



STARTERS

MARKET GARDEN SALAD WITH MUSHROOMS

Baby artichokes, mushrooms, herb vinaigrette

11

SALMON GRAVLAX

Yogurt, mint, smoked eggplant

13

SCAMPI

Avocado, baby lettuce, cocktail sauce

13

RAZOR CLAMS

Beurre blanc with smoked herring roe

12

OYSTERS* *By 5 or 6*

Fines de Claire N°2

9 / 15

MAIN COURSES

CRYING TIGER**

Sticky rice

36

CHICKEN SATAY SKEWERS

Seasonal vegetables

24

GRILLED OCTOPUS TENTACLE*

Black garlic, curry polenta

39

CATCH OF THE MOMENT

À la plancha

31

RIGATONIS ALLA NORMA

Mozzarella Di Buffala

20

Extra garnish

6

SET MENU

Evenings only

STARTER + MAIN + DESSERT

45.90

STARTER + MAIN *or* MAIN + DESSERT

37.90

*** not included in menu, ** €4 supplement, * €6 supplement



CHEESES

CHEESE PLATE

Inquire about the current selection

9

TRUFFLED GOUDA (65g)

Maison Seguin

8

DESSERTS

SOFT CHOCOLATE BISCUIT

Fresh fruit, pistachios

10

CRÈME BRÛLÉE "PIÑA COLADA STYLE"

Flambéed with rum

10

SEASONAL FRUIT SHORTBREAD

Yogurt ice cream

10

ICE CREAM & SORBETS

Choice of flavors

9

"PETIT PAUL" COFFEE

Coffee with cookie, chocolate cake, and madeleine

9



TO SHARE

CHARCUTERIES & FINGER FOOD

Evenings only

COPPA DU BEARN (40g)

6

SERRALBA HAM (40g)

7

BELLOTA CHORIZO (40g)

6

VEGETABLE ACCRAS

6

SHRIMP ACCRAS

10

CROQUE-MONSIEUR

11

CHICKEN SATAY SKEWERS

12

BEEF SKEWERS

15

Chargrilled

SALMON BUNS

7

BABA GANOUSH

7

PIMIENTOS DE PADRÓN

10

HOT DRINKS

COFFEE *Lavazza Bio*

EXPRESSO / DOUBLE	3.5 / 6	CAFÉ CRÈME	7
<i>Decaf available</i>		ICED COFFEE	7
CAPPUCCINO	7		
TEAS	5	HERBAL INFUSIONS	5
<i>Green Tea, Mint Green Tea, Earl Grey, Black Tea</i>		<i>Chamomile or Verbena</i>	

WATERS

FILTERED WATER (75cl)		ABATILLES MINERAL WATER (75cl)	7
<i>Still</i>	3	<i>Still / Sparkling</i>	
<i>Sparkling</i>	4	ABATILLES MINERAL WATER (33cl)	5
		<i>Still / Sparkling</i>	

SOFT DRINKS

FRITZ (33 cl)	6.5	LA FRENCH « S'IL VOUS PLAÎT »	6.5
<i>Cola / Cola zéro</i>		BIO	
		<i>Tonic / Ginger Beer</i> (25 cl)	
ORANGINA (33 cl)	6.5		
LEMONADE UMA (33 cl)	5.5	MENEAU ORGANIC JUICES	7
		BIO	
ICED TEA (33 cl)	5.5	<i>Apple / Strawberry e³ Raspberry / Tomato</i> (25 cl)	

BOTTLED BEERS & CIDER

PILSNER BLOND BEER	9	IPA	9
<i>Deck e³ Donohue</i> (33cl)		<i>Coruja</i> (33cl)	
WHITE BEER	9	CIDER	9
<i>La Parisienne</i> (33cl)		<i>SASSY « Extra Brut »</i>	



COCKTAILS

SIGNATURES

LAZY AFTERNOON (15cl)	13
<i>A twist on the Aperol Spritz</i>	
<i>Bitter, rum, grapefruit juice, rosemary, Prosecco</i>	
LOLA SPRITZ (15cl)	15
<i>A twist on the Hugo Spritz</i>	
<i>Lillet Rosé reduction, rhubarb liqueur, Cap Mattei Blanc, Prosecco</i>	
CARDAMINT (15cl)	14
<i>A twist on the Mojito</i>	
<i>Rum, mint-cardamom syrup, lime juice, sparkling water</i>	
TROPICAL BEAM (15cl)	14
<i>A twist on the Daiquiri</i>	
<i>Cointreau Citrus, rosemary, lemon juice, Angostura bitters</i>	

CLASSIQUES

CAIPIRINHA	13
MOSCOW MULE	14
NEGRONI	14
OLD FASHIONED	14

MOCKTAILS

ELETTARIA	9.5
<i>A twist on the Virgin Mojito</i>	
<i>Mint-cardamom syrup, lime juice, sparkling water</i>	
PASSION STORMY	9.5
<i>A twist on the Virgin Dark e³ Stormy</i>	
<i>Lemon-ginger syrup, passion fruit juice, La French ginger beer</i>	

All our syrups are homemade



VIN AU VERRE

(12 cl)

RED

ORIGINES

*Cotes catalanes
Domaine de Vénus
BIO 2021*

10

RIBERACH

*Carignan, grenache, syrah
Côtes catalanes,
BIO 2014*

12

RONDE DE NUIT

*Pinot noir
Maison Lejeune
BIO 2025*

11

TERRES AMOUREUSES

*St Emilion
Chateau Beynat
BIO 2025*

13

LE PRIEURE

*Chirouble
Domaine Cheysson*

12

CHÂTEAU SCAMANDRE

*Syrah, carignan, marselan
« Costières de Nîmes »
BIO 2019*

15

WHITE

LOU RAVI

*Viognier
Domaine La Graveirette
BIO 2024*

10

AURORE BACHELET

*Chardonnay
Domaine Bachelet 2022*

14

DOMAINE A DEUX

*Chenin
IGP Val de Loire 2025*

10

GRANDE VUE

*Sauvignon
Domaine La Bouche du Roi
BIO 2022*

14

LA MARATRE

*Sancerre
Domaine Du Nozay
BIO 2022*

12

PINK FLAMINGO

*Sable de Camargue AOP BIO 2024
Domaine royal de Jarras*

9.5

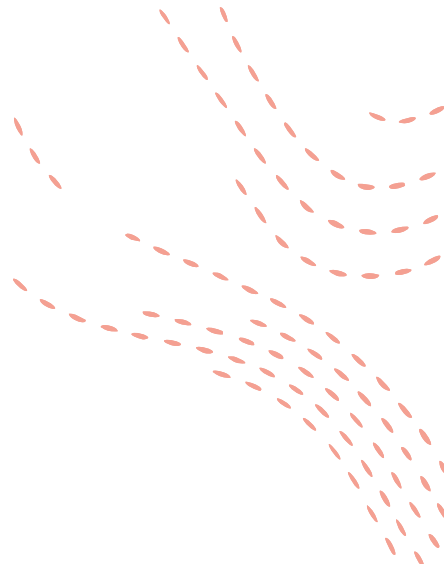
ROSÉ

CHAMPAGNE

POMMERY

« Brut Sylvre Royal »

18



HAPPY HOUR

5 p.m. / 8 p.m.

WINE

RED

GLASS (12,5cl)

BOTTLE (75cl)

9

32

ROSÉ

GLASS (12,5 cl)

BOTTLE (75 cl)

7

30

WHITE

GLASS (12,5cl)

BOTTLE (75cl)

8

30

BEERS

6.5

COCKTAILS

CARDAMINT (15cl)

A twist on the Mojito

Rum, mint-cardamom syrup, lime juice,
sparkling water

12

TROPICAL BEAM (15cl)

A twist on the Daiquiri

Cointreau Citrus, rosemary, lemon juice,
Angostura bitters

12

MOCKTAIL

PASSION STORMY (14 cl)

A twist on the Virgin Dark e³ Stormy

Lemon-ginger syrup, passion fruit juice,
La French ginger beer

7.5



RED WINE (75cl)

BORDEAUX

SAINT EMILION

*Terres Amoureuses Chateau Beynat
BIO 2023*

67

CHATEAU MALESCASSE

Haut-Médoc 2019

91

CENTRE

ABONDANCE

*Domaine de la Bouche du Roi
BIO 2022*

71

RHÔNE

LE PRIEURE

Domaine Cheysson 2023

49

PAPILLON

CROZES HERMITAGE
Domaine Gilles Robin 2023

65

LANGUEDOC ROUSSILLON

ORIGINES

Domaine de Venu IGP BIO

39

MOUTOU

*Domaine Lafage IGP
BIO 2022*

49

RIBERACH

*Carignan, grenache, syrah
Cotes catalanes
BIO 2014*

12

PIC SAINT LOUP

*Foulaquier l'Orphée
BIO Demeter 2021*

61.5

COSTIÈRES DE NÎMES

« SCAMANDRE »
*Domaine Renouard
BIO 2019*

71

ROSÉ WINE (75cl)

PROVENCE

PINK FLAMINGO

*Sable de Camargue AOP BIO 2024
Domaine royal de Jarras*

39



WHITE WINE (75cl)

BOURGOGNE

AURORE BACHELET 59

Chardonnay
Domaine Bachelet 2022

POUILLY FUISSÉ 69.5

Domaine Romanin 2022

MERCUREY 95.5

Les Obus
Domaine de la Monette 2023

RHÔNE

LOU RAVI 39

Viognier
Domaine La Graveirette
BIO 2024

CENTRE

GRANDE VUE 60

Viognier
Domaine La Graveirette
BIO 2024

LOIRE

LA MARATRE 57

Sancerre
Domaine Du Nozay BIO 2022

ALSACE

VIEILLES VIGNES 45

Domaine Hurst

LANGUEDOC ROUSSILLON

COSTIÈRES DE NÎMES 71

« **SCAMANDRE** »
GRANDE RÉSERVE
Domaine Renouard BIO 2020

CHAMPAGNE (75cl)

POMMERY 108

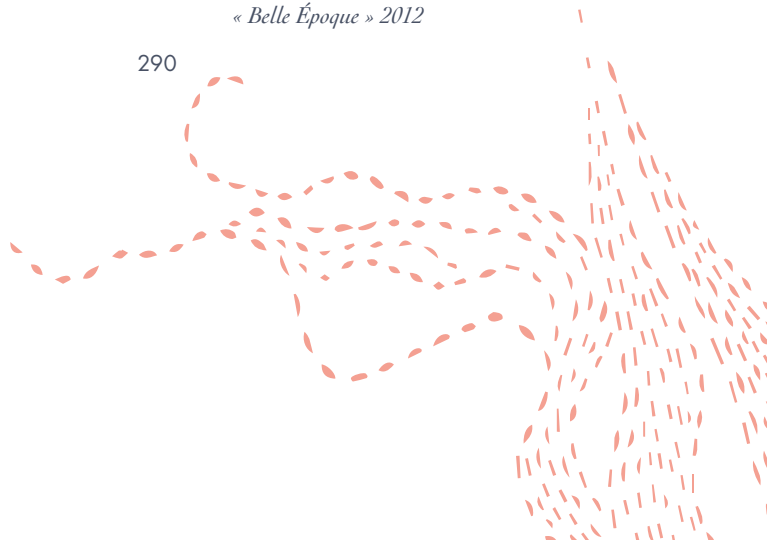
« Brut Sylvre Royal »

POMMERY 290

CUVÉE LOUISE
« Brut 2014 »

PERRIER-JOUËT 300

« Belle Époque » 2012



SPIRITS

APERITIFS & VERMOUTH

CAP MATTEI <i>White or Red</i>	9
CARPANO ANTICA FORMULA	12
DOLIN DRY	9
CAMPARI	8
PASTIS MANGUIN	8

GIN

CITADELLE	12
HEXAGONE	12
GIN MARE	12
THE BOTANIST	14
ESPRIT DE RUCHE	14
MELIFERA	15
BOBBY'S	16
BOLS GENEVER	20
SIPSMITH	15

VODKA

FAIR	12
GUILLOTINE HÉRITAGE	20

RUM

PLANTERAY 3*	12
SMITH & CROSS	12
SECHA DE LA SILVA	14
MOUNT GAY BLACK BARREL	15
DOORLYS XO	15
GOSLING'S	12

ARMAGNAC, COGNAC & CALVADOS

CALVADOS CHRISTIAN DROUIN	14
COGNAC HENNESSY VS	16

LIQUEURS & EAUX DE VIE

FERNET BRANCA	9
CHERRY HEERING	12
DISARONNO	10
IZARRA <i>Green or Yellow</i>	12
LUXARDO MARASCHINO	12
VIEILLE PRUNE SOUILLAC	20
EAU DE VIE DE FRAMBOISE	12

WHISKY & BOURBON

FRENCH

BELLEVOYE BLEU	12
BELLEVOYE BLANC	16
BELLEVOYE ROUGE	20
BELLEVOYE VIOLET	20

SCOTTISH

GLENDRONACH	20
MONKEY SHOULDER <i>Smokey Monkey</i>	16
LAPHROAIG 10	16
GLENMORANGIE	16
GLENFIDDICH TRIPLE OAK 12	22
AIKAN	16

IRISH

TEELINGS <i>Single Malt</i>	18
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AMERICAN

WOODFORD RESERVE	16
BULLEIT	12
BUFFALO TRACE	14
WOODFORD «DOUBLE OAK»	20
RYE LOT 40	14
RYE RITTENHOUSE	12

