



BOARDS

Refined french cheese board (small / large) 9 / 17 Charcuterie board from Tarn (small / large) 16 / 29

TO SHARE

OR AS A STARTER

- Hard boiled eggs, spicy mayonnaise 4.5
- Cucumber gaspacho, feta and mint 7.5
- Seasonal hummus with carrots and cumin (vegan) 8
- Creamy burrata with heirloom tomatoes and basil oil 14
- Baked and crusted french camembert, with honey and seeds 24
- Oysters N°3 from Normandy (by 6 / by 10) 14 / 20
- Fish and dill rillettes 12
- Crispy chicken salad, coriander and sesam seeds (small / large) 13 / 19
- Mini bao buns with pulled beef, coriander, and crispy onions 16

SANDWICHES

WITH FAMOUS PARISIEN BAKER BREAD -JL POUJAURAN

- French Croque Monsieur (ham & comté cheese) - fries or salad 15
- French Croque Madame (ham & comté cheese, with a sunny-side up egg on top) - fries or salad 16.5

The bread we chose to serve is from Paris by M Jean-Luc Poujauran
In case of food intolerance or special diet, feel free to ask our team

DISHES

PLANCHA, GRILL, OVEN & CASSEROLE

PASTA & RISOTTO

- Penne with basil and tomato sauce shaved parmesan cheese (veggie) 16.5
- Veggie gyozas and vegetables in a Thai-style broth (veggie) 20
- Creamy risotto with seasonal vegetables (veggie) 21

FISH

- Catch of the day chimichurri and mashed potatoes 19
- Salmon Chirashi marinated salmon, sesame, spicy mayo and rice 22
- Tuna tataki with soy sauce and sesame vegetables wok 25

MEAT

- Sauteed chicken in a colombo spiced sauce, white rice 18.5
- Classic caesar salad with crispy chicken 20
- Melty BBQ pork ribs from Maison Montalet, coleslaw, sweet potatoes 21
- Limousin beef tartare, thai style, side of your choice 22
- Gourmet pulled beef burger, melted cheddar, barbecue sauce, pickles, salad, 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, blue cheese or chimichurri

SIDES

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

DESSERTS

- Cheesecake crumble, fresh strawberries and coulis 10
- Mascarpone tiramisu with soft coffee-soaked madeleine 9.5
- Coffee dessert cheesecake, madeleine, fruit verrine 10
- Large choux pastry profiterole vanilla ice cream, chocolate sauce, whipped cream 13
- 0% fat soft white cheese with fresh fruits 8
- Lemon cream verrine with crumble and sesame meringue 9

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

- Fruity cup - raspberry sorbet, mango sorbet, exotic coulis, fresh fruits, whipped cream 11
- Indulgent cup - chocolate ice cream, caramel ice cream, chocolate sauce, crumble, whipped cream 10

Net prices in €
Checks are not accepted

MENU

STARTER, MAIN DISH OR MAIN DISH, DESSERT 23€

STARTER, MAIN DISH, DESSERT 29€

Hard boiled eggs, spicy mayonnaise
or Cucumber gaspacho, feta and mint

Sauteed chicken in in a colombo spiced sauce, white rice
or Penne with basil and tomato sauce
or Catch of the day, chimichurri and mashed potatoes

Lemon cream verrine, with crumble and sesame meringue
or 0% fat fromage blanc with fresh fruits

KID MENU 9€

Until 12 years old

Tomato and basil penne / Fish, fries or potatoe puree
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 Aperol, prosecco, sparkling water	10	Belle époque Gin, orange, St Germain, lime, prosecco shot	14
Spritz Limone Limoncello, strawberry, mint, prosecco, sparkling water	10	Honey Luke French whisky, pineapple, apple, honey, lime, ginger	14
Spritz Atlantic Pineau, elderflower, lime, prosecco, sparkling water	13	Sober Pink Gin To' - Virgin Sober gin 0.0%, grapefruit, tonic	10.5
Expresso Martini Vodka, expresso, Coffee liquor, chestnut or pop corn syrup	11	Sober Spritz - Virgin Sober spritz 0.0%, tonic, fresh orange slice	9.5
Dark & Stormy Rum, organic ginger beer, lime, bitter	13	Soleil vert - Virgin Orange, pineapple, lime, ginger, sparkling water	9

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> 25 cl	6
Homemade bissap 25 cl	6
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, ristretto	3
Macchiato, Decaf	3.5
Double espresso, 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

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 + <i>soft</i> 25 cl (2€)	9
Sober Spirits 0.0% 'Gin', 'Rhum', 'Amaretto' 4 cl + <i>soft</i> 25 cl (2€)	8.5
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 <i>Bottle</i> 33 cl <i>organic White / organic IPA</i>	7 / 7.5
Cider A.Milliat, from Normandy <i>Bottle</i> 33 cl	7.5



*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
IGP Pays d'Oc, Viognier, Versant <i>vegan hve (white)</i> south sun kiss	6.5	10.5	23
IGP Méditerranée, Domaine Figuière <i>organic (white)</i> fresh and sunny like Provence	7	11	25

SEC & TENDRE

AOP Côtes du Rhône <i>(white)</i> *wine on tap, eco and budget friendly	4.5	7	19*
AOC Côtes de Provence, Magali, Domaine Figuière <i>organic (rosé)</i> endless summer	8	13	29
AOC Mâcon la Roche Vineuse, Olivier Merlin <i>(white)</i> safe bet exotic chardonnay from Burgundy	11.5	19	39

FRAIS & GOURMAND

AOC Costières de Nîmes, D.Guiot <i>organic (rosé)</i> *wine on tap, eco and budget friendly	4.5	7	19*
IGP Ctx du Pont du Gard, Vignerons d'Estézargues <i>organic (red)</i> *wine on tap, eco and budget friendly	4.5	7	19*
VDF, Comme un goût de Malbec, Cazebonne <i>organic (red)</i> from the new wave of Bordeaux	6.5	10.5	23

FRUITÉ & INTENSE

IGP Collines Rhôdaniennes, Syrah, Les Vins de Vienne <i>(red)</i> delicate shiraz, slightly peppery	7.5	12	27
AOP Graves, Le Grand Vin, Cazebonne <i>(red)</i> embodies the renewal of Bordeaux	10	16	36

RICHE & SOYEUX

AOP Cahors, Noir de Casterac, Jean-Luc Baldès <i>(red)</i> a perfect malbec to suit with your meat dishes	6.5	10.5	23
AOP Alsace, Pinot noir, Ruhlmann <i>(red)</i> a delicate wine from Alsace	9.5	15.5	34

DOUX & ÉCLATANT

IGP C. de Gascogne, Villa Chambre d'Amour, L. Osmin <i>(white)</i> slightly sweet wine for lovers	6.5	10.5	23
VDF, Bul'bonne, Cazebonne <i>(white sparkling)</i> original sparkling sauvignon 'petnat'	-	-	36
French Champagne <i>(white brut)</i> 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 <i>(white wines)</i> AOP Côtes du Rhône / IGP d'Oc Viognier / IGP Méditerranée - 3 x 6cl	12
FLIGHT <i>(red wines)</i> IGP Collines Rhôdaniennes Syrah / IGP Ctx Pont du Gard / AOC Cahors - 3 x 6cl	12

WINE & CHAMPAGNE PARADISE

SELECTION FROM THE CELLAR

AOC Pouilly Fuissé, Thierry Drouhin, 2023 <i>(white paradise)</i>	59	
AOC Sauternes, Château Yquem, 1996 <i>(white paradise)</i>	390	
AOC Chassagne Montrachet 1er Cru, Champs Gains, Sylvain Morey, 2023 <i>(red paradise)</i>		116
AOC Saint-Emilion Grand Cru, Tertre Roteboeuf, 2005 <i>(red paradise)</i>	650	
AOP Champagne, Henri Giraud, Multi Vintage 17 <i>(champagne paradise)</i>	161	