

MENU

COCKTAIL CREATIONS

PARIS LATINO 10,5cl 20

Chili infused tequila, triple sec, cucumber syrup, squeezed lemon

DALIDA 18cl 20

Tequila, agave syrup, squeezed lemon, passion fruit puree

WHAM 8cl 20

Spiced rum, maple syrup, squeezed lemon, slice of ginger and lime

PHIL COLLINS 16cl 20

Whiskey, grapefruit juice, squeezed lemon juice, manzana, maple syrup

L'AZIZA 14cl 20

White rum, pineapple juice, squeezed lemon, hibiscus syrup, hibiscus flower

LES CLAUDETTES 16,5cl 20

Gordon's pink, pineapple juice, cranberry juice, rose syrup, raspberry cream, squeezed lemon

CLASSIC COCKTAILS

Spritz - Spritz Saint Germain - Mojito - Piña Colada
Cosmopolitan - Pornstar martini - Espresso martini **16**

Glenn Viel, three-star chef, has imagined a bistro menu featuring the great classics of French cuisine, all reinterpreted in his own way.

«C'est une cuisine de souvenirs»
Glenn Viel

NET PRICE. SERVICE INCLUDED.

APPETIZERS

| | |
|--|----|
| Ricard, Pastis, 2 cl | 9 |
| Martini Rosso, Bianco, Campari, Suze, 6 cl | 9 |
| Porto red, Porto white, 8 cl | 9 |
| Lillet red, Lillet white, 8 cl | 9 |
| Kir blackcurrant, peach, blackberry, 12 cl | 9 |
| Americano, 8 cl | 14 |
| Kir Royal blackcurrant, peach, blackberry, 12 cl | 16 |

MOCKTAILS

| | |
|---|----|
| BERRY SMASH - VIRGIN MOJITO - VIRGIN COLADA | |
| APPLE PILAR | 12 |

SOFTS

| | |
|---|----|
| Coca-Cola & Coca Zero, 33 cl | 7 |
| Orangina, Lemonade, Ice Tea, Fuze Tea, 25 cl | 7 |
| Schweppes Tonic / Citrus, 25 cl | 7 |
| Red Bull, 25 cl | 8 |
| Ginger Beer, 25cl | 7 |
| Fruit juice | 7 |
| Pressed fruits | 10 |
| (Orange, Grapefruit, 20cl - Squeezed lemon, 10cl) | |
| Still water, sparkling water, 33cl | 7 |
| Still water, sparkling water, 75cl | 9 |

BEERS

| | | |
|-----------------|------|------|
| DRAFT BEERS | 25cl | 50cl |
| Heineken blonde | 6 | 11 |

| | |
|-----------------------|---|
| BEERS BOTTLE 33cl | |
| Heineken alcohol free | 7 |
| Desperados | 8 |
| Gallia IPA | 8 |
| White Gallia | 8 |

CHAMPAGNE

| | | | |
|-----------------------------------|----------|------|-------|
| RAW | cup 12cl | 75cl | 150cl |
| B.S.A Gremillet | | 17 | |
| B.S.A Ruinart Brut | | 21 | 180 |
| B.S.A Moet Brut | | | 300 |
| Dom Perignon, cuvée vintage, 2012 | | 550 | |
| WHITE OF WHITES | cup | 75cl | 150cl |
| B.S.A Ruinart white of whites | | 280 | 500 |
| ROSE | cup | 75cl | 150cl |
| B.S.A Mercier | | 18 | 150 |
| B.S.A Ruinart Rosé | | 250 | |

ALCOOLS (4CL)

SCOTCH WHISKY

| | |
|--------------------|----|
| Nikka White | 13 |
| Glenfiddish 12 ans | 14 |
| The Glenlivet | 16 |
| Monkey Shoulder | 19 |
| Lagavulin 16 ans | 19 |
| Chivas | 19 |

IRISH WHISKY

| | |
|---------------|----|
| Craigellachie | 14 |
|---------------|----|

AMERICAN WHISKY

| | |
|---------------|----|
| Jack Daniel's | 14 |
|---------------|----|

VODKA

| | |
|------------|----|
| 42 Below | 12 |
| Belvédère | 17 |
| Grey Goose | 17 |

GIN

| | |
|-----------------|----|
| Bombay Sapphire | 14 |
| Hendrix | 16 |
| The Botanist | 17 |

TEQUILA

| | |
|---------------|----|
| San José | 10 |
| Patròn Silver | 16 |
| XO Café | 11 |

RHUM ET CACHAÇA

| | |
|--------------------|----|
| Bacardi Blanca | 11 |
| Bacardi Spiced | 12 |
| Clément VSOP | 15 |
| Diplomatico 12 ans | 16 |
| Santa Teresa | 19 |
| Zacapa | 28 |

| | |
|-----------------|---|
| Supplément Soft | 5 |
|-----------------|---|

FESTIVE MENU

BY GLENN VIEL

Available for dinner from Thursday to Saturday

STARTER + DISH + DESSERT

STARTERS

LE HARENG DE CHARLOTTE • LA SOUPE À L'OIGNON •
LE FAMEUX POIREAUX VINAIGRETTE • LA MOULE DE CHEZ
MONSIEUR MORISSEAU • LE DEMI-CROQUE

DISHES

LE TARTARE AU COUTEAU • LA SAUCISSE • LE POISSON DU
MOMENT • LA BAVETTE • LA SALADE CÉSAR • LE CROQUE
DINDE
+ TRIM OF YOUR CHOICE

DESSERTS

L'ÎLE FLOTTANTE DE NOS GRANDS-MÈRES • LA TARTE
TATIN • LA BRIOCHE PERDUE CROUSTILLANTE •
LA MOUSSE AU CHOCOLAT

60€

THE STARTERS - 19€

LE HARENG DE CHARLOTTE

Smoked herring toasts on Charlotte potatoes cooked in their skins, garnished with vinegar-seasoned fromage blanc and a fresh herb condiment, topped with julienned fried potatoes.
Sommelier's recommendation : AOC Côte du Rhône, Xavier Vignon 2022.

LA SOUPE À L'OIGNON

Onions cooked in broth, topped with a Comté cheese foam, croutons, and fried onions.
Sommelier's recommendation : AOC Morgon, Château de Corcelles, 2022.

LE FAMEUX POIRREAUX VINAIGRETTE

Confit leeks, seasoned with a whole-grain mustard vinaigrette, capers, and diced cooked egg.
Sommelier's recommendation : AOC Côte de Provence, Domaine de La Croix, irrésistible, 2022.

LA MOULE DE CHEZ MONSIEUR MORISSEAU

A finger-food-style marinière, served with small fries for dipping.
Sommelier's recommendation : AOC Côte du Rhône, Xavier Vignon 2022.

LE DEMI-CROQUE

Caramelized smoked turkey ham with mustard, Comté and Parmesan béchamel, served with a mesclun salad.
Sommelier's recommendation : AOC Pouilly Fumé Domaine de Riaux, 2023

NET PRICE. SERVICE INCLUDED.

THE DISHES - 31€

LE TARTARE AU COUTEAU

Hand-cut tartare, seasoned with capers, pickles, shallots, flat-leaf parsley, mustard, ketchup, Tabasco, and Worcestershire sauce.
Sommelier's recommendation : AOC Médoc Château Haut-Brignays, 2020.

LA SAUCISSE

Roasted sausage topped with meat jus and confit shallots.
Sommelier's recommendation : AOC Morgon, Château de Corcelles, 2022.

LA BAVETTE

Roasted flank steak with confit shallots.
Sommelier's recommendation : AOC Côte du Rhône, Xavier Vignon 2022.

LE POISSON DU MOMENT

Lightly cooked fillets with a tomato vierge sauce featuring lemon, fennel, olive oil, chives, olives, basil, and a reduced red mullet jus.
Sommelier's recommendation : AOC, Bourgogne Pinot Noir, Côte Chalonnaise, Millebuis, 2022.

LA SALADE CESAR

Chicken breasts cooked at low temperature, with lardons, anchovies, Parmesan, croutons, bacon, garlic and Caesar dressing.
Sommelier's recommendation : AOC Pouilly Fumé Domaine de Riaux, 2023.

LE CROQUE DINDE

Caramelized smoked turkey ham with mustard, Comté and Parmesan béchamel, served with a mesclun salad.
Sommelier's recommendation : AOC Côtes du Rhône Xavier Vignon 2022.

LA VOLLAILLE

Supremes cooked on the bone, served with a mushroom and yellow wine sauce.
Sommelier's recommendation : AOC Côtes du Rhône Xavier Vignon 2022.

CHOICE OF SIDE DISH

One side dish of your choice per main course: Matchstick fries, Mashed potatoes, Sautéed mushrooms with parsley, Mesclun salad with vinaigrette, Buttered rice, Wilted spinach.
Additional side dish: 10.

SIGNATURE DISHES

L'ÉPAULE D'AGNEAU

(To share) **90,99/PERS**

Slow-cooked milk-fed lamb shoulder for 10 hours, served with reduced cooking jus and saffron carrots.
Sommelier's recommendation : AOC Pouilly Fumé Domaine de Riaux, 2023.

LES QUENELLES DE CABILLAUD ET LANGOUSTINES

(To share) **39,99/PERS**

Cod and langoustine dumplings, served with sautéed lamb's lettuce and a bisque sauce.
Sommelier's recommendation : AOC Pouilly Fumé Domaine de Riaux, 2023.

NET PRICE. SERVICE INCLUDED.

THE DESSERTS - 17€

L'ILE FLOTTANTE DE NOS GRANDS-MÈRES
Baked meringue with Madagascar vanilla custard.
Sommelier's recommendation : B.S.A Thienot rosé

LA TARTE TATIN
Caramelized and candied apples with puff pastry and double cream.
Sommelier's recommendation : Champagne Ruinart Brut

LA BRIOCHE PERDUE CROUSTILLANTE
Baked French toast served crispy, topped with blueberry jam.
Sommelier's recommendation : Champagne Ruinart Brut

LA MOUSSE AU CHOCOLAT
Guanaja dark chocolate mousse and Jivara milk chocolate from Valrhona, garnished with cacao nibs, gianduja, candied clementine, and fresh mint.
Sommelier's recommendation : Champagne Ruinart Brut

HOT DRINKS

Espresso, decaffeinated **3,5**
Hazelnut coffee **3,7**
Coffee cream **5,5**
Hot chocolate **8**
Double espresso **7**
Cappuccino **7**
Teas and Infusions (Mariages Frères) **7**
Viennese chocolate **10**
Viennese coffee **10**
Ice coffee **10**
Smooth tea **10**

DIGESTIVE

Manzana, Bailey's, Get 27, Get 31 (6cl) **10**
Benedictine, Chartreuse verte, Limoncello **10**
Grand Marnier **10**
Armagnac V.S.O.P. **12**
Poire William **12**
Mirabelle **12**
Calvados père Maglore V.S.O.P. **13**
Irish coffee **16**
Cognac V.S.O.P. Martell **16**
Rémy Martin XO **36**
Hennessy XO **40**

WINES

WHITE verre 75cl
LANGUEDOC
IGP versant, viognier, 2023 **10 50**

LA BOURGOGNE
AOC Bourgogne Chardonnay, Côte Chalonnaise, Millebuis, 2022. **10 50**
AOP Hautes Côtes de Beaune, Domaine Billard, 2022 **61**
AOC Petit Chablis, Domaine des Malandes, 2022 **12 63**
AOC Chablis 1er cru, Domaine des Malandes Bio, 2022 **95**
AOC Meursault Les Clous, Domaine Bouchard Père & Fils, 2020 **170**

LA LOIRE
AOC Sancerre Cuvée L'Essentiel, Pierre Cherrier et Fils, 2023 **59**
AOC Pouilly Fumé Domaine de Riaux, 2023 **12 62**

LE RHÔNE
AOP Côtes du Rhône Xavier Vignon, 2022 **10 50**
AOP Muscat de Beaumes de Venise Xavier Vignon, 2022 **12 69**
AOC Condrieu Domaine Louis Chèze, 2022 **120**

verre 75cl
ROSÉ
AOP, L'île de beauté, Racine, 2022 **10 50**
AOC Côte de Provence, Domaine de La Croix, Irrésistible, 2022 **11 55**
AOP Côtes de Provence, Minuty Prestige, 2022 **62**

RED verre 75cl
LE BEAUJOLAIS
AOC Morgon, Château de Corcelles, 2022 **10 50**
AOC Moulin à Vent, Domaine Richard Rottiers, 2022 **65**

LA BOURGOGNE
AOC Bourgogne Pinot Noir, Côte Chalonnaise, Millebuis, 2022 **10 50**
AOP Hautes Côtes de Beaune, Domaine Berger Rive, 2022 **12 65**
AOC Chorey-les-Beaunes, Domaine Daniel Largeot, 2020 **85**
Mercrey 1er cru, Les croichots Philippe le Hardi, 2019 **92**
AOC Pommard Clos des Ursulines, Albert Bichot, 2017 **190**
AOC Gevrey-Chambertin Bouchard Père et fils, 2016 **200**

LE RHÔNE
AOP Côtes du Rhône, Cuvée Xavier Vignon, 2020 **10 50**
AOC Vacqueyras, Domaine les Ondines, 2020 **61**
AOC Croze Hermitage, Chante Passo, 2021 **69**
AOC Châteauneuf-du-pape, Alain Jaume, 2021 **120**
AOC Saint Joseph, Domaine Louis Chèze, 2020 **145**

LE BORDELAIS
AOC Médoc, Château Haut-Brignays, 2020 **11 55**
Lussac Saint-Émilion, Château la claymore, 2020 **62**
Haut Médoc, Château Victoria, 2019 **75**
AOC Pomerol Château Saint Pierre, 2016 **120**

Vin du moment, rouge, blanc, ou rosé **9**

NET PRICE. SERVICE INCLUDED.

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Vintages are subject to change depending on production