

STARTERS

■ Home made poultry terrine with sucrine salad ☺	8
■ Summer vegetables tartare, basil sorbet (vegan & gluten free) ☺	9
■ Fresh goat cheese buchette, with candied tomatoes, mesclun ☺	8.5
Crispy chicken salad, with fresh coriander and liquorice ☺	12
Crab cake, thai salad (Except on Sundays)	14
Swordfish sashimi, ponzu dressing and fresh herbs ☺	12
Homemade duck foie gras terrine, smoked salt, fruit chutney ☺	17
Homemade starters to share Green hummus, organic beetroot pickles, fresh goat cheese, Bonito rilletes ☺ (Except on Sundays)	16
Creamy burrata, ancient tomatoes, aragula and Di Parma ham ☺	18
Large Caesar salad, chicken and avocado ☺	19.5

CAVIAR FROM AQUITAINE <i>Maison Kaviari, Paris - 20g - Blinis, cream ans Zubrowka Vodka 2cl</i>	49
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THE WISMER MACHINE

Selection of the best hams sliced in front of you using a Wismer machine

	Small plate	Large plate
Di Parma <i>Refining 16 months</i>	12	19
Kintoa AOC <i>Refining 24 months minimum</i>	14	25
<i>Pie Noir Porks from the Aldudes valley, raised free and fed with acorns and chestnuts</i>		
Taglioni with cream and parmesan cheese and ham Di Parma <i>Refining 16 mois</i> ☺		21

TO SHARE

Enjoy sharing those special starters and dishes, for a friendly meal atmosphere

■ Large crispy chicken salad with fresh coriander and liquorice ☺ (Except on Sundays)	18
SHARING PLATTERS <i>As a starter, recommended for 3 (Except on Sundays)</i>	
Asia Chic <i>Chicken spring rolls with lettuce leaves, crab cake thai salad, vegetarian gyozas</i>	33
Tapas <i>Ossau-Iraty AOP, Serrano, tortilla & chistorra, fresh goat cheese & candied tomato spread, anchovies & tapenade toast, squid salad</i>	32
STONE BOWL <i>World food main dish, served in a hot stone bowl, recommended for 2 (Except on Sundays)</i>	
Aeropuerto with marinated chicken and king prawns <i>Peru</i> ☺	28
<i>Organic red quinoa and rice wok, marinated chicken, king prawns, coriander, soya sauce, omelette</i>	

VEGGIE MARKET

■ Vegan Green Bowl <i>Organic red quinoa, edamame, green peas, fried tofu, salicornia and vegan mayonnaise (vegan & gluten free)</i> ☺	16
■ Gnocchi with seasonal vegetables, parmesan cheese and arugula ☺	17
Organic <i>Carnaroli</i> risotto with roasted tomatoes and artichokes ☺ (Except on Sundays)	21
<i>Special organic variety of rice from Italy, cultivated traditionally</i>	

The icon ■ means that this dish can be included in a menu - see on last page

We selected quality bread from Eric Kayser

«homemade» dishes ☺ are cooked on the spot from raw material

In case of food intolerance or special diet, feel free to ask our team

FISH

SUMMER

3 fish tartare (<i>albacore tuna, scottish salmon and pout fish</i>), homemade french fries and salad ☺	22
Whole sole +400g, creamy risotto with seasonal vegetables (<i>sustainable french fishing</i>) ☺	36
■ Skate wing and vegetable tajine with Kalios green olives (<i>sustainable french fishing</i>) ☺	20
Monkfish skewers with lemon curry and fresh spinach ☺ (Except on Sundays)	29
Blue lobster summer salad <i>Romaine lettuce, organic zucchini, tomatoes, melon and citrus</i> ☺	24.5
Mixed raw fish platter ☺	28.5
<i>Salmon sashimi, squid with tomato and cucumber, tuna tataki, wasabi and ginger</i>	
Half cooked albacore tuna, basil & strawberry salsa, red organic quinoa and flavored rice ☺ (Except on Sundays)..	27.5

MEAT

Charolais beef handcut tartare, homemade french fries and green salad ☺	19
Grilled milk lamb, green beans, garlic and herbs cream (<i>meat from french origin</i>) ☺ (Except on Sundays)	25
■ Roasted duckling fillet, parsley potatoes (<i>meat from french origin</i>) ☺	19
Grilled sirloin steak, french fries and candied shallot, béarnaise, pepper or blue cheese sauce ☺	21
Weeping tiger, organic red quinoa and flavoured rice ☺ (Except on Sundays)	25
Free-range pork T-bone, parsley potatoes and sucrine salad ☺	23
or with morrel sauce, parsley potatoes and sucrine salad ☺	28
Beef fillet, gratin dauphinois, béarnaise, pepper or blue cheese sauce ☺	33
or with morrel sauce and gratin dauphinois ☺	38

SIDES	5
<i>Homemade fries, parsley potatoes, steamed vegetables, organic quinoa & flavored rice, green salad, gratin dauphinois</i>	
CLASSIC SAUCES	1
<i>Bearnaise, pepper, blue cheese</i>	
MOREL SAUCE	5
<i>Béarnaise, poivre, bleu</i>	

CHEESE & DESSERTS

Plate of aged cheese selected by our MOF neighbour <i>Eric Lefebvre</i> , Paris 12th District	13
■ Cottage cheese mousse, homemade granola and agave syrup ☺	7
■ French toast, salted toffee ice-cream ☺	8
Raspberries and vanilla cream millefeuille ☺ (Except on Sundays)	11
■ Homemade iced nougat ☺	9
Speculoos and mango cheesecake ☺	10
Tulakalum chocolate fondant ☺, fresh milk ice cream	11
Chia, peach and coconut milk pudding (vegan & gluten free) ☺	9
Coffee dessert : brownie, almond sponge cake, strawberry and rhubarb compote ☺	8
Fresh strawberries and raspberries (vegan & gluten free) ☺	12

PIERRE HERMÉ PARIS

Trolley of pastries

Ispahan, <i>rose macaron biscuit, rose petal cream, whole raspberries, lechees</i>	15
Tarte infiniment vanille, <i>biscuit soaked in vanilla juice, white chocolate ganache with vanilla mascarpone cream</i>	15
Pastry of the day, <i>discover it on the trolley</i>	15
Macaroon of the day, <i>discover it on the trolley</i>	12

ICE CREAM & SORBETS

From an artisan ice-cream maker

«Fruité & Intense», vanilla ice cream, strawberry and rhubarb compote, home-made granola	9
«Riche & Soyeux», fresh milk and toffee ice cream scoops, brookies, toffee coulis	10
Sorbets and ice cream (3 scoops)	8

Sorbets : lemon, strawberry, raspberry, mango - Ice creams : vanilla, salted toffee, coffee, fresh milk, chocolate

Net prices in € - checks are not accepted

MENUS

STARTER, MAIN DISH OR MAIN DISH, DESSERT 23€

Compose your menu by picking the dishes indicated with : ■
Every day, excluding Sunday and Bank Holiday

STARTER, MAIN DISH, DESSERT 28€

Compose your menu by picking the dishes indicated with : ■
Every day

*For lunch, add a drink to your menu for 1€ (except on Sundays and Bank Holiday)

Glass of wine 15 cl : Sauvignon IGP Pays d'Oc (white) Luberon AOC (rosé) Merlot IGP Bouches du Rhône (red)
or Mineral water (still or sparkling) 50 cl, Orange or Apple Juice 20 cl

EXPRESS LUNCH MENU

For lunch, Except on Sundays and Bank Holiday

STARTER, MAIN DISH OR MAIN DISH, DESSERT

served on a tray

+ DRINK* + COFFEE 16.5€

«EAT / WEST» ☰

Green hummus
•
Poultry colombo
•
Brownie

«BASQUE» ☰

Bonito rillettes, sweet pepper
•
Mackerel fillets,
red pesto and organic sauteed
zucchini
•
Cheese & black cherry jam

«GOOD FOR CLIMATE» ☰

Seasonal and local products

Fresh radish with sea salt
•
Rice with curry and vegetables
•
Strawberry and rhubarb
compote

*Choice of drinks :

Glass of wine 15 cl : Sauvignon IGP Pays d'Oc (white) Luberon AOC (rosé) Merlot IGP Bouches du Rhône (red)
or Mineral water (still or sparkling) 50 cl, Orange or Apple Juice 20 cl

BRUNCH

Every sunday and bank holiday, at lunch time

Adults 29.5€ / With Champagne 35€

Salty and desserts buffets + dish :

burger, potatoes or fish fillet, vegetables

Children 13€

Platter with starter and dessert + Burger or fish fillet , fries

Free fun animation

KID MENU 11€

Until 12 years old- except on Sundays and bank holidays

Burger steak, chicken nuggets or fish fillet,
homemade french fries

Scoop of ice-cream : vanilla, strawberry or chocolate

Coke (20 cl), Orange juice (20 cl) or evian (33 cl)

DRINKS

Coke, Zero Coke, Sprite 33 cl	5.5	Martini rosso, Martini bianco, Campari, Suze 6 cl	6
Orangina, Schweppes indian tonic 25 cl	5.5	Pastis 51 3 cl	6
Badoit rouge 33 cl	5.5	Kir with sauvignon 12cl / Kir with Prosecco 12 cl	5 / 9
Alain Milliat Juices 33cl orange, apricot, apple, tomato	7	Whisky, Vodka, Gin, Rum 4 cl, with soft 25 cl (+2€)	9
Lemonaid 33 cl organic and fairtrade lemonade	6	Jack Daniel's 4 cl	13
lime or blood orange			
Evian natural still mineral water 1/2l / 1l	5 / 7	Heineken beer 25 cl / 50 cl	4.9 / 7.5
Saint-Géron natural sparkling mineral water 75 cl	7	Affligem beer 25 cl / 50 cl	5.5 / 8.9
		BAP BAP beer, brewed in Paris 33 cl	
		Original or White / Vertigo (IPA)	7 / 7.5
Coffee, decaffeinated	3	APPIE Cider, from Normandy 33 cl	
Double espresso, cappuccino, chocolate	5	Brut Cider or Poiré	7
Tea Dammann, Herbal tea Dammann	5		

APÉRITIFS . BEERS . CIDER



All the organic rubbish the restaurant makes is collected by a local company and transformed into electricity, gas and fertilizer.



Feel free to ask for a doggybag

A selection of wines is available on this menu... But at Chai 33, the wine is chosen mainly in the cellar ! A unique experience to immerse yourself in the heart of the history of the Bercy wineries. Our sommeliers are waiting for you. **SUMMER**

“GOÛTS & COULEURS” WINES

	15CL	25CL	75CL
LÉGER & MORDANT <i>white</i>			
IGP des Cévennes, Domaine du Gournier, <i>organic</i>	5	8	23
IGP Pays d'Oc, Viognier, Le Versant	6.5	10.5	29
Bourgogne Aligoté AOC, Domaine Aegerter	8	13	36

SEC & TENDRE

Muscadet Côteaux de la Loire Champtoceaux AOC, Révélation, Landron Chartier, <i>white, organic</i>	8	13	36
Bourgogne Hautes-Côtes de Beaune AOP, Domaine Billard Père et Fils, <i>white</i>	10	16	45
Reuilly AOC, Pinot Gris, Denis Jamain, <i>rosé, organic</i>	7.5	12	34

FRAIS & GOURMAND *red / rosé*

Brouilly AOC, Château des Tours (served from a magnum), <i>red</i>	7	11	32
IGP Collines Rhodaniennes, Syrahvissante, Louis Chèze, <i>red</i>	6.5	10.5	29
Bourgogne Hautes-Côtes de Nuits AOC, David Duband, <i>red</i>	12	20	54
Côteaux d'Aix-en-Provence AOC, Domaine Saint Julien les Vignes, <i>rosé, organic</i>	6	10	27

FRUITÉ & INTENSE *red*

Espagne, Alicante Do Mudo, Monastrell	6.5	10.5	29
Bordeaux AOC, Château Tour le Pin	6	10	27
VDF Vallée du Rhône, Tire Bouchon d'Ouréa, Adrien Roustan, <i>organic</i>	5.5	9	25

RICHE & SOYEUX *red*

Portugal Douro DOC, Quinta Do Romeu Tinto, <i>organic</i>	8	13	36
Castillon Côtes de Bordeaux AOC, Château l'enclos Fongaban, <i>organic</i>	6	10	27
IGP Côteaux de Peyriac, Marselan, Domaine la Tour Boisée, <i>organic</i>	5.5	9	25
Médoc AOC, Château Patache d'Aux	13	21	59

DOUX & ÉCLATANT *sweet white*

Sauternes AOC, Château Roumieu-Lacoste	12	20	54
Jurançon AOP, Le Bois Sacré, Le Tablier d'Élise	7.5	12	34

WINE “PARADISE”

Served with Coravin

	6CL	12CL	75CL
Pouilly Fuissé AOC, Terroir de Fuissé, Vieilles Vignes, V. Girardin, 2015, <i>white</i>	7	12	65
VDP du Gard, Roc d'Anglade 2017, <i>white, organic</i>	10	19	90
Chablis Grand Cru AOC, Les Preuses, Domaine Fèvre, 2017, <i>white</i>	12	23	121
Pernand Vergelesses 1er Cru AOC, Domaine Chanson 2014, <i>red</i>	10	18	105
Saint Emilion Grand Cru, La Dame de Onze Heures, 2015, <i>red, organic</i>	11	21	115

CHAMPAGNE “PARADISE”

	12CL	75CL
Champagne Henri Giraud Esprit nature, <i>white</i>	14	80
Champagne Duval Leroy 1er Cru, Fleur de Champagne, <i>white</i>	14	80
Champagne Charles Legend, <i>rosé</i>	15	85
Champagne Henri Giraud Blanc de Craie, <i>blanc de blancs</i>		95

WINE FLIGHTS

Discover 3 different wines by the glass (3x6cl)

WHITE FLIGHT IGP d'Oc Viognier, Bourgogne Aligoté AOC, Muscadet AOC	13
RED FLIGHT Brouilly AOC, IGP Collines Rhodaniennes, Portugal Douro DOC	13
CHAMPAGNE FLIGHT H. Giraud Esprit Nature <i>white</i> , Duval Leroy 1er Cru <i>white</i> , C. Legend Brut <i>rosé</i>	21

CARAFS - 50cl - Sauvignon VDP d'Oc *white*, Luberon AOC *rosé*, Merlot IGP des Bouches du Rhône *red* 13

GRAPE JUICES ALAIN MILLIAT - 33cl - Pure fruit juices made from selected fresh grapes (*alcohol free*) 7.5

« Sec & Tendre » Chardonnay *white* / « Frais & Gourmand » Cabernet *rosé* / « Fruité & Intense » Syrah *red*