

## STARTERS

■ Beef chuck terrine, with Espelette pepper and ravigote sauce 𠄎	9.5
■ Organic beetroot carpaccio, AOP feta from Limnos, dried fruit 𠄎	8
■ Organic butternut, ginger and coconut milk veloute (vegan & gluten free) 𠄎	8.5
Crispy chicken salad, with fresh coriander and liquorice 𠄎	12
Crab cake, thai salad (Except on Sundays)	14
Roasted scallops, parsnip mousse, garlic butter 𠄎	16
Homemade duck foie gras terrine, smoked salt, fruit chutney 𠄎	17
Homemade starters to share Parsnip mousse, organic beetroot pickles, fresh goat cheese, fish rilletes 𠄎 (Except on Sundays)...	16
Large Caesar salad, chicken and avocado 𠄎	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> <i>Pie Noir Porks from the Aldudes valley, raised free and fed with acorns and chestnuts</i>	14	25
Taglioni with cream and parmesan cheese and ham Di Parma <i>Refining 16 mois</i> 𠄎		21

## TO SHARE

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

■ Large crispy chicken salad with fresh coriander and liquorice 𠄎 (Except on Sundays)	18
<b>SHARING PLATTERS</b> <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 &amp; chistorra, goat cheese &amp; dried fruits spread, anchovies &amp; tapenade toast, squid salad</i>	32
<b>STONE BOWL</b> <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> 𠄎 <i>Organic red quinoa and rice wok, marinated chicken, king prawns, coriander, soya sauce, omelette</i>	28

## VEGGIE MARKET

■ Udon and seasonal vegetables ramen 𠄎	16
■ Conchiglioni pasta with leeks, blue cheese and walnuts 𠄎	16
Organic <i>Carnaroli</i> risotto with mushrooms <i>Paris, shiitakes and oyster mushroom</i> 𠄎 (Except on Sundays) <i>Special organic variety of rice from Italy, cultivated traditionally</i>	21

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 𠄎 are cooked on the spot from raw material

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

## FISH

WINTER

3 fish tartare ( <i>albacore tuna, scottish salmon and pout fish</i> ), homemade french fries and salad 𠄎	22
Turbot fillet crusted with walnuts and hazelnuts, organic risotto with mushrooms 𠄎 (Except on Sundays)	29
■ Cod and vegetables stew, thai style 𠄎	19
Crusty brick of scallops, fennel and leek fondue 𠄎	26
Mixed raw fish platter 𠄎 <i>Salmon sashimi, squid with tomato and cucumber, tuna tataki, wasabi and ginger</i>	28.5
Half cooked albacore tuna, fruit chutney, red organic quinoa and flavored rice 𠄎 (Except on Sundays)	27.5

## MEAT

Charolais beef tartare, homemade french fries and green salad 𠄎	19
Weeping tiger <i>Marinated beef, chopped white cabbage, organic red quinoa and white rice</i> 𠄎 (Except on Sundays)	25
Braised beef cheek with heirloom vegetables, creamy polenta 𠄎 (Except on Sundays)	22
■ Duckling fillet, sweet potatoes mousseline, chestnuts crumble 𠄎	19
Grilled sirloin steak, french fries and candied shallot, béarnaise, pepper or blue cheese sauce 𠄎	21
Veal T-bone, gratin dauphinois and green salad 𠄎	27
or with morrel sauce, gratin dauphinois and green salad 𠄎	32
Beef fillet, gratin dauphinois, béarnaise, pepper or blue cheese sauce 𠄎	33
or with morrel sauce and gratin dauphinois 𠄎	38

SIDES	5
<i>Homemade fries, steamed vegetables, organic quinoa &amp; flavored rice, green salad, gratin dauphinois, polenta</i>	
CLASSIC SAUCES	1
<i>Bearnaise, pepper, blue cheese</i>	
MOREL SAUCE	5

## CHEESE & DESSERTS

Plate of aged cheese selected by our MOF neighbour <i>Eric Lefebvre, Paris 12th District</i>	13
■ Rice pudding, like a creme brulee 𠄎	7
■ French toast, salted toffee ice-cream 𠄎	9
Mont-Blanc pavlova, chestnut cream and candied pineapple 𠄎 (Except on Sundays)	12
■ Homemade iced nougat 𠄎	9
Speculoos and mango cheesecake 𠄎	10
Chocolate mousse dessert, meringue and raspberry core 𠄎	11
Chia, mango and coconut milk pudding (vegan & gluten free) 𠄎	9
Coffee dessert : brownie, almond sponge cake, chestnut mousse 𠄎	8

## 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

«Riche & Soyeux», fresh milk and toffee ice cream scoops, brookies, toffee coulis	10
Sorbets and ice cream (3 scoops)	8
<i>Sorbets : lemon, strawberry, raspberry, mango - Ice creams : vanilla, salted toffee, coffee, fresh milk, chocolate</i>	

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€

#### «TRAD» ☺

Home made country terrine

Sliced pork,  
grainy mustard sauce & rice

Brownie

#### «MARINE» ☺

Fish rillettes

Potatoes and fish  
creamy gratin, green salad

Far with prunes

#### «GOOD FOR CLIMATE» ☺

Seasonal and local products

Organic beetroot pickles

Veggie  
rustic soup

Chestnut cream

\*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

Orangina, Schweppes indian tonic 25 cl

Badoit rouge 33 cl

Alain Milliat Juices 33cl orange, apricot, apple, tomato

Lemonaid 33 cl organic and fairtrade lemonade

lime or blood orange

Evian natural still mineral water 1/2l / 1l

Saint-Géron natural sparkling mineral water 75 cl

Coffee, decaffeinated

Double espresso, cappuccino, chocolate

Tea Dammann, Herbal tea Dammann

5.5 Martini rosso, Martini bianco, Campari, Suze 6 cl

5.5 Pastis 51 3 cl

5.5 Kir with sauvignon 12cl / Kir with Prosecco 12 cl

7 Whisky, Vodka, Gin, Rum 4 cl, with soft 25 cl (+2€)

6 Jack Daniel's 4 cl

5/7 Heineken beer 25 cl / 50 cl 4.9 / 7.5

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

5 APPIE Cider, from Normandy 33 cl

5 Brut Cider or Poiré 7

## APÉRITIFS . BEERS . CIDER

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. WINTER

## “GOÛTS & COULEURS” WINES

### LÉGER & MORDANT white

	15CL	25CL	75CL
IGP des Cévennes, Domaine du Gournier, organic	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 white

Muscadet Côteaux de la Loire Champtoceaux AOC, Révélation, Landron Chartier, organic	8	13	36
Bourgogne Hautes-Côtes de Beaune AOP, Domaine Billard Père et Fils	10	16	45

### FRAIS & GOURMAND red / rosé

Brouilly AOC, Château des Tours (served from a magnum), red	7	11	32
Côtes du Rhône AOC, Terre de Galets, Richaud, red, organic	6.5	10.5	29
Bourgogne Hautes Côtes de Nuits AOC, David Duband, red	12	20	54
Côteaux d'Aix-en-Provence AOC, Domaine Saint Julien les Vignes, rosé, organic	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
Fitou AOC, Jérôme Bertrand	8.5	14	38

### RICHE & SOYEUX red

Portugal Douro DOC, Quinta Do Romeu Tinto, organic	8	13	36
Castillon Côtes de Bordeaux AOC, Château l'enclos Fongaban, organic	6	10	27
IGP Côteaux de Peyriac, Marselan, Domaine la Tour Boisée, organic	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, white	7	12	65
VDP du Gard, Roc d'Anglade 2016, white, organic	10	19	90
Chablis Grand Cru AOC, Les Preuses, Domaine Fèvre, 2015, white	12	23	121
Pernand Vergelesses 1er Cru AOC, Domaine Chanson 2014, red	10	18	105
Côtes de Bourg AOC, Roc de Cambes 2011, red	18	34	171

## CHAMPAGNE “PARADISE”

	12CL	75CL
Champagne Henri Giraud Esprit nature, white	14	80
Champagne Charles Legend, rosé	15	85
Champagne Henri Giraud Blanc de Craie, blanc de blancs		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, Côtes du Rhône AOC, Portugal Douro DOC	13
CHAMPAGNE FLIGHT H. Giraud Esprit Nature white, C. Legend Brut rosé, Langlet fût de Chêne Extra Brut white	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



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