



## 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

## 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  
Salmon glazed with honey, soy & sesame  
vegetables wok 25

#### MEAT

Sauteed chicken in a colombo spiced sauce, white rice 18.5  
Classic caesar salad with crispy chicken 20  
Melly BBQ pork ribs from Maison Montalet, coleslaw, sweet potatoes 21  
Limousin beef tartare, thaï style, side of your choice 22  
Gourmet beef burger, melted Cantal cheese, barbecue sauce, pickles, candied onions, bacon, 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                                             | 10 | Belle époque                                          | 14   |
| Aperol, prosecco, sparkling water                          |    | Gin, orange, elderflower liqueur, 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 | Sober Pink Gin To' - <b>Virgin</b>                    | 10.5 |
| Pineau, elderflower, lime, prosecco, sparkling water       |    | Sober gin 0.0%, grapefruit, tonic                     |      |
| Expresso Martini                                           | 11 | Sober Spritz - <b>Virgin</b>                          | 9.5  |
| Vodka, expresso, Coffee liquor, chestnut or pop corn syrup |    | Sober spritz 0.0%, tonic, fresh orange slice          |      |
| Dark & Stormy                                              | 13 | Soleil vert - <b>Virgin</b>                           | 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   | 25 cl 6   |
| Homemade bissap                            |                                       | 25 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, ristretto                        |                                       | 3         |
| Macchiato, Decaf                           |                                       | 3.5       |
| Double espresso, cappuccino, hot chocolate |                                       | 5         |
| Dammann tea, Dammann herbal tea            |                                       | 5         |
| Iced coffee                                |                                       | 6         |

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€)  |
| Sober Spirits 0.0% 'Gin', 'Rhum', 'Amaretto' | 4 cl                        | 8.5         |
|                                              | + 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     |
| Cider A.Milliat, from Normandy               | Bottle 33 cl                | 7.5         |



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 |
|------------------------------------|------|------|------|
| IGP Pays d'Oc, Viognier, Versant   | 6.5  | 10.5 | 23   |
| IGP Méditerranée, Domaine Figuière | 7    | 11   | 25   |

SEC & TENDRE

|                                                 |      |    |     |
|-------------------------------------------------|------|----|-----|
| AOP Côtes du Rhône                              | 4.5  | 7  | 19* |
| AOC Côtes de Provence, Magali, Domaine Figuière | 8    | 13 | 29  |
| AOC Mâcon la Roche Vineuse, Olivier Merlin      | 11.5 | 19 | 39  |

FRAIS & GOURMAND

|                                                  |     |      |     |
|--------------------------------------------------|-----|------|-----|
| VDF Domaine La Clausade                          | 4.5 | 7    | 19* |
| IGP Ctx du Pont du Gard, Vignerons d'Estézargues | 4.5 | 7    | 19* |
| VDF, Comme un goût de Malbec, Cazebonne          | 6.5 | 10.5 | 23  |

FRUITÉ & INTENSE

|                                                      |     |    |    |
|------------------------------------------------------|-----|----|----|
| IGP Collines Rhôdaniennes, Syrah, Les Vins de Vienne | 7.5 | 12 | 27 |
| AOP Graves, Le Grand Vin, Cazebonne                  | 10  | 16 | 36 |

RICHE & SOYEUX

|                                               |     |      |    |
|-----------------------------------------------|-----|------|----|
| AOP Cahors, Noir de Casterac, Jean-Luc Baldès | 6.5 | 10.5 | 23 |
| AOP Alsace, Pinot noir, Ruhlmann              | 9.5 | 15.5 | 34 |

DOUX & ÉCLATANT

|                                                     |     |      |    |
|-----------------------------------------------------|-----|------|----|
| IGP C. de Gascogne, Villa Chambre d'Amour, L. Osmin | 6.5 | 10.5 | 23 |
| VDF, Bul'bonne, Cazebonne                           | -   | -    | 36 |
| French Champagne                                    | 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) | AOP Côtes du Rhône / IGP d'Oc Viognier / IGP Méditerranée - 3 x 6cl           | 12 |
| FLIGHT (red wines)   | 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                           | (white paradise)     | 59  |     |
| AOC Sauternes, Château Yquem, 1996                                  | (white paradise)     | 390 |     |
| AOC Chassagne Montrachet 1er Cru, Champs Gains, Sylvain Morey, 2023 | (red paradise)       |     | 116 |
| AOC Saint-Emilion Grand Cru, Tertre Roteboeuf, 2005                 | (red paradise)       | 650 |     |
| AOP Champagne, Henri Giraud, Multi Vintage 17                       | (champagne paradise) | 161 |     |