



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
Seasonal vegetable velouté (vegan) 7
Seasonal hummus with carrots and cumin (vegan) 8
Roasted cauliflower with mild spices (vegan) 8
Creamy burrata with melty apples, balsamic, and dried fruits 14
Roasted french camembert, with honey and rosemary 12

Oysters N°3 from Normandy (by 6 / by 10) 15 / 20
Fish and dill rillettes 12
Artisanal smoked salmon, lemon and cream 17

Crispy chicken salad, coriander and sesam seeds (small / large) 13 / 19

FRENCH 'CROQUES'

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

DISHES

PLANCHA, GRILL, OVEN & CASSEROLE

VEGGIE

Penne with basil and tomato sauce
shaved parmesan cheese (veggie) 16.5
Baked eggplant parmigiana
with green salad (veggie) 18
Creamy coconut milk risotto
with seasonal vegetables (vegan) 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

Tandoori spiced chicken supreme, white fragrant rice 20
Classic caesar salad with crispy chicken 19.5
Melty BBQ pork ribs from Maison Montalet, garlic baby potatoes 21
Limousin beef tartare, italian style, side of your choice 22
Gourmet beef burger, melted Cantal cheese, barbecue sauce, 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, mashed potato with olive oil, baby potatoes, vegetables, white rice, green salad
Extra side +4€ Extra sauce +1€

DESSERTS

Cream cheese and apple verrine
with crumble and salted caramel 8.5
Mascarpone tiramisu
with nutella 9
Coffee dessert
assortment of 3 mini desserts 10
Tanzanian dark chocolate fondant
vanilla ice cream 12
Cottage cheese faisselle
with fruit coulis 7
Tartelette of the moment
depending on the mood 9.5

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€

Seasonal vegetable velouté (vegan)
or Roasted cauliflower with mild spices (vegan)

Tandoori spiced chicken supreme, white fragrant rice
or Penne with basil and tomato sauce
or Catch of the day, chimichurri and mashed potatoes

Cream cheese and apple verrine, with crumble and salted caramel
or Faisselle cottage cheese with fruit coulis

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, elderflower liqueur, 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, espresso, 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 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 vegan hve (white) south sun kiss	6.5	10.5	23
AOP Languedoc, Château d'Assas organic (white) a brioche-kissed palate	7.5	12	27

SEC & TENDRE

AOP Côtes du Rhône (white) *wine on tap, eco and budget friendly	4.5	7	19*
AOP Tavel, Prieuré de Montézargues organic (rosé) a taste of summer, wrapped in velvety elegance	7.5	12	27
AOC Mâcon la Roche Vineuse, Olivier Merlin (white) safe bet and elegant white wine from Burgundy	11.5	19	39

FRAIS & GOURMAND

VDF Domaine La Clausade organic (rosé) *wine on tap, eco and budget friendly	4.5	7	19*
IGP Ctx du Pont du Gard, Vignerons d'Estézargues organic (red) *wine on tap, eco and budget friendly	4.5	7	19*
IGP Collines Rhôdaniennes, Syrah, Les Vins de Vienne (red) delicate shiraz, slightly peppery	7.5	12	27
AOP Chiroubles, Bel-Air, Château de Raousset (red) ruby gamay, kissed with cassis	8.5	14	31

FRUITÉ & INTENSE

AOP Alsace, Pinot noir, Ruhlmann (red) a delicate wine from Alsace	8.5	14	31
AOP Pic Saint-Loup, La Cordée organic (red) fruit and character, rooted in the Cévennes foothills	9.5	15.5	34

RICHE & SOYEUX

AOP Cahors, Noir de Casterac, Jean-Luc Baldès (red) a perfect malbec to suit with your meat dishes	6.5	10.5	23
AOP St-Estephe, La Devise de Lilian (red) nestled between two legends, Cos d'Estournel and Lafite Rothschild	-	-	42

DOUX & ÉCLATANT

IGP C. de Gascogne, Villa Chambre d'Amour, L. Osmin (white) slightly sweet wine for lovers	6.5	10.5	23
VDF, Bul'bonne, Cazebonne (white sparkling) original sparkling sauvignon 'petnat'	-	-	36
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) 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
AOP Gevrey-Chambertin Vieilles Vignes, Frédéric Magnien 2022 (red paradise)	136
AOC Saint-Emilion Grand Cru, Tertre Roteboeuf 2005 (red paradise)	650
AOP Champagne, Henri Giraud, Multi Vintage 16 (champagne paradise)	161