

STARTERS

Gratinated onion soup	9,50
Traditional egg mayonnaise	8,50
Chicken spring rolls , sweet chilli sauce.	9,50
Breaded Camembert cheese , arugula and onion chutney	9,00
Crunchy goat cheese , salad	9,00
Snails	x 6 : 10,00 x 12 : 19,00

SALADS

Salad of the Parisien	18,00
salad, country ham, Cantal, potatoes, hot goat cheese toast	
Italian salad	17,50
salad, burrata, sundried tomatoes, grilled zucchinis and eggplants, country ham	
Caesar salad with breaded chicken	16,50
romaine salad, breaded chicken, egg, diced bacon, croutons, parmesan	
Bo bun with grilled chicken	16,50
salad, crunchy vegetables, rice vermicelli, chicken spring rolls, peanuts, coriander, mint	
Poke Bowl (vegetarian)	15,50
rice, seasonal vegetables and fruits, sesame	
Poke Bowl with salmon	17,50
rice, seasonal vegetables and fruits, fresh salmon, sesame	

CLASSICS

Croque-Monsieur (Madame +1,00) **15,00**
homemade french fries and salad

Burger of the Parisien, homemade french fries . . . **19,00**
Fresh burger bread, salad, french Aubrac steak, bacon,
gherkins, cheddar cream, onion chutney

Chicken Burger, homemade french fries **18,00**
Fresh burger bread, salad, breaded chicken, cheddar cream, onion
chutney

Chicken Club Sandwich, homemade french fries . . **16,50**

Smoked salmon Club Sandwich, homemade french fries **17,50**

Homemade Fish'n Chips, homemade french fries and salad, **17,00**
homemade tartar sauce

Avocado Toast **16,00**
salad, Poilâne bread, avocado, burrata, pesto

Avocado Toast with smoked salmon **20,00**
salad, Poilâne bread, avocado, burrata, smoked salmon,
pesto

BOARDS TO SHARE

Charcuterie board **17,00**

Cheeses board **17,00**

Mixed board (charcuterie and cheeses) **19,50**

CHILD MENU **12,00** (up to 12 years old)

Fish'n chips or **Breaded chicken**, homemade french fries
+ one child's ice cream
+ one water-syrup

MAIN COURSES

Duck confit , baby potatoes and salad	20,00
Duck breast with honey , baby potatoes and salad . . .	21,00
Chicken supreme , cream of mushroom, basmati rice . . .	18,00
Flank steak with shallot , homemade french fries and salad (french Aubrac meat) approx 190g	19,50
The butcher's cut , homemade french fries and salad, . pepper sauce (french Aubrac meat) approx 200g	19,50
Knife-cut beef tartare , homemade french fries and salad (french Aubrac meat)	19,00
Salmon tartare , homemade french fries and salad . . .	19,00
Salmon steak with sorrel , basmati rice	20,00
<i>Sidedish change:</i>	+2,00
homemade french fries, baby potatoes, seasonal vegetables, basmati rice	
<i>Sidedish supplement:</i>	+5,00
homemade french fries, baby potatoes, seasonal vegetables, basmati rice	
salad bowl	+3,00

DESSERTS

Chef's Tatin tart , sour cream (vanilla ice cream +1,00) .	9,50
Tiramisu	8,00
Creme brulee	8,00
Semi-baked chocolate , custard (vanilla ice cream + 1,00)	8,50
Fresh fruits salad	7,50
Chocolate mousse	7,00
Homemade crepes with sugar	6,00
Homemade crepes with Nutella	7,00
Gourmet coffee	9,50
Gourmet tea	9,50
Plate of 3 cheeses	12,00

ARTISAN ICE CREAMS

vanilla, strawberry, chocolate, pistachio, mango, lemon
1 scoop 4,00 - 2 scoops 8,00 - 3 scoops 10,00

BEERS

DRAFT

25 cl 50 cl

Pelforth Lager	4,80	8,00
Gallia IPA	5,50	9,00
Ciney	6,00	10,00
Monaco, Panaché	5,00	8,30

BOTTLES

Corona 33 cl	8,00
Desperados 33 cl	8,00
Heineken 33 cl	7,00
Beer - non alcoholic 33 cl	7,00
Brut cider 33 cl	6,00

APERITIVES

Kir with Chardonnay 14 cl	6,00
Kir with Champagne 12 cl	10,00
Glass of prosecco 12 cl	7,00
Ricard, Pastis 2 cl	5,50
Salers, Lillet 5 cl	5,50
Campari 5 cl	6,00
Martini white / red 5 cl	6,00
Porto white / red 5 cl	6,50
Lillet Tonic alcool 5 cl	7,50
Homemade Americano 8 cl	9,00
Aperol Spritz 4 cl alcohol	11,00

ALCOHOLS 4 cl

WHISKIES

Jameson, Clan Campbell	8,00
Jack Daniel's, The Glenlivet, Aberlour 10 years	10,00
Bourbon Four Roses	10,00
Nikka Whisky Japon Pure Malt, Chivas Regal 12 years	12,00

RUMS

Diplomatico, Don Papa	12,00
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Beefeater	8,00
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TEQUILA

Olmecca	8,00
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VODKA

Smirnoff	8,00
Absolut	10,00

DIGESTIVES AND LIQUEURS 4 cl

Get 31, Get 27	8,00
Manzana, Malibu	8,00
Bailey's, Amaretto	8,00
Cointreau	8,00
Poire, Mirabelle	8,00
Calvados	8,00
Chambord	8,00
Cognac, Armagnac	12,00
Grand Marnier, Chartreuse verte	10,00
Vieille Prune de Souillac	9,00
Reine-Claude à la liqueur	5,00

WINES

REDS

	14 cl	25 cl	50 cl	75 cl
Côtes de Bourg A.O.C	5,50	10,00	18,00	26,00
Côtes du Rhône A.O.P	6,00	11,00	20,00	28,00
Brouilly A.O.P	6,50	12,00	22,00	32,00
Saumur Bio A.O.C	7,00	13,00	24,00	34,00
Morgon A.O.P	8,00	15,00	28,00	38,00
Bourgogne A.O.C	8,50	16,00	30,00	40,00

WHITES

	14 cl	25 cl	50 cl	75 cl
Chardonnay I.G.P	5,50	10,00	18,00	26,00
Bourgogne A.O.C	7,00	13,00	24,00	34,00
Chablis A.O.C	8,00	15,00	28,00	38,00
Sancerre A.O.C	9,00	17,00	32,00	42,00
Pouilly Fumé A.O.C				45,00

ROSÉS

	14 cl	25 cl	50 cl	75 cl
Cévennes I.G.P	5,50	10,00	18,00	26,00
Côtes de Provence A.O.P	7,50	14,00	26,00	36,00
Miraval A.O.C				40,00
M de Minuty A.O.P				45,00

CHAMPAGNES

	12 cl	75 cl
Champagne of the day	9,00	55,00
Nicolas Feuillatte	11,00	79,00

SOFT DRINKS

Fruit juice 25 cl	5,00
Coca-Cola, Coca-Cola Zero 33 cl	5,50
Fanta, Sprite 25 cl	5,00
Fuze tea Peach / Mint-Lime 25 cl.	5,00
Schweppes Tonic 25 cl	5,00
Lorina lemonade 33 cl	5,50
Brut cider 33 cl	6,00
Squeezed fruits juices (orange, lemon)	6,50

MINERAL WATERS

Evian – Badoit rouge 33 cl	5,00
Evian – Badoit verte 50 cl	6,00
Evian – Badoit verte 1 L	7,00

HOT DRINKS

Espresso – Large	2,90
Deca – Large	2,90
Coffee or deca with a dash of milk	3,20
Double espresso	5,80
Coffee with cream – Deca with cream	5,20
Hot chocolate	5,20
Cappuccino	6,50
Viennese Coffee – Chocolate	6,50
Comptoirs Richard Teas	5,50
Sencha green tea, Mint green tea, Ceylan, Earl Grey, Jasmine, Smoky, Rose Lychee white tea	
Infusions	5,50
Linden, Chamomille, Verbena, Verbena mint	
Mulled wine with cinnamon - Grog with rum . . .	6,50

