

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 - Expresso 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	180 380
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

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
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FESTIVE MENU

BY GLENN VIEL

Available for dinner from Thursday to Saturday

STARTER + DISH + DESSERT

STARTERS

LA ROQUETTE • LE DEMI CROQUE • LA TARTE TOMATE
LA SALADE DE POIVRONS

DISHES

LA VOLAILLE • LA SAUCISSE • LE CROQUE • LE TARTARE AU
COUTEAU • LA BAVETTE • LA SALADE CÉSAR •
LA RASCASSE
+ TRIM OF YOUR CHOICE

DESSERTS

LA SOUPE DE FRUITS ROUGES • L'ÎLE FLOTTANTE
LA BRIOCHE PERDUE • LE TARTE TATIN

60€

THE STARTERS - 19€

LA SALADE DE ROQUETTE ET BASILIC

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

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

LE DEMI-CROQUE

Smoked turkey ham (origin France), caramelized onions, mustard, Comté and parmesan béchamel, served with a mixed greens salad.

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

LA TARTE TOMATE

Puff pastry, homemade crushed tomatoes with mustard, candied tomatoes, oven-roasted beef heart tomatoes, arugula salad with balsamic vinegar, parmesan, and rosemary-basil oil.

Sommelier's recommendation : AOC Côte de Provence, Domaine de La Croix, irrésistible, 2022.

LA SALADE DE POIVRONS

Marinated peppers, arugula, feta, anchovies, olives, basil, and roasted almonds.

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

LA MOULE FRITE

Mussels just opened, fries, marinière cream, and flat-leaf parsley.

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

NET PRICE. SERVICE INCLUDED.

THE DISHES - 31€

LA VOLAILLE

Supremes cooked on the bone, with mushroom and yellow wine sauce.

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

LA SAUCISSE

Roasted sausage, topped with meat juice and caramelized shallots.

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

LE CROQUE

Smoked turkey ham (origin France), caramelized onions, mustard, Comté and parmesan béchamel, served with a mixed greens salad.

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

LE TARTARE AU COUTEAU

In the tradition.

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

LA BAVETTE

Roasted flank steak, caramelized shallots.

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

LA SALADE CESAR

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

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

LE RASCASSE ET SAUCE VIERGE

Just-cooked scad fillets, with tomato vinaigrette, lemon, fennel, olive oil, chives, olives, basil, and reduced red mullet juice.

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

TRIM OF YOUR CHOICE

One side dish of your choice per dish: Shoestring fries, mashed potatoes, sautéed mushrooms with parsley, mixed greens and vinaigrette, buttered rice, sautéed spinach.

Additional trim 10

THE SIGNATURES DISHES

LES QUENELLES DE CABILLAUD ET LANGOUSTINES

(To share) 39,99/ PERS

Cod and langoustine dumplings, sautéed Swiss chard, and its bisque.

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

NET PRICE. SERVICE INCLUDED.

THE DESSERTS - 17€

LA SOUPE DE FRUITS ROUGES

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

Conseil du sommelier : Champagne Ruinart Brut

L'ILE FLOTTANTE

Baked meringue, with vanilla custard from Madagascar.

Conseil du sommelier : B.S.A Thienot rosé

LA BRIOCHE PERDUE CROUSTILLANTE

Baked French toast served crispy, topped with blueberry jam.

Conseil du sommelier : Champagne Ruinart Brut

LA TARTE TATIN

Caramelized and candied apples, puff pastry, and double cream.

Conseil du sommelier : 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

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**

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Vintages are subject to change depending on production