





# La Carte

## NOS ENTRÉES

<b>VELOUTÉ D'ASPERGES</b> 	<b>12</b>	<b>SALADE DE JEUNES POUSSÉS</b>	<b>16</b>
Asperges blanches & croûtons 1, 7		Épinards, yuzu, huile de truffe, parmesan, bonite séchée, miso croustillant & kadaïf frit	
<b>POIVRONS CONFITS</b> 	<b>14</b>		
Marinade au balsamique blanc, câprons & basilic 27		<b>SALADE ESTIVALE</b> 	<b>21</b>
<b>VITELLO TONNATO</b>	<b>21</b>	Burrata, tomates, olives taggiasca, câpres, basilic & vinaigrette à la tomate	
Câprons, roquette & copeaux de parmesan 10, 14, 24, 25, 27		14, 25, 27	

## NOS PÂTES

<b>RISOTTO VERDE</b> 	<b>20</b>	<b>LINGUINE TOMATES STRACCIATELLA</b> 	<b>22</b>
Fregola Sarda, courgettes, petits pois, asperges & fèves 1, 7		Tomates cerises & roquette 1, 7, 14	
<b>FUSILLI AUX GAMBAS</b>	<b>25</b>	<b>PIPE RIGATE JAMBON &amp; TRUFFE</b>	<b>25</b>
Courgettes, estragon, ail & piment 1, 7, 8, 9, 14, 24		Tartufata, jambon blanc & Comté 1, 7, 14, 27	

## NOS POISSONS - GARNITURE AU CHOIX



<b>COEUR DE SAUMON</b>	<b>38</b>	<b>POULPE RIVIERA</b>	<b>36</b>
Beurre blanc & fondue de poireaux 8, 10, 14, 27, 29		Poulpe grillé, jalapeños & condiment Riviera 14, 27, 29	

## NOS VIANDES - GARNITURE AU CHOIX

<b>FILET DE BOEUF SIMMENTAL 250GR</b> 	<b>39</b>	<b>KATSU MILANAISE</b>	<b>30</b>
Poêlée d'asperges & béarnaise maison 9, 14, 27		Escalope de veau panée au panko, tomates cerises, roquette, parmesan, mayonnaise kewpie & sauce tonkatsu	
<b>SOURIS D'AGNEAU DE 7H</b>	<b>33</b>	1, 7, 9, 14, 24, 25, 27	
Cuite à basse température & jus réduit 24, 27			

## NOS GARNITURES

<b>FRITES MAISON</b>	<b>5</b>	<b>PURÉE DE POMMES DE TERRE</b>	<b>5</b>
<b>RIZ</b>	<b>5</b>	<b>SUCRINE VINAIGRETTE CITRON</b>	<b>5</b>
<b>HARICOTS VERTS</b>	<b>5</b>	<b>RATATOUILLE CONFITE</b>	<b>5</b>



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## NOS INCONTOURNABLES DU PRINTEMPS

<b>BURGER DE BŒUF</b> 25 Onion rings, tomates, sucrine, cheddar, ketchup maison au sésame, frites & salade 1, 7, 12, 14, 24, 25, 26, 27	<b>CARPACCIO DE BŒUF</b> 26 Vinaigrette sauce soja, roquette, parmesan, câpres, olives taggiasca, croûtons de focaccia, frites & salade 1, 7, 12, 14, 26, 27
<b>BURGER FISH &amp; CHIPS</b> 26 Cabillaud en croûte de panko, coleslaw, pickles de cornichons, frites & salade 1, 7, 9, 10, 14, 25, 27	<b>TARTARE DE BOEUF</b> 27 Rumsteak de bœuf au couteau, jaune d'œuf, câpres, cornichons, pickles d'oignons, moutarde, ketchup, frites & salade 9, 14, 25, 27
<b>CURRY DE LÉGUMES</b> 21 Carottes, courgettes, haricots verts, pak choi, pois chiches, navets & lait de coco	<b>SALADE CAESAR</b> 25 Salade romaine, filet de poulet panés au corn flakes, tomates cerises, œufs de caille, croûtons & parmesan 1, 7, 9, 10, 14, 25, 27
<b>L'OMELETTE</b> 19 Au choix, frites & salade 9, 14	

## NOS PLANCHES - À PARTAGER ... OU PAS !

<b>FROMAGES</b> 20 Sélection de fromages 13, 14, 17, 25, 27	<b>CHARCUTERIES</b> 20 Sélection de charcuteries 14, 25, 27
<b>MIXTE</b> 21 Sélection de fromages & charcuteries 13, 14, 17, 25, 27	




## NOS DESSERTS

<b>MOELLEUX AU CHOCOLAT</b> 13 Glace à la barbe à papa 1, 7, 9, 14	<b>MINISTRONE FRAISE RHUBARBE</b> 12 Sorbet citron
<b>TIRAMISU</b> 11 Fruits rouges 1, 7, 9, 14	<b>ASSIETTE DE FROMAGES</b> 13 13, 14, 17, 25
<b>MILLE-FEUILLE CARAMÉLISÉ</b> 11 Crème pâtissière & caramel 9, 14	<b>GLACES &amp; SORBETS AU CHOIX</b> 3 boules 9.50 2 boules 6.50 1 boule 3.50 Supplément chantilly maison 1
<b>FRAISE MELBA</b> 13 Coulis au poivre Timut & chantilly maison 9, 14	




# La Carte

## OUR STARTERS

<b>ASPARAGUS CREAM SOUP</b> 	<b>12</b>	<b>BABY LEAF SALAD</b>	<b>16</b>
White asparagus & croutons 1, 7		Spinach, yuzu, truffle oil, parmesan, dried bonito flakes, crispy miso & fried kadaif	
<b>CONFIT PEPPERS</b> 	<b>14</b>		
Eggplant caviar & tomato pesto 27		1, 7, 10, 12, 14	
<b>VITELLO TONNATO</b>	<b>21</b>	<b>SEASONAL SALAD</b> 	<b>21</b>
Caper berries, arugula & parmesan shaving 10, 14, 24, 25, 27		Burrata, tomatoes, taggiasca olives, capers, basil & tomato vinaigrette 14, 25, 27	

## OUR PASTA

<b>VERDE RISOTTO</b> 	<b>20</b>	<b>LINGUINE TOMATOES STRACCIATELLA</b> 	<b>22</b>
Fregola Sarda, zucchini, peas, asparagus & broad beans 1, 7		Cherry tomatoes & arugula 1, 7, 14	
<b>FUSILLI WITH PRAWNS</b>	<b>25</b>	<b>PIPE RIGATE HAM &amp; TRUFFE</b>	<b>25</b>
Zucchini, tarragon, garlic & chili 1, 7, 8, 9, 14, 24		Tartufata, ham & Comté cheese 1, 7, 14, 27	

## OUR FISHES - SIDE DISH OF YOUR CHOICE



<b>CENTRE-CUT SALMON</b>	<b>38</b>	<b>RIVIERA OCTOPUS</b>	<b>36</b>
Beurre blanc & leek fondue 8, 10, 14, 27, 29		Grilled octopus, jalapeños & Riviera condiment 14, 27, 29	

## OUR MEATS - SIDE DISH OF YOUR CHOICE

<b>SIMMENTAL BEEF FILLET 250GR</b> 	<b>39</b>	<b>KATSU MILANESE</b>	<b>30</b>
Pan-fried asparagus & homemade Béarnaise sauce 9, 14, 27		Panko-breaded veal escalope, cherry tomatoes, rocket, parmesan, kewpie mayonnaise & tonkatsu sauce 1, 7, 9, 14, 24, 25, 27	
<b>7-HOUR LAMB SHANK</b>	<b>33</b>		
Low-temperature cooked & reduced jus 24, 27			

## OUR SIDES

<b>FRENCH FRIES</b>	<b>5</b>	<b>MASHED POTATOES</b>	<b>5</b>
<b>RICE</b>	<b>5</b>	<b>BABY GEM LETTUCE LEMON VINAIGRETTE</b>	<b>5</b>
<b>GREEN BEANS</b>	<b>5</b>	<b>CONFIT RATATOUILLE</b>	<b>5</b>

Wheat (1), Rye (2), Barley (3), Oats (4), Spelled (5), Khorasan Wheat (6), Gluten (7), Shellfish (8), Egg (9), Fish (10), Peanut (11), Soy (12), Milk (13), Lactose (14), Almond (15), Hazelnut (16), Walnut (17), Cashew (18), Pecan (19), Brazil nut (20), Pistachio (21), Macadamia nuts (22), Queensland Walnut (23), Celery (24), Mustard (25), Sesame (26), Sulfur Dioxide (27), Lupine (28), Shellfish (29).



# La Carte

## OUR SPRING "MUST-HAVE"

### BEEF BURGER

25

Onion rings, tomatoes, baby gem lettuce, cheddar, homemade sesame ketchup, French fries & salad  
1, 7, 12, 14, 24, 25, 26, 27

### FISH & CHIPS BURGER

26

Panko-crusted cod, coleslaw, pickled gherkins, French fries & salad  
1, 7, 9, 10, 14, 25, 27

### VEGETABLE CURRY



21

Carrots, courgettes, green beans, pak choi, chickpeas, turnips & coconut milk

### OMELET

19

At your liking, French fries & salad  
9, 14

### BEEF CARPACCIO

26

Soy sauce vinaigrette, arugula, parmesan, capers, taggiasca olives, focaccia croutons, French fries & salad  
1, 7, 12, 14, 26, 27

### BEEF TARTAR

27

Knife-cut beef rump steak, egg yolk, capers, pickles, pickled onions, mustard, ketchup, French fries & salad  
9, 14, 25, 27

### CAESAR SALAD

25

Romaine lettuce, cornflake-crusted chicken fillet, cherry tomatoes, quail eggs, croutons & parmesan  
1, 7, 9, 10, 14, 25, 27

## OUR PLANCHES - TO SHARE... OR NOT!

### CHEESES

20

Selection of cheeses  
13, 14, 17, 25, 27

### MIX

21

Selection of cheeses & cold cuts  
13, 14, 17, 25, 27

### COLD CUTS

20

Selection of cold cuts  
14, 25, 27

## OUR DESSERTS

### CHOCOLATE CAKE

13

Cotton candy ice cream  
1, 7, 9, 14

### TIRAMISU

11

Red berries  
1, 7, 9, 14

### CARAMELIZED MILLE-FEUILLE

11

Pastry cream & caramel  
9, 14

### STRAWBERRY MELBA

13

Timut pepper coulis & homemade whipped cream  
9, 14

### STRAWBERRY-RHUBARB MINISTRONE

12

Lemon sorbet

### CHEESE PLATE

13

13, 14, 17, 25

### ASSORTED ICE CREAMS & SORBETS

3 scoops **9.50**

2 scoops **6.50**

1 scoop **3.50**

Extra homemade whipped cream **1**  
9, 14, 21



# Les Boissons

## LES BIÈRES/BEERS

	30CL	50CL
Diekirch	5	8.30
Tripel Karmeliet	6.50	10
Picon beer	7	9.50
Diekirch 0%	5.50	
Bofferding	6	
Leffe blonde / brune	6.50	
Corona	8	
Franziskaner Weissbier		7.50


## LES APÉRITIFS

	10CL	5.50
Crodino	10CL	5.50
Ricard	4CL	6
Martini bianco/rosso	6CL	6.50
Porto rouge	6CL	6.50
Campari soda / orange	6CL	7.50
Kir vin blanc	14CL	7.50
Kir Grand-Ducal	12CL	8.50
Kir Royal	12CL	15
Lillet Blanc	5CL	6

## LES DIGESTIFS/DIGESTIVES

	4CL
Limoncello, Amaretto, Bailey's, Grand Marnier, Cointreau, Get 27, Sambuca	7.50
Cognac Frapin XO	20
Jägermeister, Averna, Fernet Branca	7
Calvados Père Magloire VSOP	9
Rémy Martin VSOP	11
Armagnac Comte de Ferragut VS	11
Grappa Nonino Chardonnay	11
Eau de vie Poire / Mirabelle / Kirsch	10

## FROIDES & CHAUDES SOFTS & HOT DRINKS

	25CL	50CL	1L
Rosport Bleu	3.50	5.60	
Vittel	3.50	5.60	7.50
San Pellegrino		5.60	7.50
Perrier		33CL	4
Coca-Cola / Coca Zero		20CL	4.50
Fanta Orange / Sprite			
Orange, pineapple, apple, peach, tomato juice		20CL	5
Schweppes tonic, ice tea		25CL	4.80
Homemade ice tea 		25CL	5
Red Bull		25CL	6
Squeezed orange/lemon juice		20CL	8
Espresso, coffee, decaf			3.50
Tea, infusion			
Double espresso, hot chocolate, cappuccino			4.50
Café frappé, sirop de sucre de canne, sirop d'orgeat			6.00



## SPIRITUEUX/SPIRITS

	4CL
Rhum Havana Club	7.50
Rhum Havana Especial	8
Rhum La Hechicera Reserva	12
Whisky Glenfiddich 12 ans	10
Whisky Chivas Regal	12
Whisky Jameson	12
Whisky Jack Daniels	10
Whisky Four Roses	8
Tequila Olmeca	7.50
Vodka Absolut	7.50
Gin Beefeater	7.50
Gin Hendrick's	10
Gin Opyos	15
Gin Monkey 47	15
Supplément soft	2.80
Red Bull	3.80
Fever-Tree Elderflower, Tonic, Raspberry & Rhubarb, Ginger Beer	3.80






# Wines & Champagnes

## VINS ROUGES/RED WINES

	14CL	75CL
Moment de plaisir Merlot 2024 	8	32
Zaccagnini Montepulciano d'Abruzzo DOC, 2023, Italia	8 150CL	38 70
Agneau Rouge Bordeaux AOC, Baron Philippe de Rothschild, 2023	8.50	40
Protos Joven Roble DOP, Ribera del Duero, 2023, Spain	9.50	45
Côtes du Rhône "Mon Coeur", 2023	10	46
Pinot Noir AOP, Bernard Massard, 2024 	10	46


## VINS ROSÉS/ROSE WINES

	14CL	75CL
Moment de plaisir rosé, 2024 	8	32
Pesque Lune, Vin de pays IGP Argens, 2024 	8	35
Maison Sainte Marguerite, Symphonie, 2023 	9.50	45
Château Les Crostes, Cuvée Amalia, 2024	9.50	45

## VINS BLANCS/WHITE WINES

	14CL	75CL
Moment de plaisir Chardonnay, 2024 	8	32
Chardonnay, Les Ronçes, IGP Pays d'Oc, 2025 	8.50	40
Marius Viognier, IGP Pays d'Oc, 2024	8.50	40
Cuvée Ban des Cigales, Blanc Moelleux, Grande Courtade, 2024 	8.50	40
Riesling Grand Premier Cru, Clos des Rochers, 2023 	9.50	45
Sauvignon Mouton Cadet, X Nathan Baron Philippe de Rothschild, 2023 	9.50	45
Pinot Gris Grand Premier Cru, Clos des Rochers, 2024 	9.50	45

## CHAMPAGNES & CRÉMANTS

	12CL	75CL
Crémant Millésimé, Bernard Massard, 2021 	12	55
Champagne Brut Tradition, Girost Moussy	15	70
Laurent Perrier "La Cuvée"		100



# Cocktails

## SPRITZ

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### APEROL SPRITZ 12

Aperol, orange, crémant, sparkling water

### LIMONCELLO SPRITZ 12

Limoncello, lemon, crémant, sparkling water

## GIN

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### GIN BEEFEATER 12

Gin Beefeater, Schweppes tonic

### HENDRICK'S TONIC 14

Gin Hendrick's, Fever-Tree Elderflower

### GIN FIZZ 12

Gin Beefeater, lemon juice, sugar cane syrup, sparkling water

### NEGRONI 12

Gin Beefeater, Campari, Rosso Martini, orange

## LILLET

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### LILLET TONIC 12

Lillet, Schweppes tonic

### LILLET TONIC RASPBERRY & RHUBARB 12

Lillet, Fever-Tree Raspberry & Rhubarb

## WHISKY

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### OLD FASHIONED 12

Four Roses bourbon, sugar cane syrup, orange

### IRISH COFFEE 12

Jameson, coffee, brown sugar, whipped cream

## RUM

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### MOJITO 12

Rhum Havana Club Bianco 3 years, mint, lime, brown sugar, sparkling water

### CUBA LIBRE 12

Rhum Havana Club Especial, Coke, lime

### CAÍPIRINHA 12

Cachaça, lime juice, brown sugar

## VODKA

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### MOSCOW MULE 12

Vodka Absolut, Fever-Tree Ginger Beer, lime

### ESPRESSO MARTINI 12

Vodka Absolut, Kahlua, espresso

### WHITE RUSSIAN 12

Vodka Absolut, Kahlua, whipped cream

### BLUE LAGOON 12

Vodka Absolut, Curaçao, lemon juice

## TEQUILA

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### MARGARITA 12

Tequila, Cointreau, lime juice

### TEQUILA SUNRISE 12

Tequila, orange juice, grenadine syrup



# Mocktails

## APEROL SPRITZ

12

Sober Spritz, orange, sparkling water

## GIN FIZZ

12

Sober Gin, lemon juice, sugar cane syrup, sparkling water

## MOJITO

12

Sober Rum, mint, lime, brown sugar, sparkling water

## OLD FASHIONED

12

Sober Whisky, sugar cane syrup, orange zest

## CUBA LIBRE

12

Sober Rum, lime, Coke

## IRISH COFFEE

12

Sober Whisky, coffee, sugar cane syrup, whipped cream

## GIN TONIC

12

Sober Gin, Schweppes tonic

## ICED COFFEE

6

Sugar cane syrup, orgeat syrup

# SOBER SPIRITS

Sober Spirits are non-alcoholic spirits, hand-distilled to restore the authentic taste of classic cocktails. The elegance of a great cocktail, without the effects of alcohol.



IWSC  
Londres  
2021



SFWSO  
San Francisco  
2022



SFWSO  
San Francisco  
2023



World Alcohol Free Awards  
2023 & 2024

