

MENU

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

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**

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
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AMERICAN WHISKY

Jack Daniel's	14
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VODKA

42 Below	12
Belvédère	17
Grey Goose	17

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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
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FESTIVE MENU

BY GLENN VIEL

Available for dinner Tuesday to Saturday

STARTER + MAIN DISH + DESSERT

STARTERS

LA ROQUETTE • LE DEMI CROQUE • L'AVOCAT CREVETTE •
LA TARTE TOMATE

MAIN DISHES

LA VOLAILLE • LA SAUCISSE • LE CROQUE • LE THON
TATAKI • LE TARTARE AU COUTEAU • LA BAVETTE • LA
SALADE CÉSAR • LA SALADE DE GÉSIERS • LE ROUGET
+ GARNITURE AU CHOIX

DESSERTS

LA SOUPE DE FRUITS ROUGES • L'ILE FLOTTANTE
LA BRIOCHE PERDUE • LE FONDANT AU CHOCOLAT

60€

THE STARTERS - 19€

LA ROQUETTE

Confit cherry tomatoes, croutons, olives, preserved lemon, fennel, parmesan, arugula, basil, and balsamic vinegar.

Sommelier's suggestion: AOC Côte du Rhône, Xavier Vignon 2022.

LE DEMI-CROQUE

Smoked turkey ham, caramelized onions, mustard, Comté and parmesan béchamel, served with a mesclun salad.

Sommelier's suggestion: AOC Morgon, Château de Corcelles, 2022.

L'AVOCAT CREVETTE

Grilled avocado, cocktail sauce, coriander, tarragon, seared prawns seasoned with sumac, and prawn chips.

Sommelier's suggestion: AOC Pouilly Fumé Domaine de Riaux, 2023.

LE TARTE TOMATE

Puff pastry, homemade tomato concassé with mustard, confit tomatoes, oven-roasted beefsteak tomatoes, arugula salad with balsamic vinegar, parmesan, rosemary oil, and basil.

Sommelier's suggestion: AOC Côte de Provence, Domaine de La Croix, Irrésistible, 2022.

THE DISHES - 31€

LA VOLAILLE

Breast of chicken cooked on the bone, with mushroom and yellow wine sauce.

Sommelier's suggestion: AOP Puisseguin Saint-Emilion, Les Margelles, 2019.

LA SAUCISSE

Roasted sausage, topped with meat jus and confit shallots.

Sommelier's suggestion: AOC Morgon, Château de Corcelles, 2022.

LE CROQUE

Smoked turkey ham, caramelized onions, mustard, Comté and parmesan béchamel, served with a mesclun salad.

Sommelier's suggestion: AOC Morgon, Château de Corcelles, 2022.

LE THON TATAKI

Raw tuna seasoned with chimichurri sauce, served on torch-burned zucchini strips.

Sommelier's suggestion: AOC Bourgogne Pinot Noir, Côte Chalonnaise, Millebuis, 2022.

LE TARTARE AU COUTEAU

In the traditional way.

Sommelier's suggestion: AOC Médoc, Château Haut-Brignays, 2020.

LA BAVETTE

Roasted flank steak, confit shallots.

Sommelier's suggestion: AOC Crozes-Hermitage, Chante Passo, 2021.

LA SALADE CÉSAR

Chicken breasts cooked at low temperature, anchovies, parmesan, croutons, garlic, and Caesar dressing.

Sommelier's suggestion: AOC Pouilly Fumé Domaine de Riaux, 2023.

LA SALADE DE GÉSIERS

Frisée and lamb's lettuce in vinaigrette, creamy eggs, croutons, sautéed gizzards, potatoes, vinegared lardons, and chives.

Sommelier's suggestion: AOC Médoc, Château Haut-Brignays, 2020.

LE ROUGET

Just cooked red mullet fillets, virgin tomato, lemon, fennel, olive oil, chives, olive, basil, and reduced red mullet juice.

Sommelier's suggestion: AOC Côtes du Rhône Xavier Vignon 2022.

CHOICE OF SIDE DISH

One side dish per main course: Shoestring fries, Mashed potatoes, Sautéed mushrooms with parsley, Mesclun salad with vinaigrette, Buttered rice, Wilted spinach

Additional side dish: 7

SIGNATURE DISHES

LES QUENELLES DE CABILLAUD ET LANGOUSTINES

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

Cod dumplings and langoustines, diced with tetragons and bisque.

Sommelier's suggestion: AOC Pouilly Fumé Domaine de Riaux, 2023.

NET PRICE. SERVICE INCLUDED.

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THE DESSERTS - 12€

LA SOUPE DE FRUITS ROUGES

Basil cream, fresh red fruits, red fruit soup, olive oil, and meringue.

Sommelier's suggestion: Champagne Ruinart Brut.

L'ILE FLOTTANTE

Oven-baked meringue, vanilla crème anglaise made with Madagascar vanilla.

Sommelier's suggestion: B.S.A Mercier.

LA BRIOCHE PERDUE CROUSTILLANTE

Oven-baked French toast served crispy, topped with blueberry jam.

Sommelier's suggestion: Champagne Ruinart Brut.

LE FONDANT AU CHOCOLAT

Guanaja and Jivara chocolates, cocoa nibs, Gianduja, and candied clementine.

Sommelier's suggestion: Glass of Prosecco.

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

LANGUEDOC

IGP versant, viognier, 2023

verre 75cl

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**

Mercurey 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