



Vegetarien / Bun artisanal / (H) Hallal

TAPAS

FALAFEL / 7

Chickpea balls and sesame cream

GALETTE DE ZUCCHINI / 7

Grana Padano & chive cream

HOUMOUS / 7

Fresh vegetables, onion pickle & sourdough bread

CIGARE CROUSTRILLANT / 7

Feta-honey-mint and sweet & sour sweet sauce

CHICKEN TENDERS / 7

Mixed greens & honey mayonnaise

CROQUETTE DE PORC

Crispy shredded pork confit and bbq sauce

BC GOAT / 7

Goat cheese & smoked bacon balls, mustard cream

FRITES MAISON CHEDDAR FONDANT / 7

Homemade french fries & melted cheddar

FRITES DE PATATE DOUCE / 7

Sweet potatoe fries, Grana Padano & honey mayonnaise

STARTERS

OEUF PARFAIT / 9

Grana Padano cream, poched egg, cooked mushrooms, bread, coriander

BRIOCHE PERDUE / 12,5

French toast brioche, Burrata mozzarella, avocado, candied tricolor pepper, green pesto

TARTARE DE SAUMON AVOCAT / 9,5

Fresh salmon cut with a knife, diced avocado, golden sesame, mixed greens, Thai sauce

TARTARE DE BOEUF ANGUS / 9,5

Raw beef strip cut with a knife, shallot, pickle, mixed greens, Dijon mustard

QUESADILLAS / 12,5

Tacos, melted cheddar & tartuffata, mixed greens, chive cream

SALADES

HABIBI BOWL / 18

Falafel balls, homemade houmous, candied peppers, red cabbage & onion pickle, romaine, sesame cream

CESAR SALADE / 18,5

Crispy chicken breast, poched egg, red cabbage & onion pickle, bread crouton, pickle, Grana Padano, romaine, mustard cream

MONSIEUR SEGUIN / 18

Goat cheese & smoked bacon balls, avocado, cucumber, carrot, crispy onion, mixed green, honey mustard sauce

MAIN

LE SAUMON / 19,5

Semi-cooked salmon filet, golden sesame, mixed green, sweet soy sauce, served sweet potato puree sauce or gratin dauphinois

LE BOEUF / 20,5

Sliced Angus beef, seared and marinated in Yamato soy sauce, pepper sauce, served with baked new potatoes or gratin dauphinois

RISOTTO D'HIVER / 18,5

Risotto made to order, tartuffata and mushrooms, Grana Padano, roasted hazelnuts, coriander

LA PINTADE / 19

Supreme of roasted guinea fowl, creamy seasonal mushrooms, served with baked new potatoes or gratin dauphinois

BURGERS

SIGNATURE / 20,5

Knife cut flank angus beef steak, mature cheddar, mushrooms, caramelized onions, new baked potatoes homemade french fries

FRENCH BACON / 18,5

Ground beef steak, St Nectaire cheese, smoked bacon, pickles, caramelized onions, new baked potatoes or or homemade french fries

CRISPY CHICKEN / 18,5

Crispy fried chicken, melted cheddar cream, sliced avocado, caramelized and fried onions, pickles, new baked potatoes or homemade french fries

VEGGIE CREAMCHEESE / 18

Crispy vegetable steak, cream cheese & chive, avocado, candied pepper, crispy onion, new baked potatoes or homemade french fries

ONLY FANS / 18,5

Shredded pork confit, cheddar cream, red onion, pickle, mixed greens, new baked potatoes or homemade french fries

DESSERTS

TARTE TATIN / 9

Caramelized apple & mascarpone

MOELLEUX AU CHOCOLAT / 9

Chocolat cake & salted butter caramel

CHEESE CAKE / 9

Lime zest & coulis

TIRAMISU / 9

Vanilla & speculoos

FRENCH CHEESE PLATE / 14,5

Cantal, Goat cheese, Emmental, Saint Nectaire, toasted sourdough bread & pickles



CAFÉS & SOFTS

EXPRESSO / ALLONGÉ	2,5
DOUBLE EXPRESSO	4
CAFÉ NOISETTE	3
CAFÉ CRÈME	4
CAPPUCCINO / CHOCOLAT CHAUD	4,5
SELECTION DE THÉS & INFUSIONS	4
EVIAN 1l / BADOIT VERTE 1l	6
COCA-COLA / ZERO / CHERRY 33cl	5,5
LEMONADE 25cl	5,5
FUZE TEA / GINGER BEER 25cl	5,5
PERRIER 33cl	5,5
FRESH JUICE 25cl	7
Orange / Lemon	
JUS DE FRUITS 25cl	5,5
Apricot / Pinapple / Apple / Tomato / Passion	

APÉRITIFS

MARTINI BIANCO / ROSSO - 8CL	6
KIR / KIR ROYAL - 12 CL	5,5 / 9
CHAMPAGNE - 12 CL / 75 CL	8 / 45
PROSECCO - 12 CL / 75 CL	6 / 35
RICARD - 2 CL	5

ALCOOLS

WHISKY J&B RARE SCOTCH	8
WHISKY JACK DANIEL'S	9
WHISKY NIKKA JAPAN	11
VODKA SMIRNOFF	8
GIN GORDON'S	8
TEQUILA SAN JOSÉ	9
RUM L'ORATOIRE	8
RUM DIPLOMATICO	11
RUM DON PAPA	12
GET 27	7
MANZANITA	7
EXTRA SODA	+2
SHOOTER OF THE HOUSE	4
12 SHOOTERS OF THE HOUSE	40

DRAFT BEERS

	25CL	50CL
BEER BLONDE HARPER'S	4	6
BEER WHITE BELZEBUTH	5	8
BEER MONACO	4,5	7
BEER PEACH	4,5	7
BEER PICON	5	8
BEER INDIA PALE ALE	5	8
BEER OF THE MONTH	5,5	9

COCKTAILS CLASSIQUES

MOJITO	9€
Dark Rum, lime, mint, brown sugar, perrier	
CAIPIRINHA	
Cachaça, lime, brown sugar	
MOSCOW MULE	
Vodka, lime, ginger beer	
APEROL SPRITZ	
Prosecco, aperol, orange, perrier	
ROSE SPRITZ	
Prosecco, rose syrup, fresh mint, perrier	
LA MIFF	
Tequila, lemon, peach syrup, ginger beer	

COCKTAILS CRÉATIONS

PONCE DE LEON	11€
Rum, mango juice, passion fruit and lemongrass	
ENGLISH MAN	
Gin, rose syrup, lemon, fresh mint, tonic	
POMME D'AMOUR	
Vodka raspery, apple juice, ginger beer, lime	
TULUM	
Tequila, lemon, curacao, tonic	
PASSION BELLINI	
Prosecco, peach puree, passion juice, perrier	
WINSTON	
Whisky, lemon juice, lemonade	

MOCKTAILS

RED FRESH	8€
Apple & red fruits juice, mint, perrier	
EXOTIC FRESH	
Pineapple, mango, passion juice, tonic	
VIRGIN FRESH	
Lime, apple, mint, brown sugar, perrier	
GREEN FRESH	
Apple, kiwi & lime juice, lemonade	

VVINES SELECTION

	12,5 CL	25 CL	50 CL	75 CL
RED				
Merlot IGP Pays d'Oc, 9 clés	5	9	17	25
Côte du Rhone AOP Bouquet du Comtat	5,5	10	19	28
Chinon AOP Pierre & Bertrand Couly	6	11	21	31
Saint-Emilion AOP Les Margelles	7	13	25	36
Brouilly AOP Domaine Tavian	8	15	29	40
WHITE				
White Wine O'Clock IGP Méditerranée	5	9	17	25
Chardonnay IGP Pays d'Oc, Maison Castel	5,5	10	19	28
Viognier IGP Pays d'Oc, Maison Castel	7	13	25	36
Vouvray Chenin AOP Les Bosquets	8	15	29	40
ROSÉ				
Wine O'Clock IGP Méditerranée	5,5	10	19	28