

Starters

SPRING ROLLS <i>Chicken And Vegetable, (3 Pieces) Chilli Sauce</i>	7
BURGUNDY SNAILS	22
By 6 12 By 12	9
✓ HUMMUS <i>Made With Love, Mixed Seeds And Toast</i>	9
ROASTED CAMEMBERT WITH OR WITHOUT BACON <i>With Honey & Rosemary</i>	10
FRENCH ONION SOUP	8,5
🍷 ✓ SOFT BOILED EGG <i>With Mayo Pesto</i>	14
✓ HOMEMADE SEMI COOKED FOIE GRAS <i>Fig Compote</i>	8
COUNTRY TERRINE	12
MARBLED SLAMON ON TOAST	8,5
✓ SEASONAL VELOUTÉ	

Boards

CHURCH BOARD <i>Comté, St Nectaire, Crispy Mozzarella, Tomato, Arugula, Avocado, Cured Ham, Dried Sausage, Hummus, Sweet Potato Fries</i>	25
CHARCUTERIE BOARD <i>Our Selection</i>	19
🍷 ✓ CHEESE BOARD FROM MARIE QUATREHOMME <i>St Nectaire, Saint Marcelin, Comté, Brie De Beaux</i>	19
MIXED BOARD <i>Charcuterie & Cheese</i>	21
🍷 ✓ VEGETARIAN BOARD <i>Braised Leeks, Coleslaw, Crispy Mozzarella, Homemade Hummus, Roasted Squash, Green Beans</i>	18

Snacking

CROQUE MONSIEUR <i>Salad (+0,50 Cts With French Fries Or Both)</i>	13
CROQUE MADAME <i>Salad (+0,50 Cts With French Fries Or Both)</i>	14

Desserts

HOMEMADE RUM BABA	10
HOMEMADE PANCAKES <i>With Berries & Mascarpone</i>	9
🍷 HOMEMADE FRESH FRUIT SALAD	9
🍷 COTTAGE CHEESE <i>With Honey & Homemade Muesli</i>	8
TARTE TATIN <i>And Its Pot Of Fresh Cream & Salted Butter Caramel</i>	9
FRENCH TOAST <i>With Vanilla Ice Cream & Salted Butter Caramel Sauce</i>	9,5
HOMEMADE TIRAMISU <i>With Nutella</i>	9
HOMEMADE CREME BRULEE <i>Bourbon Vanilla</i>	8,5
HOMEMADE CHOCOLATE FONDANT <i>With Vanilla Ice Cream</i>	9,5
COFFEE OR TEA (+1€) GOURMET	9
ICE CREAM	4
<i>Vanilla, Chocolate, Coffee, Mango, Strawberry, Salted Caramel, Donatella</i>	

1 Scoop

Salads

BÒ BÚN WITH BEEF OR MARINATED CHICKEN	18
<i>Rice Vermicelli, Crunchy Vegetables, Chicken Spring Rolls, Cucumber, Peanuts, Fresh Mint</i>	
✓ VEGGIE BOWL	18
<i>Tomato & Roasted Zucchini, Chickpeas, Bulgur & Quinoa, Green Beans, Arugula, Crispy Mozzarella</i>	
CHICKEN SALAD	18
<i>Lettuce, Cherry Tomato, Parmesan, Avocado, Crispy Chicken, Bacon Chips, Soft-Boiled Egg, Caesar Sauce</i>	
🍷 MARBLED SALMON POKE BOWL	18
<i>Salad, Bulgur & Quinoa, Crunchy Vegetables, Avocado, Cucumber, Red Onion, Marinated Salmon</i>	
✓ CRISPY GOAT CHEESE SALAD	18
<i>Salad, Apples, Nuts, Goat Cheese Brick With Honey</i>	

Mains

HOMEMADE DUCK LEG CONFIT <i>Baby Potatoes, Garlic And Parsley</i>	23
🍷 BEEF TARTARE <i>Homemade Fries & Salad</i>	18
NEW 🍷 CHICKEN ESCALOPE <i>Gratin Dauphinois, Normandy Sauce</i>	19
NEW 🍷 HOMEMADE VEAL BLANQUETTE <i>With Rice</i>	21
RIBEYE STEAK <i>Pepper Sauce, Fries & Green Beans</i>	29
BACON CHEESEBURGER <i>Homemade Fries</i>	18
SANTA BURGER <i>Minced Beef, Foie Gras, Caramelized Onions, Homemade Fries</i>	22
CRISPY CHICKEN BURGER <i>Mozzarella & Pesto Mayo, Caramelized Onions, Homemade Fries</i>	18
NEW 🍷 BB BURGER <i>Marinated Flank Steak Strips, Sweet Chili Mayo, Homemade Fries</i>	21
NEW 🍷 SEA BASS FILLET <i>Lemon Butter Beurre Blanc, Braised Leeks, Quinoa & Bulgur</i>	21
✓ VEGGIE BURGER <i>Chickpea Pancake, Coleslaw, Homemade Fries</i>	17
✓ ROASTED SWEET POTATO <i>Goat Cheese, Grilled Chickpeas & Arugula</i>	17

EXTRA SIDES <i>Dauphinois Gratin, Fries, Rice, Salad, Roasted Baby Potatoes, Quinoa & Bulgur, Green Beans, Sautéed Crisp Vegetables</i>	4,5
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OUR SAUCES: *Pepper / Normandy / Beurre Blanc / Cheddar / Pesto Mayo / Sweet Chili Mayo (Supplement +0,50 Cts)*

Pasta & Risottos

NEW 🍷 RISOTTO <i>Sautéed Octopus With Chorizo, Arugula</i>	18
NEW 🍷 VEGGIE RISOTTO <i>Braised Leeks, Roasted Squash & Parmesan</i>	18
NEW 🍷 LASAGNA <i>With Tartufata, Vegetable Mirepoix, Salad</i>	19
MAC AND CHEESE BEEF OR CRISPY CHICKEN <i>Cheddar Cream, Onions & Parmesan</i>	18

Children's Menu

10 YEARS OLD MAX

BEEF PATTY OR HAM OR NUGGETS

Served With Fries Or Pasta

+

Water With Syrup

11



GLUTEN FREE



VEGETARIAN



CHEF : YOAN - SECOND COOK : KARTHI

Tapas & Finger food

Starting At 5PM

✓ SWEET POTATO FRIES, <i>Tartar Sauce</i>	7
FRIES <i>With Cheddar Cream</i>	7
CRISPY MOZZARELLA	7
CRISPY CHICKEN, <i>Teriyaki Glazed</i>	7
GOAT CHEESE AND HONEY BRICK	7
CHICKEN AND VEGETABLE SPRING ROLLS, <i>Chilli Sauce</i>	7
CRYING < TIGER > <i>Marinated Flank Steak Strips</i>	7
HUMMUS & TOAST	7

ASSORTMENT OF 3 TAPAS OF YOUR CHOICE 18

OUR POUTINES – YOUR CHOICE *(Fries Base, Cheddar Cream, Mozzarella)* 12

PEPPER SAUCE
ONION SAUCE
NORMANDY SAUCE
LEMON BEURRE BLANC SAUCE

EXTRA BACON 2€

Boards To Share

✓ CHURCH BOARD *Comté, St Nectaire, Crispy Mozzarella, Tomato, Arugula, Avocado, Cured Ham, Dried Sausage, Hummus, Sweet Potato Fries* 25

CHARCUTERIE BOARD *Our Selection* 19

✓ CHEESE BOARD FROM MARIE QUATREHOMME *St Nectaire, Saint Marcellin, Comté, Brie De Beaux* 19

MIXED BOARD 21

✓ VEGETARIAN BOARD *Braised Leeks, Coleslaw, Crispy Mozzarella, Homemade Hummus, Roasted Squash, Green Beans* 18

Breakfast

Served From 8AM To 11:30AM

LIL BREAKFAST	8,5	FULL BREAKFAST	13
1 ORANGE JUICE		1 ORANGE JUICE	
1 HOT DRINK <i>(Coffee, Tea Or Chocolate)</i>		1 HOT DRINK	
1 PASTRY <i>(Croissant Or Pain Au Chocolat)</i>		1 PASTRY	
1 SLICE OF BREAD & BUTTER & HOMEMADE JAM		1 SLICE OF BREAD & BUTTER & HOMEMADE JAM	
		FRIED EGGS OR PLAIN OMELET	
		Extras: Bacon / Ham / Cheese / Avocado +€1.50	
		Extra: Salmon +€3.00	



Brunch

Served From 10AM To 4PM On Weekends

1 HOT DRINK <i>(Coffee, Tea Or Chocolate)</i>	
&	
1 ORANGE JUICE	
&	
1 ASSORTMENT OF PANCAKES, TOAST & PASTRY	
&	
1 COTTAGE CHEESE <i>With Homemade Muesli And Fresh Fruit Salad</i>	
&	
1 FRENCH TOAST <i>Bruschetta Style</i>	
&	
1 CRUNCHY SALAD <i>With Vegetables And Avocado</i>	
&	
SCRAMBLED (OR FRIED) EGGS WITH BACON	

Sweet

PANCAKES <i>With Berries & Mascarpone</i>	9
CROISSANT OR PAIN AU CHOCOLAT	2,5
BREAD, BUTTER AND HOMEMADE JAM	3
FRESH FRUIT SALAD	9
COTTAGE CHEESE, <i>With Homemade Muesli And Honey</i>	8
FRENCH TOAST, <i>With Vanilla Ice Cream & Salted Caramel</i>	9,5

Salty

HUMMUS <i>With Love, Mixed Seeds And Toast</i>	9
ROASTED SWEET POTATO, <i>With Goat Cheese, Grilled Chickpeas & Arugula</i>	17
CROQUE MONSIEUR OR MADAME	13/14
BACON CHEESEBURGER	18
VEGETARIAN BURGER	17
VEGGIE BOWL	18
Tomato & Roasted Zucchini, Chickpeas, Quinoa, Green Beans, Arugula, Crispy Mozzarella	
CHICKEN SALAD	18
Lettuce, Cherry Tomato, Parmesan, Avocado, Crispy Chicken, Bacon Chips, Soft-Boiled Egg, Caesar Sauce	
SALMON POKE BOWL	18
Salad, Quinoa, Crunchy Vegetables, Avocado, Cucumber, Red Onion, Marinated Salmon	



GLUTEN FREE



VEGETARIAN



Our Wine Selection



White

	Glass 12CL	Glass 25CL	Carafe 50CL	Btle 75CL
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CHARDONNAY PAYS D'OC, SELECTION CALVISSON

Floral Notes And Citrus Scents

6,5

XX

25

34

SAUVIGNON TOURAINE TOP LA CROIX DU PIN, PLOU & FILS

Citrus & Pineapple Nose. This Wine Goes Well With Fish Or Vegetarian Dishes

6,5

XX

25

34

IGP CÔTE DE GASCOGNE, DOMAINE DE MIRAIL

Dry Wine With A Pale Robe. A Very Expressive, Fresh Nose With Citrus Notes

6,5

XX

25

34

IGP CÔTE DE GASCOGNE, DOMAINE FRANÇOIS LURTON

Sweetly But Not Too Much..., Sweet Nose, Gourmand Notes Of Pineapple, Dried Apricot And Almonder

6,5

XX

25

34

POULLY FUMÉ, DOMAINE NICOLAS GAUDRY

Nose Of Floral And Fruity Aromas, Pale Yellow Color With Green Highlights.

9

XX

35

49



Rose

CÔTES DE PROVENCE, HÉRITAGE, DOMAINE ESTANDON

Pale And Brilliant Color, Fine & Elegant Nose With Subtle Aromas.

6,5

XX

25

34

GRIS IGP ÎLE DE BEAUTÉ, DOMAINE CASANOVA

Pale Gray, Notes Of White Fruits, Subtle And Spicy & A Thirst-Quenching Mouth

6,5

XX

25

34



Red

BORDEAUX LUSSAC ST EMILION CHAPELLE DES LANDES

Notes Of Dark Fruits And A Hint Of White Pepper, With A Lovely Fresh Acidity

6,5

XX

25

34

CÔTE DU RHÔNE AOP, ALEA JACTA EST

Notes Of Black Fruits, Gourmet Structure And Tannic Sweetness

6,5

XX

25

34

CÔTES DE BOURG, CHÂTEAU TOUR DE GUIET

A Lovely Wine, Notes Of Very Ripe Red And Black Fruits, Fruity, Whole & Authentic

6,5

XX

25

34

MALBEC MERLOT, DEMON NOIR

Beautiful Intense Black Color, Fresh Fruit, Toasted & Vanilla Notes

6,5

XX

25

34

SAINT AMOUR AOP, CADOLE DU CHAPITRE

Pleasant Aromas Of Fresh Fruit. Ruby Robe With Purple Tints. Rich & Round.

7

XX

26

35

TEMPO D'ANGELUS, BORDEAUX SAINT EMILION, DOMAINE CRU CLASSE-

Bursting With Red Fruits, Small Berries, Cherries And Woody Notes

-

-

60



Classics (4cl)

10

ZAKEMI Vodka, Prosecco, Lime, Passionfruit Syrup

MANGO DAIQUIRI White Rum, Lime Juice, Mango

APEROL SPRITZ Aperol, Prosecco, Club Soda

LE MULE Vodka, Triple Sec, Ginger Beer, Lime Juice

CAÍPIRINHA / CAÍPIROSKA Cachaça/Vodka, Lime, Brown Sugar

PEACH BEAUTY Gin, Peach Puree, Lime Juice, Prosecco

SAINT GERMAIN SPRITZ Saint Germain Liqueur, Prosecco, Club Soda

ESPRESSO MARTINI Vodka, Kalhua, Espresso, Cane Sugar

MOJITO CLASSIC/PASSIONFRUIT/STRAWBERRY Rum, Fresh Mint, Lime, Brown Sugar, Club Soda

SEX ON THE BEACH Vodka, Peach Liqueur, Cranberry And Orange Juice

PIÑA COLADA Rum, Coconut Cream, Pineapple Juice

JACK FROST Vodka, Blue Curaçao, Coconut Cream, Pineapple Juice

THE TIRAMISU Vodka, Cacao Liqueur, Coffee, Vanilla, Milk

Superiors (4cl)

12

PORN STAR MARTINI Vodka, Passionfruit Liqueur, Lime, Prosecco, Vanilla Syrup, Passionfruit Puree

FRENCH 75 Gin, Prosecco, Lemon Juice, Cane Sugar

ORGASM Get 27, Baileys, Crushed Ice

LONG ISLAND Rum, Tequila, Gin, Vodka, Cointreau, Coke

ALL IN Vodka, Ginger, Lemon Juice, Champagne

THE SOURS... (Amaretto, Vodka, Whisky, Gin, Aperol...)

Mocktails Alcohol Free

8

VIRGIN MULE Ginger Beer, Lime, Rum Flavored Syrup, Club Soda

HONEYMOON Honey, Lemon & Ginger Beer, Lime, Passion Fruit Syrup, Soda

COFFEE SHAKE Organic Espresso Coffee, Salted Butter Caramel Syrup

VIRGIN MOJITO Fresh Mint, Lime, Brown Sugar, Rum Flavored Syrup, Soda

VIRGIN COLADA Coconut Cream, Pineapple Juice

Healthy Drinks

BANANA SMOOTHIE, <i>Plant-Based Milk, Banana, Honey, Cinammon</i>	9,5
BERRY SMOOTHIE, <i>Plant-Based Milk, Mixed Berries, Maple Syrup</i>	9,5

♥ Iced Drinks

ICED COFFEE <i>25cl</i>	6
VANILLA ICED LATTE, <i>Organic Double Espresso, Milk, Vanilla Syrup</i>	9
ICED LATTE POPCORN, <i>Organic Double Espresso, Milk, Popcorn Syrup</i>	9
ICED CARAMEL LATTE, <i>Organic Double Espresso, Milk, Caramel Syrup</i>	9
ICED MOKACCINO, <i>Organic Double Espresso, Chocolate, Milk, Whipped Cream</i>	9

Barista's

LATTE MACCHIATO CARAMEL, <i>Organic Double Espresso, Milk Froth, Caramel Syrup</i>	9
POPCORN LATTE, <i>Organic Double Espresso, Milk Froth, Popcorn Syrup</i>	9
VIENNESE CARAMEL, <i>Organic Double Espresso, Milk Froth, Caramel Syrup, Whipped Cream</i>	9
VIENNESE CHOCONUTELLA, <i>Nutella, Chocolate, Milk Froth, Whipped Cream</i>	9

Hot Drinks

COFFEE, DECAF	2,7	CAFE NOISETTE	2,8
DOUBLE ESPRESSO	5,2	CAFE CREME, LATTE	5,2
HOT CHOCOLATE	5,2	CAPPUCCINO	6,5
VIENNESE CHOCOLATE	6,5	VIENNESE COFFEE	6,5
IRISH COFFEE	10	SMALL JUG OF MILK	0,6

Teas "Le Parti du The"

GREEN TEA: SENCHA, STEVENSON ISLAND, JASMINE, GENMAICHA, FRESH MINT GREEN TEA	5,2
BLACK TEA: EARL GRAY BLUE FLOWERS, PRETTY GOOD BREAKFAST	5,2
ROOIBOS: SURFERS' TEA (<i>Rooibos Red</i>), HERBAL: MIDNIGHT IN PROVENCE (<i>Chamomile</i>)	5,2



Fresh Drinks

HOMEMADE ICED TEA, ICED HIBISCUS <i>30cl</i>	6
HOMEMADE ORANGEADE OR LEMONADE	6,5
SQUEEZED CITRUS JUICE (<i>ORANGE OR LEMON OR GRAPEFRUIT</i>) <i>25cl</i>	6
COCA COLA, COCA COLA ZERO, ORANGINA, RED BADOIT <i>33cl</i>	5,2
GINGER BEER, SCHWEPPEs, LEMONADE <i>25cl</i>	5,2
FRUIT JUICE: PINEAPPLE, APPLE, APRICOT, MANGO, TOMATO, ORANGE, CRANBERRY <i>25cl</i>	5,2
SYRUP EXTRAS: <i>Strawberry / Mint / Lemon / Peach / Grenadine / Almond / Violet</i>	0,3

STILL WATER <i>75cl (Served Only With A Meal)</i>	9
SPARKLING WATER <i>75cl (Served Only With A Meal)</i>	9

Draft Beers

	25CL	50CL
LICORNE L'INDOMPTABLE (<i>French Pils - 4,8%</i>)	4,5	8
SLASH IPA WILD LICORNE (<i>French I.P.A - 5,5%</i>)	5	9,5
BLANCHE DE BRUXELLES (<i>Belgian White - 4,5%</i>)	5	9,5
FLOREFFE (<i>Belgian Abbey - 6,5%</i>)	5	9,5
BEER WITH SYRUP	4,8	8,5
PICON BEER	5,5	9

Beer & Cider Bottles

CIDER SASSY <i>33cl</i>	6,5
NON ALCOHOLIC BEER <i>0% - 25cl</i>	6
GLUTEN FREE BEER <i>33cl</i>	7,5

Rums & Gin

DON PAPA	12
DIPLOMATICO <i>Reserve Exclusive</i>	12
HAVANA 7 ANOS	11
KRAKEN	11
SAILOR JERRY	10
BOMBAY	10
HENDRICK'S	11
CITADELLE	11
LORD OF BARBES	11

SODA FOR ALCOHOL	2
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Whiskeys

FOUR ROSES (<i>Bourbon</i>)	11
JACK DANIEL'S (<i>Tennessee Whiskey</i>)	11
NIKKA BLENDED (<i>Japon</i>)	12
ABERLOUR (<i>Single Malt Ecosse</i>)	13
LAFROAIG (<i>Single Malt Ecosse</i>)	14
JAMESON (<i>Single Malt Irish</i>)	10
WILLIAM LAWSON'S (<i>Blended Scotch</i>)	9

Liquors

BAILEY'S	7,5
CALVADOS SASSY	8,5
CALVADOS XO SASSY	12
GET 27 OU 31	7,5
VIEILLE PRUNE DE SOUILLAC	9,5
COGNAC	9,5
ARMAGNAC	9,5
EAUX DE VIE PEAR	9,5
EAUX DE VIE RASPBERRY	9,5
EAUX DE VIE MIRABELLE PLUM	9,5
CHAMBORD	9,5

Aperitifs

CHAMPAGNE GLASS (<i>12cl</i>)	12
PROSECCO (<i>12cl</i>)	8
KIR ROYAL (<i>12cl</i>)	12
VERMOUTH MARTINI (<i>5cl</i>)	6
PORTO ROUGE (<i>5cl</i>)	5
CAMPARI (<i>5cl</i>)	5
RICARD (<i>4cl</i>)	5
KIR (<i>12cl</i>)	6,5



Champagne & Bubbles *By The Bottle*

CHAMPAGNE BLANC DE BLANCS OR BRUT	80
CHAMPAGNE ROSÉ	130
RUINART BRUT	170
RUINART ROSÉ	240
PROSECCO	40

WE WELCOME YOU FROM MONDAY TO SATURDAY, FROM 8 A.M. TO 2 A.M., AND ON SUNDAY FROM 9 A.M. TO 1 A.M.
WE DO NOT ACCEPT CHECKS. PRICES ARE TAX INCLUDED AND SHOWN IN EUROS.