



DELICATESSEN

Homemade poultry & veal terrine (no pork)	9	Charcuterie board from Tarn (small)	16
Homemade rillettes with chicken & duck (no pork)	9	Charcuterie board from Tarn (large)	29

TO SHARE

OR AS A STARTER

French deviled eggs, truffled mayonnaise, baby leaves	5.5
Creamy burrata with datterini tomatoes, black olive spread	12
Baked and crusted french camembert, with honey and seeds	24

Summer platter - burrata, dry ham, melon and basil	19
Crispy chicken salad, coriander and sesam seeds (small / large)	13 / 19
Vegan poke bowl	16
Seabream or Turkey poke bowl	20

Alder wood smoked salmon from Maison Barthouil	24
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SANDWICHES

WITH FAMOUS FRENCH BAKER BREAD -JL POUJAURAN

French Croque Monsieur (truffled ham & cheddar) - fries or salad	14
French Croque Madame (truffled ham & cheddar, with a sunny-side up egg on top) - fries or salad	16
Classic "club" sandwich in a toasted brioche - turkey, tomato, salad, truffled mayo - fries or salad	22

DISHES

PLANCHA, GRILL, OVEN & CASSEROLE

PASTA & RISOTTO

Gnocchi arrabiata with mozzarella cheese	15
Ricotta and eggplant ravioles basil pesto, baby leaves	16
Risotto verde zucchini, basil and parmesan cheese	18

FISH

Seabream fillet green peas mousseline, herbs butter	20
Semi cooked tuna, tomato coulis basil and almond pesto, side of your choice	24
Seabream ceviche coco, coriander, mango, side of your choice	23

MEAT

Sage and juniper sausage, creamy mashed potato puree	17
Large salad with grilled melon, crispy chicken, candied orange and basil	19
Duck confit, giant white beans cooked in tomato sauce	22
Half duck breast from Maison Barthouil, apicius sauce and summer fruits, side of your choice	25
Limousin beef tartare, paprika mayonnaise, side of your choice	22
Weeping tiger, minced marinated cabbage, white rice	25
Beef sirloin steak 250g just grilled, side of your choice	32
to spice up with Maison Martin craft sauces, or one of our homemade sauces : meat 'jus' or garlic butter	

SIDES

Homemade fries, creamy mashed potato puree, green peas, white rice, green salad	
Extra side +4€ Extra sauce +1€	

DESSERTS

Platter of refined cheese (small / large) Les Nouveaux Fromagers	9 / 17	Chia pudding with almond milk and seasonal fruit coulis	8
Cheesecake coco, passion fruit, vanilla	10	Valrhona chocolate mousse chocolate flakes	9
Pistachio cake, raspberry sorbet whipped cream, red fruit coulis	12	Roasted apricots with rosemary fresh milk ice cream scoop	9
Coffee dessert chia pudding, pistachio cake, fruit compote	9	Ice cream cup pistachio ice cream, chocolate ice cream, chocolate sauce, whipped cream	11

ICE CREAM

3 scoops cup	9
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Sorbets : lemon, strawberry, raspberry, mango

Ice creams : vanilla, fresh milk, chocolate, pistachio

Toppings : fruit coulis or caramel sauce or chocolate sauce or whipped cream +1

MENU

STARTER, MAIN DISH OR MAIN DISH, DESSERT 23€

STARTER, MAIN DISH, DESSERT 29€

French deviled eggs, truffled mayonnaise, baby leaves
or Melon and ham chiffonnade

Sage and juniper sausage, creamy mashed potato puree
or Ricotta and eggplant ravioles, basil pesto, baby leaves
or Seabream fillet, green peas mousseline, herbs butter

Chia pudding with almond milk and seasonal fruit coulis
or Dark chocolate mousse, chocolate flakes

KID MENU 9€

Until 12 years old

Crispy chicken, fries or potatoe puree
1 scoop ice cream (vanilla, strawberry or chocolate)
Apple juice (20cl) or Orange juice (20cl) or Syrup (20cl)

COCKTAILS

Ask also our team for the classical recipes

Spritz Classic Aperol, prosecco, sparkling water	10	Belle époque Gin, orange, St Germain, lime, prosecco shot	14
Spritz Limone Limoncello, strawberry, mint, prosecco, sparkling water	10	Honey Luke French whisky, pineapple, apple, honey, lime, ginger	14
Spritz Atlantic Pineau, elderflower, lime, prosecco, sparkling water	13	Grape & Mint - Virgin White grape juice, lime, fresh mint, sparkling water	8
Expresso Martini Vodka, espresso, Coffee liquor, chestnut or pop corn syrup	11	Soir d'été - Virgin Apricot, cranberry, grapefruit, sparkling water	8
Dark & Stormy Rum, organic ginger beer, lime, bitter	13	Soleil vert - Virgin Orange, pineapple, lime, ginger, sparkling water	9

DRINKS

Coca-Cola, Coca-Cola zero, Sprite 33 cl	5.5
Orangina, Schweppes Indian Tonic 25 cl	5.5
Lemonade <i>organic, lime</i> 33 cl	6
A. Milliat juices <i>cox apple, orange, tomato or apricot</i> 20 cl	6
Homemade ice tea <i>lemon, peach, strawberry, raspberry</i> 33 cl	6

Evian, Badoit rouge 33 cl	5.5
Evian 1/2l / 1l <i>still natural mineral water</i>	5/7
Saint-Géron 75 cl <i>sparkling natural mineral water</i>	7
Expresso, decaf	3
Double espresso, cappuccino, hot chocolate	5
Dammann tea, Dammann herbal tea	5
Iced coffee	6

APERITIFS . CIDER . BEER

Martini rosso, Martini bianco, Campari, Suze 6 cl	6
Pastis 51 3 cl	6
Kir Sauvignon 12 cl / Kir Prosecco 12 cl	5/9
Vodka, Gin, Rhum, Whisky 4 cl	9
+ soft 25 cl (2€)	

Blond organic draft beer 25 cl / 50 cl	4.9 / 7.5
Pale Ale organic draft beer 25 cl / 50 cl	5.5 / 8.9
Deck & Donohue brewed near Paris <i>Bottle 33 cl organic White / organic IPA</i>	7 / 7.5

Cider A.Milliat, from Normandy <i>Bottle 33 cl</i>	7.5
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In the XIXe Century, the Bercy wine storehouses were the largest wine market around the world.

Listed as historical monument, our stone pavilions are a tribute to this past.

Discover with our sommeliers our unique wine cellar :

300 wines at wine merchant price with a 10€ corkage fee per bottle.

GOÛTS & COULEURS WINES

BY THE GLASS SELECTION

LÉGER & MORDANT

	15CL	25CL	75CL
IGT Terre Siciliane, Pinot Grigio <i>organic (white) sharp and fresh</i>	4.5	7	19
IGP Pays d'Oc, Viognier, Versant <i>vegan hve (white) south sun kiss</i>	6.5	10.5	23
AOC Menetou-Salon, Les Pleurants <i>(white) nice and floral, from Loire valley</i>	-	-	31

SEC & TENDRE

Vin de France, La Petite Seine, <i>organic (rosé) perfect partner for appetizers</i>	4.5	7	19
AOC Montagny, Chardonnay, Millebuis <i>(white) safe bet from Burgundy, round & smooth</i>	8	13	29

FRAIS & GOURMAND

IGP Collines Rhodaniennes, Syrah, Les Vins de Vienne <i>(red) delicate shiraz, slightly peppery</i>	6.5	10.5	23
AOC Côtes de Provence, Odyssee <i>(rosé) flowers and fruit bouquet</i>	7	11	25

FRUITÉ & INTENSE

AOP Brouilly, Les Pas Perdus <i>no sulfites added (red) a natural gamay</i>	8	13	29
AOP Marcillac, Le Roi Boeuf Aubrac, L. Osmin <i>(red) aroma & personality, surely the south-west</i>	7.5	12	27

RICHE & SOYEUX

IGT Puglia, Diverso Rosso <i>organic (red) beautiful italian woody and sunny</i>	4.5	7	19
AOC Castillon C. de Bordeaux, Le Versant <i>(red) from our dear friends, Caroline & Loulou Mitjavile</i>	10.5	17	37
AOP Bourgogne, F. Magnien, Pinot noir Coeur de violette <i>(red) a delicate burgundy</i>	14	23	43

DOUX & ÉCLATANT

IGP C. de Gascogne, Villa Chambre d'Amour, L. Osmin <i>(white) slightly sweet wine for lovers</i>	6.5	10.5	23
French Champagne <i>(white brut) 12cl / 75cl</i>	15	-	75

SECRET WINE

Experience it and guess what our sommeliers have selected ... served in a black wine glass ! - 12cl 8

WINE FLIGHTS

3 HALF GLASSES OF WINES TO TASTE

FLIGHT <i>(white wines)</i> IGT Terre Siciliane / IGP d'Oc Viognier / AOC Montagny - 3 x 6cl	12
FLIGHT <i>(red wines)</i> IGP Collines Rhodaniennes Syrah / AOP Marcillac / IGT Puglia - 3 x 6cl	12

WINE & CHAMPAGNE PARADISE

SELECTION FROM THE CELLAR

AOC Meursault, Les Chevalières, Xavier Monnot 2020 <i>(white paradise)</i>	102
AOC Chablis Grand Cru, Les Preuses, Domaine Fèvre, 2020 <i>(white paradise)</i>	108
VDP du Gard, Roc d'Anglade, 2018 <i>(red paradise)</i>	93
AOC Parnand-Vergelesses 1er Cru, Domaine Chanson, 2017 <i>(red paradise)</i>	78
AOC Bordeaux, Domaine de Cambes 2016 <i>(red paradise)</i>	142



All the organic rubbish the restaurant makes is collected by a local company and transformed into electricity gas & fertilizer



Feel free to ask for a doggy bag