	6
Pastis 51 3 cl	6
Kir Sauvignon 12 cl / Kir Prosecco 12 cl	5/9
Vodka, Gin, Rhum, Whisky 4 cl + soft 25 cl (2€)	9
Jack Daniel's 4 cl	13
Blond organic draft beer 25 cl / 50 cl	4.9 / 7.5
Pale Ale organic draft beer 25 cl / 50 cl	5.5 / 8.9
BAP BAP beer, brewed in Paris <i>Bottle</i> 33 cl <i>Blond or White / IPA</i>	7 / 7.5
APPIE brut cider, from Normandy <i>Bottle</i> 33 cl	7



All the organic rubbish the restaurant makes is collected by a local company and transformed into electricity gas & fertilizer



Feel free to ask for a doggy bag