



DELICATESSEN

Di Parma ham 18 months, Bedogni, Italy (small / large) 12 / 19 Charcuterie board from Tarn (small / large) 16 / 29

TO SHARE OR AS A STARTER

Hard boiled eggs, black mayonnaise with vegetal charcoal 4.5
Roasted cauliflower with smoked paprika, fresh mint lemon yogurt 7.5
Seasonal hummus with green peas (vegan) 8
Creamy burrata with seasonal vegetables or fruits 12
Baked and crusted french camembert, with honey and seeds 24

Oysters N°3 from Normandy (by 6 / by 10) 14 / 20
Salmon tartare, avocado cream, passion fruit coconut milk 17
Large Caesar salad with king prawns 21

Crispy chicken salad, coriander and sesam seeds (small / large) 13 / 19
Snails of Burgundy with garlic butter 10
Home made rillettes, pickles 9

SANDWICHES

WITH FAMOUS PARISIEN BAKER BREAD -JL POUJAURAN

French Croque Monsieur (ham & comté cheese) - fries or salad 14
French Croque Madame (ham & comté cheese, with a sunny-side up egg on top) - fries or salad 16

DISHES

PLANCHA, GRILL, OVEN & CASSEROLE

PASTA & RISOTTO

Roasted eggplant lasagna alla parmigiana 16.5
Linguine pasta with homemade bisque and king prawns 21
Risotto with fresh asparagus with candied kumquats and kumquat pesto 20

FISH

Catch of the day confit of seasonal vegetables 19
Salmon in banana leaf light satay sauce, white rice 23
Grilled octopus with chimichurri sauce sautéed baby potatoes 28

MEAT

Melty BBQ pork ribs from Maison Montalet, coleslaw, sweet potatoes 20
Sautéed chicken in a satay and coco sauce, white rice 18
Duck confit parmentier, green salad 21
Lamb confit cocotte, thyme roasted grenaille potatoes 24
Limousin beef tartare, thai style, side of your choice 22
Gourmet pulled beef burger, melted cheddar, barbecue sauce, pickles, salad, french fries 22
Weeping tiger, minced marinated cabbage, white rice 25
Beef sirloin steak 250g just grilled, side and sauce of your choice 32
our homemade sauces : pepper, blue cheese or chimichurri

SIDES

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

DESSERTS

Platter of refined cheese (small / large) 9 / 17
Rocamadour, Morbier, Tomme & Comté
Cheesecake 10
ginger, passion fruit
Homemade baba with aged island rum 14
whipped cream
Coffee dessert 10
cheesecake, praline chou pastry, fruit salad
Homemade choux pastry with craquelin 10
praline pastry cream, caramel coulis
Fruit salad 8
bissap syrup
French creme brulee 8
with pistachio cream
Chocolate "Millefeuille" 13
chocolate ganache & cocoa whipped cream

ICE CREAM

3 scoops cup 9

Sorbets : lemon, strawberry, raspberry, mango

Ice creams : vanilla, chocolate, caramel

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

MENU

STARTER, MAIN DISH OR MAIN DISH, DESSERT 23€

STARTER, MAIN DISH, DESSERT 29€

Hard boiled eggs, black mayonnaise with vegetal charcoal
or Roasted cauliflower with smoked paprika, fresh mint lemon yogurt

Sauteed chicken in a satay and coco sauce, white rice
or Roasted eggplant lasagna alla parmigiana
or Catch of the day, seasonal vegetables confit

Pistachio creme brulee
or Fruit salad, bissap syrup

KID MENU 9€

Until 12 years old

Crispy chicken / Fish, 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, expresso, 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 organic, lime 33 cl	6
A. Milliat juices cox apple, orange, tomato or apricot 20 cl	6
Homemade ice tea lemon, peach, strawberry, raspberry 33 cl	6

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



Since 2015, all the organic rubbish the restaurant makes is collected by a local company and transformed into electricity



Feel free to ask for a doggy bag

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 Bottle 33 cl organic White / organic IPA	7 / 7.5

Cider A.Milliat, from Normandy Bottle 33 cl	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 organic (white) sharp and fresh	4.5	7	19
IGP Pays d'Oc, Viognier, Versant vegan hve (white) south sun kiss	6.5	10.5	23
IGP Méditerranée, Domaine Figuière organic (white) fresh and sunny like Provence	7	11	25

SEC & TENDRE

AOC Côtes de Provence, Magali, Domaine Figuière organic (rosé) endless summer	8	13	29
AOC Mâcon la Roche Vineuse, Olivier Merlin (white) safe bet exotic chardonnay from Burgundy	11.5	19	39

FRAIS & GOURMAND

IGP Vin de Pays du Var, Cuvée Plaisir (rosé) perfect to chill on our terrace	4.5	7	19
IGP Collines Rhôdaniennes, Syrah, Les Vins de Vienne (red) delicate shiraz, slightly peppery	7.5	12	27
VDF, Comme un goût de Malbec, Cazebonne organic (red) from the new wave of Bordeaux	6.5	10.5	23
AOP Bourgueil, Cuvée Trinch, Catherine et Pierre Breton organic (red) friendly wine from Loire	7	11	25

FRUITÉ & INTENSE

AOP Cahors, Noir de Casterac, Jean-Luc Baldès (red) a perfect malbec to suit with your meat dishes	6.5	10.5	23
AOP Graves, Le Grand Vin, Cazebonne (red) embodies the renewal of Bordeaux	10	16	36

RICHE & SOYEUX

IGT Puglia, Diverso Rosso organic (red) beautiful italian woody and sunny	4.5	7	19
AOP Bourgogne, F. Magnien, Pinot noir Coeur de violette (red) a delicate burgundy	14	23	43

DOUX & ÉCLATANT

IGP C. de Gascogne, Villa Chambre d'Amour, L. Osmin (white) slightly sweet wine for lovers	6.5	10.5	23
VDF, Bul'bonne, Cazebonne (white sparkling) original sparkling sauvignon 'petnat'	10	16	36
French Champagne (white brut) 12cl / 75cl	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 (white wines) IGT Terre Siciliane / IGP d'Oc Viognier / IGP Méditerranée - 3 x 6cl	12
FLIGHT (red wines) IGP Collines Rhôdaniennes Syrah / IGT Puglia / AOC Cahors - 3 x 6cl	12

WINE & CHAMPAGNE PARADISE

SELECTION FROM THE CELLAR

AOP Meursault, Vincent Girardin, Vieilles Vignes 2022 (white paradise)	135
AOC Sauternes, Château Yquem, 1996 (white paradise)	390
AOC Pernand-Vergelesses 1er Cru, Maison Champy, 2017 (red paradise)	99
AOC Bordeaux, Domaine de Cambes 2016 (red paradise)	142
AOP Champagne, Henri Giraud, Multi Vintage 17 (champagne paradise)	161