



DELICATESSEN

Homemade terrine	9	Chorizo like a rosette	14
Lacaune IGP dry sausage	12	Di Parma ham refined 16 months (small / large)	12 / 19

TO SHARE

OR AS A STARTER

Burrata inspired by the season	14
Truffle arancini, goat cheese cream, salad	19
Summer platter - burrata, dry ham, melon and basil	19
Large salade melon, poultry, candied orange and basil	19
Calamari fritti, cottage cheese with fresh herbs	15
Vegetables and shrimp gyozas, soja sauce to dip	18
Salmon 'roll' in a brioche - thaï coleslaw, avocado, smoked salmon	21
Alder wood smoked salmon from Maison Barthouil	24

VEGGIE

Hummus tahineh kasih, seasonal vegetables, pomegranate vinaigrette	8.5
Melon gaspacho, star anise and candied citrus fruits	7

DISHES

PLANCHA, GRILL, OVEN & CASSEROLE

PASTA

Coquillettes pasta with comte cheese cooked ham, soft boiled egg	16
Truffle ravioles white sauce and sliced button mushrooms	28

FISH

Hake fish, sesam crust spinach oil, side of your choice	23
Swordfish fillet, chimichurri datterini tomatoes, side of your choice	21

MEAT

Sage and juniper sausage, creamy mashed potato puree	17
Duck breast from Maison Barthouil, red fruits, Apicius sauce, side of your choice	23
Weeping tiger, minced marinated cabbage, white rice	26
Beef ribeye steak 300g just grilled, side of your choice to spice up with Maison Martin craft sauces, or a homemade pepper sauce	38

SIDES

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

DESSERTS

Platter of refined cheese to share Les Nouveaux Fromagers	17	Açaï bowl fruits and granola	8
Caramel entremet sesame seeds	7	Roasted peaches fresh milk ice cream, crumble	10
Coffee dessert caramel entremet, fruit compote, açaï mousse	9	Homemade apple compote with a piece of cake	8

ICE CREAM M.O.F PHILIPPE URRAKA

3 scoops cup 9

Sorbets : lemon, strawberry, mango, raspberry

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

Toppings : red fruit coulis or caramel sauce or whipped cream +1

MENU

STARTER, MAIN DISH OR MAIN DISH, DESSERT 23€

STARTER, MAIN DISH, DESSERT 29€

- Homemade terrine
- or Melon gaspacho, star anise and candied citrus fruits
- or Crispy chicken salad, coriander and sesam seeds
- Hake fish, zucchini and tomato, almond milk
- or Sage and juniper sausage, creamy mashed potato puree
- or Coquillettes pasta with comte cheese, cooked ham and soft boiled egg
- Apple compote, homemade cake
- or Açai bowl, fruit and granola (vegan)
- or Caramel dulce entremet, sesame seeds

KID MENU 9€

Until 12 years old

- Crispy chicken 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

Spritz Classic	10	Mom's Blush	12
Aperol, prosecco, sparkling water		Gin, cranberry, raspberry, lime, prosecco	
Spritz Riviera	10	Cognac sour	13
Limoncello, prosecco, sparkling water		Cognac VS, white grape juice, honey, eggwhite	
Spritz Atlantic	13		
Pineau, elderflower, lime, prosecco, sparkling water		Grape & Mint - Virgin	8
Pornstar Martini	11	Grape juice, lime, fresh mint, sparkling water	
Vodka, passion fruit, vanilla, lime		Soir d'été - Virgin	8
Dark & Stormy	13	Apricot, cranberry, grapefruit, sparkling water	
Rum, organic ginger beer, lime, bitter			

DRINKS

Coca-Cola, Coca-Cola zero, Sprite	33 cl	5.5
Orangina, Schweppes Indian Tonic	25 cl	5.5
Lemonade <i>organic, lime</i>	33 cl	6
A. Milliat juices <i>cox apple, orange, tomato or apricot</i>	20 cl	6
Homemade ice tea <i>lemon, peach, strawberry, raspberry</i>	33 cl	6

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
Iced coffee		6



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

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	
organic White / organic IPA		7 / 7.5

APPIE brut cider, from Normandy	Bottle 33 cl	7
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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 (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

Vin de France, La Petite Seine, organic (rosé) perfect partner for appetizers	-	-	20
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

FRUITÉ & INTENSE

AOC Ctx du Lyonnais, Gam' Nature, Domaine de Prapin nature (red) full bodied gamay	9	15	39
IGP Ctx du Pont du Gard, Montfrin La Tour organic (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 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

SECRET WINE

Experience it and guess what our sommeliers have selected ... served in a black wine glass ! - 12cl 8

WINE FLIGHTS

2 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 & CHAMPAGNE 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
AOC Côtes de Provence, Château Carpe Diem organic (red paradise)	52
AOC Crozes Hermitage, Les Papillons, Gilles Robin organic (red paradise)	54
AOC Mercurey, Château d'Etroyes (red paradise)	68
VDP du Gard, Roc d'Anglade, 2017 (red paradise)	106
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 Henri Giraud Esprit Nature (brut)	12cl / 75cl	16 / 89
Champagne Langlet (brut rosé)	12cl / 75cl	89