



DELICATESSEN

Di Parma ham 18 months, Bedogni, Italy (small / large) 12 / 19 Charcuterie board from Tarn (small / large) 16 / 29

TO SHARE OR AS A STARTER

Hard boiled eggs, mayonnaise with fresh herbs, baby leaves 4.5
Vegetable veloute, depending on the market (vegan) 7.5
Roasted pumpkim houmus, homemade pickles (vegan) 8
Creamy burrata with seasonal vegetables or fruits 12
Baked and crusted french camembert, with honey and seeds 24

Crispy chicken salad, coriander and sesam seeds (small / large) 13 / 19
Snails of Burgundy with garlic butter 10
Home made terrine, pickles 9

Oysters N°3 from Normandy (by 6 / by 10) 14 / 20

SANDWICHES

WITH FAMOUS PARISIAN BAKER BREAD -JL POUJAURAN

French Croque Monsieur (ham & comté cheese) - fries or salad 14
French Croque Madame (ham & comté cheese, with a sunny-side up egg on top) - fries or salad 16

DISHES

PLANCHA, GRILL, OVEN & CASSEROLE

PASTA & RISOTTO

Fresh rigatoni pasta, homemade tomato sauce and arugula pesto 16.5
Fresh pappardelle basil pasta with cooked salmon and parmesan cream 18
Risotto with shiitake and mushroom sauce add sauteed scallops on your risotto +12 18

FISH

Hake ballotine, roasted vegetables thyme and lemon creamy sauce 19
Fish and gambas cocotte vegetables, coco milk and curry sauce 22
Gravadlachs salmon lemond curd, dill cream, side of your choice 24

MEAT

Lentils petit salé, with farm pork from Maison Montalet, Tarn 18
Sauteed chicken in a coco curry coriander sauce, white rice 18
Duck confit parmentier, green salad 21
Lamb confit cocotte, thyme roasted grenaille potatoes 24
Limousin beef tartare, thai style, side of your choice 22
Gourmet beef burger, melted morbier cheese, honey & mustard sauce, candied onions, french fries 22
Weeping tiger, minced marinated cabbage, white rice 25
Beef sirloin steak 250g just grilled, side and sauce of your choice 32
our homemade sauces : pepper or blue cheese

SIDES

Homemade fries, creamy mashed potato puree, vegetables, white rice, green salad
Extra side +4€ Extra sauce +1€

DESSERTS

Platter of refined cheese (small / large) 9 / 17 Rocamadour, Morbier, Tomme & Comté
Cheesecake 10 coco, mango, vanilla
Ile flottante with pink pralines 8 vanilla custard sauce
Coffee dessert 9 panna cotta, madeleine cake, citrus salad
French 'Paris-Brest', praline sauce entirely homemade 13
Tiramisu 9 coffee 'soaked' madeleine
Citrus salad 10 star anise and vanilla syrup
Cardamom panna cotta 8 blackcurrant jam
Chocolate charlotte cake, chocolate tile entirely homemade 13

ICE CREAM

3 scoops cup 9

Sorbets : lemon, strawberry, raspberry, mango

Ice creams : vanilla, chocolate, caramel

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

MENU

STARTER, MAIN DISH OR MAIN DISH, DESSERT 23€

STARTER, MAIN DISH, DESSERT 29€

Hard boiled eggs, mayonnaise with fresh herbs, baby leaves
or Vegetable veloute, depending on the market (vegan)

Sauteed chicken in a coco curry coriander sauce, white rice
or Fresh rigatoni pasta, homemade tomato sauce, arugula pesto
or Hake ballotine, roasted vegetables, thyme and lemon creamy sauce

Cardamom panna cotta, blackcurrant jam
or Ile flottante with pink pralines, vanilla custard sauce

KID MENU 9€

Until 12 years old

Crispy chicken / Hake, fries or potatoe puree / Rigatoni tomato & pesto
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	Belle époque	14
Aperol, prosecco, sparkling water		Gin, orange, St Germain, lime, prosecco shot	
Spritz Limone	10	Honey Luke	14
Limoncello, strawberry, mint, prosecco, sparkling water		French whisky, pineapple, apple, honey, lime, ginger	
Spritz Atlantic	13	Grape & Mint - Virgin	8
Pineau, elderflower, lime, prosecco, sparkling water		White grape juice, lime, fresh mint, sparkling water	
Expresso Martini	11	Soir d'été - Virgin	8
Vodka, expresso, Coffee liquor, chestnut or pop corn syrup		Apricot, cranberry, grapefruit, sparkling water	
Dark & Stormy	13	Soleil vert - Virgin	9
Rum, organic ginger beer, lime, bitter		Orange, pineapple, lime, ginger, sparkling water	

DRINKS

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



Since 2015, all the organic rubbish the restaurant makes is collected by a local company and transformed into electricity



Feel free to ask for a doggy bag



In the XIXe Century, the Bercy wine storehouses were the largest wine market around the world.
Listed as historical monument, our stone pavilions are a tribute to this past.
Discover with our sommeliers our unique wine cellar :
300 wines at wine merchant price with a 10€ corkage fee per bottle.

GOÛTS & COULEURS WINES

BY THE GLASS SELECTION

LÉGER & MORDANT

	15CL	25CL	75CL
IGT Terre Siciliane, Pinot Grigio organic (white) sharp and fresh	4.5	7	19
IGP Pays d'Oc, Viognier, Versant vegan hve (white) south sun kiss	6.5	10.5	23

SEC & TENDRE

Vin de France, La Petite Seine, organic (rosé) perfect partner for appetizers	4.5	7	19
AOC Montagny, Chardonnay, Millebuis (white) safe bet from Burgundy, round & smooth	8	13	29
AOP Anjou, Le P'tit Chenin, Château de la Roulerie organic (white) very fresh and fruity	6.5	10.5	23

FRAIS & GOURMAND

IGP Collines Rhôdaniennes, Syrah, Les Vins de Vienne (red) delicate shiraz, slightly peppery	7.5	12	27
AOP Brouilly, Les Pas Perdus no sulfites added (red) a natural gamay	8	13	29

FRUITÉ & INTENSE

AOP Cahors, Noir de Casterac, Jean-Luc Baldès (red) a perfect malbec to suit with your meat dishes	6.5	10.5	23
AOP Saint-Estèphe, La Devise de Lilian, Château Lilinan Ladouys (red) 2nd wine of the property	14	23	43

RICHE & SOYEUX

IGT Puglia, Diverso Rosso organic (red) beautiful italian woody and sunny	4.5	7	19
AOP Bourgogne, F. Magnien, Pinot noir Coeur de violette (red) a delicate burgundy	14	23	43

DOUX & ÉCLATANT

IGP C. de Gascogne, Villa Chambre d'Amour, L. Osmin (white) slightly sweet wine for lovers	6.5	10.5	23
French Champagne (white brut) 12cl / 75cl	15	-	75

SECRET WINE

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

WINE FLIGHTS

3 HALF GLASSES OF WINES TO TASTE

FLIGHT (white wines) IGT Terre Siciliane / IGP d'Oc Viognier / AOC Montagny - 3 x 6cl	12
FLIGHT (red wines) IGP Collines Rhôdaniennes Syrah / IGT Puglia / AOC Cahors - 3 x 6cl	12

WINE & CHAMPAGNE PARADISE

SELECTION FROM THE CELLAR

AOP Meursault, Vincent Girardin, Vieilles Vignes 2022 (white paradise)	135
AOP Condrieu, Pagus Luminis, Domaine Louis Cheze 2023 (white paradise)	76
AOC Pernand-Vergelesses 1er Cru, Domaine Chanson, 2017 (red paradise)	81
AOC Bordeaux, Domaine de Cambes 2016 (red paradise)	142
AOC Saint-Emilion Grand Cru, Château Tertre de Roteboeuf 1994 (red paradise)	280