



SNACKS

MIMOSA

Mimosa eggs with hummus	4	Homemade terrine	9
Mimosa eggs with taramasalata	8	Lacaune IGP dry sausage	12
Mimosa eggs with trout eggs	12	Chorizo like a rosette	14

DELICATESSEN

TO SHARE

OR AS A STARTER

Hummus tahineh kasih, seasonal vegetables and pomegranate vinaigrette	8.5
Burrata inspired by the season	14
Vegetables and shrimp gyozas, soja sauce to dip	18
Alder wood smoked salmon, Maison Barthouil	24

CARPACCIOS & TONNATO

Organic Black Angus beef carpaccio green pepper, raspberry & mint sauce	24	Leeks vinaigrette and hummus	9
Octopus carpaccio condiments, ice plant	17	Green peas soup mint, candied grapefruit and lemon	7
Candied pork belly tonnato sauce capers, aragula and parmesan cheese	19	Poke bowl vegan and gluten free	16

VEGGIE

'ROLLS'

JL POUJAURAN BRIOCHES

Veggie roll - fennel, cucumber, granny smith and zucchini tartare, cream cheese, fresh herbs	15
Salmon roll - thai coleslaw, avocado, smoked salmon	21
'Jambon beurre' roll - Cooked ham, mustard & pickles cream	17

DISHES

PLANCHA, GRILL, OVEN & CASSEROLE

PASTA & RISOTTO

Coquillettes pasta with comte cheese cooked ham, soft boiled egg	16	FISH	
Carnaroli D.O.P risotto coco milk, asparagus, watercress and kumquat	17	Hake fish, sesam crust watercress oil, side of your choice	23
Truffle ravioles white sauce and sliced button mushrooms	28	Sea bream fillet smoked dashi broth, side of your choice	26
		Yellow pollock fish with saffron peppers, olives, pine nuts, side of your choice	32

MEAT

Sage and juniper sausage, creamy mashed potato puree	17
Pork sirloin 350g Maison Montalet, candied shallots, side of your choice	28
Duck breast from Maison Barthouil, orange and coriander Apicius sauce, side of your choice	23
Weeping tiger, minced marinated cabbage, white rice	26
Beef ribeye steak 300g just grilled, to spice up with Maison Martin sauces, side of your choice	38

SIDES

Homemade fries, creamy mashed potato puree, vegetables, white rice, green salad	
Extra side	+5€

DESSERTS

Plate of aged cheese selected by our neighbour Eric Lefebvre, MOF, Rue de Charenton	12	Açaï bowl fruits and granola	8
Coffee entremet cardamom and black garlic	7	Pavlova vanilla ice cream, mascarpone and red fruits	12
Cheesecake mango and kiwi	12	Chocolate tartlet with roasted peanuts	10
Coffee dessert coffee entremet, fruit compote, açaï mousse	9	Icea cream cup with biscuits strawberry raspberry sorbets, red fruit coulis	11

ICE CREAM M.O.F PHILIPPE URRAKA

3 scoops cup	9
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Sorbets : lemon, strawberry, mango, raspberry

Ice creams : vanilla, salted toffee, fresh milk, chocolate, nougat

MENU

STARTER, MAIN DISH OR MAIN DISH, DESSERT 24€

STARTER, MAIN DISH, DESSERT 29€

- Homemade terrine
- or Green peas and mint soup, candied grapefruit and lemon
- or Crispy chicken salad, coriander and sesam seeds
- Hake fish, celeriac julienne, almond milk
- or Sage and juniper sausage, creamy mashed potato puree
- or Carnaroli DOP risotto coco milk, asparagus, watercress and kumquat (vegan and gluten free)
- Seasonal fruit compote, homemade cake
- or Açai bowl, fruit and granola (vegan)
- or Coffee entremet, cardamom and black garlic

KID MENU 14€

- Until 12 years old
- Beef or Hake fish, side at choice
- 1 scoop ice cream (vanilla, strawberry or chocolate)
- Apple juice (20cl) or Orange juice (20cl) or Syrup (20cl)

COCKTAILS

Ask also our team for the classical recipes

Coup de Foudre au Chai	11	Mad Man	12
Vodka, passion fruit, spicy, ginger, lemonade		Bourbon whiskey, cane sugar, angostura	
Le Pékinois	13	Lilou Honey	14
Gin, yuzu, lemongrass, tonic		Rum, honey, vanilla, lemon	
Sierra Madre	12	Virgin Fragola	8
Tequila, pineapple, cointreau, lime		Pineapple, orange, lemon, strawberry (virgin)	

DRINKS

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

APERITIFS . CIDER . BEER

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	9
+ soft 25 cl (2€)	
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
Deck & Donohue brewed near Paris Bottle 33 cl	7 / 7.5
organic White / organic IPA	
APPIE brut cider, from Normandy Bottle 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

A short selection of wines is available on this menu...

But at Chai 33, the wine is chosen mainly in our beautiful cellar !

A unique experience to immerse yourself in the heart of the history of the Bercy wineries.

GOÛTS & COULEURS WINES

BY THE GLASS SELECTION

LÉGER & MORDANT

	15CL	25CL	75CL
IGP des Cévennes, Domaine du Gournier (white) sharp and fresh	5	8	23
IGP Pays d'Oc, Viognier, Versant vegan hve (white) south sun kiss	6.5	10.5	29
AOC Pouilly Fumé, "Bois Fleuri", Loïc Cailbourdin (white) light and mineral from our friend Loïc	12	20	54

SEC & TENDRE

AOC Côtes de Provence "Première" de Figuière organic (rosé) cicada song in your glass	8	13	36
AOP Pacherenc du Vic-Bilh, Alain Brumont (white) south-west wine, very fruity	6	10	27
AOC Montagny, Chardonnay, Millebuis (white) safe bet from Burgundy, round & smooth	8	13	36

FRAIS & GOURMAND

IGP Comté Tolosan, Syrah, Domaine Ribonnet organic (red) delicate shiraz, slightly peppery	8	13	36
IGP Méditerranée, Les Jolies Filles, Aegerter (rosé) delicacy dominated by cinsault variety	6	10	27
AOC Bordeaux, Cabernet Sauvignon, Diane, J. Lurton no sulfites (red) from Bordeaux with love	7	11	32

FRUITÉ & INTENSE

AOC Ctx du Lyonnais, Gam' Nature, Domaine de Prapin nature (red) full bodied gamay	9	15	39
AOC Crozes Hermitage, Les Papillons, Gilles Robin organic (red) the star vintage of Gilles Robin	12	20	54
IGP Ctx du Pont du Gard, Montfrin La Tour organic vegan (red) aroma & personality, surely the south	6.5	10.5	29

RICHE & SOYEUX

IGT Puglia, Diverso Rosso organic (red) beautiful italian woody and sunny	5	8	23
AOC Côtes de Provence, Château Carpe Diem organic (red) red from Provence, very fleshy	11	18	52
AOC Mercurey, Château d'Etroyes (red) pinot noir with a lot of personality	15	25	68
AOC Montagne Saint-Emilion, Château Treytins (red) on the right bank, powerful but medium bodied	10	16	45

DOUX & ÉCLATANT

IGP C. de Gascogne, Villa Chambre d'Amour, L. Osmin (white) slightly sweet wine for lovers	6.5	10.5	29
DOCG Moscato d'Asti, Ricossa, Antiqua Casa (white) sparkling candy	7.5	12	34

WINE FLIGHTS

3 HALF GLASSES OF WINES TO TASTE

FLIGHT (white wines) IGP des Cévennes Gournier / IGP d'Oc Viognier / AOC Pacherenc de Vic-Bilh - 3 x 6cl	12
FLIGHT (red wines) IGP Comté Tolosan Syrah / IGP Ctx du Pont du Gard / IGT Puglia - 3 x 6cl	12

WINE PARADISE

SELECTION FROM THE CELLAR

AOC Châteauneuf-du-Pape, La Font du Loup, 2018 (white paradise)	96
AOC Chassagne-Montrachet 1er Cru, En Caillerets, Sylvain Morey, 2017 (white paradise)	135
AOC Chablis Grand Cru, Les Preuses, Domaine Fèvre, 2017 (white paradise)	125
VDP du Gard Roc d'Anglade, 2016 (red paradise)	103
AOC PERNAND-VERGELESSES 1er Cru, Domaine Chanson, 2017 (red paradise)	108
AOC Saint-Émilion Grand Cru, La Dame de Onze Heures, 2020 bio (red paradise)	121

CHAMPAGNE PARADISE

Champagne Langlet (brut rosé)	12cl / 75cl	16 / 89
Champagne Henri Giraud Esprit Nature (brut)	12cl / 75cl	15 / 85
Champagne Henri Giraud Hommage au Pinot Noir (blanc de noirs)	75cl	129