

WATER

Microfiltrée Castalie, still or sparkling water — 4 à *volonté*

SOFTS

Tonic water bio, « Indian » ou « Concombre », Artonic 25 cl — 7

Ginger Beer, Socrate 25 cl — 7

Coca-Cola / Coca-Cola zéro 33 cl — 7

Uma Iced Tea, Green Tea Leaf Infusion, Basil, Lime — 7

Uma iced tea, rooibos infusion, cinnamon, vine peach — 7

Oma Frida cuvée N°001, sparkling beverage with no added sugar, fruity and herbaceous — 7

JUICE

Fresh juice (orange, apple, tomato) 25 cl — 5

COFFEE (CAFÉ LOMI, PARIS)

Espresso / Ristretto / Allongé — 3

Café Macchiato / Noisette — 3,50

Capuccino / Latte / Americano — 5

Chocolat chaud — 6

THÉS ET TISANES (BONTHÉS, PARIS)

Sencha, Menthe, Yunnan d'Or, Earl Grey,

RooibosVanilla, French Cancan, Verbena, frosted mango — 5

BEERS 33cl

FAUVE, New England Pale Ale — 8,50

FAUVE, New England IPA — 9

MOCKTAILS

VIRGIN TONIC, Spiritueux sans alcool JNPR n°2, tonic bio

Artonic au concombre — 13

GINGER MULE, Spiritueux sans alcool JNPR n°2, citron vert,

ginger beer Fever Tree — 13

NO SPRITZ, Spiritueux sans alcool BTTR n°1, jus de pomme, eau

gazeuse — 13

COCKTAILS

GINTO, gin Citadelle & tonic bio Artonic — 14

MOSCOW MULE, vodka quinoa Fair, citron vert, ginger beer

Fever Tree — 14

TRAVELLERS COCKTAILS

VENISE, Negroni, Nikka Coffey Gin, Vermouth Del Professore Rosso,

Bitter Del Professore, Bitter Scrappy's Orange — 14

PARIS, Orchard Keeper, calvados Christian Drouin, vermouth Del

Professore Bianco, Tarn-et-Garonne honey & Scrappy's Orange Bitters

— 14

NEW YORK, Manhattan, whisky Nikka Coffey Grain, vermouth Del

Professore Rosso, Aromatic Bitters, Amarena cherries — 14

EAT ME
LIKE IT'S HOT

LUNCH MENUS


STARTER/MAIN or MAIN/DESSERT - 25€
STARTER/MAIN/DESSERT - 30€

All our seasonal products are sourced by Chef Greg Marchand and come from small producers who work with a sustainable agriculture approach.

Dishes are served as soon as they are ready.

Please inform us of any food allergies or intolerances.

Our meats are all of European origin (E.U)

 Vegetarian option on request

Prices include all taxes.

STARTERS

BULGUR

Roasted apricots, candied tomatoes & verberna

CAPPELETI

Scamorza, ricotta & chive oil

CHERRY TOMATO SALAD

Fresh cherry tomatoes, tomato water & cherries

MAINS

FRITTATA

Onion confit, black garlic purée, spicy 'Nduja, arugula & chive oil

PORK TENDERLOIN

Moutabal-style eggplant & flavoured with mint

LINE-CAUGHT POLLOCK

Roasted news potatoes & Romesco sauce

CHEESES

AGED CHEESES TO CHOOSE « TERROIRS D'AVENIR » (v)

Served with honey & amarena cherries

TWO CHEESES SELECTION - 14
FOUR CHEESES SELECTION - 22

DESSERTS

BANOFFEE

Banana, pecan nuts, dulce de leche, cacao crumble & nutmeg

FRENCHIE TOAST

Roasted apricots with verberna, vanilla ice cream, caramel sauce