



APERITIFS

- Campari Orange 5cl
- Martini 5cl
Red or white
- Kir 12cl
Blackcurrent, Blueberry, Peach, Raspberry
- Aniseed aperitif 4cl
Ricard
- Niepoort Port 5cl
Red or white
- Kir Royal 12cl
Blackcurrent, Blueberry, Peach, Raspberry

BEERS

DRAFT

Alpic Blonde Beer 5%

 25cl  50cl

6 9

BOTTLES

Brasserie Caquot Ours Organic
Blonde, Wheat Beer, Red IPA

 33cl

8

1664 0.0 %
Alcohol-Free blonde beer

6

SOFT DRINKS

- Maison Routin Syrup with Water 33cl 5.5
Grenadine, strawberry, mint, peach, or lemon
- Organic Fruit Juice “Jus de Rêve” 25cl 5.5
Tomato, apple, or apricot Nectar
- Fever-Tree Selection 20cl 6
Ginger beer, elderflower, Ginger ale, Indian Tonic, Mediterranean Tonic, or grapefruit
- Organic Lemonade Brasserie Caquot 33cl 6.5
- Coca-Cola or Coca-Cola Zero 33cl 6.5
- Maison Routin Syrup with Lemonade 33cl 7
Grenadine, strawberry, mint, peach, or lemon
- Freshly Squeezed Juice 35cl 7
Lemon, orange, or grapefruit
- Still or Sparkling Mineral Water 33cl 5 75cl 8
Evian or Badoit

VIN Ô VERRE

or by the bottle



15 cl



75 cl

CHAMPAGNE

Taittinger Blanc Cuvée Prestige NV

19

95

WHITE WINE

Italy • DOC Veneto • Pinot Grigio 2024

Fresh, fruity, and light

8

35

Italy • DOC Sicily Grillo • Caruso & Minini 2025

Aromatic, creamy, and fruity

10

50

Austria • Burgenland Spätlese • Domaine Kracher 2023

Sweet – like a Sauternes with exotic fruits notes

11

55

Burgundy • Chardonnay • Domaine Jeannot NV 2025

Fresh, rounded, and oaky

12

60

Savoy • Chignin-Bergeron • “Les Roches Blanches” 2025

Fruity, rounded, and generous

14

70

Burgundy • Montagny 1^{er} Cru • “Les Coères” Buxy 2022

Generous, aromatic, and rounded

16

80

RED WINE

Spain • Casa Albali Tempranillo • Shiraz 2025

Spicy and fruity with supple tannins

9

45

Savoy • Mondeuse “Terre d’Origine” • Fabien Trosset 2024

Fruity, easy-drinking, and tangy

10

50

Bordeaux • Graves • Château Beauregard Ducasse 2023

Elegant, warm, and spicy

11

55

Côtes de Provence • Comme un Coq en Pâte • 2024

Fruity, delicate, and generous

12

60

Côtes de Provence • Fort comme un Bœuf • 2023

Structured & sun-kissed with notes of dark fruit

12

60

Côtes-du-Rhône • Crozes-Hermitage “Les Amandiers”

Domaine Murinais 2024 *Generous, fruity, and floral*

13

65

Italy • Chianti Classico Fattoria • Le Fonti 2021

Rich, spicy, and intense

13

65

ROSÉ

France • Pays d’Oc Le Canal Réserve 2025

7

35

France • Côtes de Provence Château Tour Saint-Honoré 2025

10

50

France • Côtes de Provence Minuty Prestige 2025

14

70

COCKTAILS & MOCKTAILS

Maverick	16
<i>Grey Goose vodka, amaretto, lime juice, passion fruit purée, vanilla syrup, Fee Foam Magic Velvet</i>	
Select Sour	16
<i>Select Aperitivo, lemon juice, cane sugar syrup, egg white</i>	
Tatin des Caraïbes	16
<i>Bacardi Carta Oro, Bacardi Carta Blanca, apple juice, lemon juice, caramel syrup, cinnamon</i>	
Mexican Spritz	16
<i>Patrón Reposado tequila, osmanthus syrup, Prosecco, lemon juice, Fever-Tree Elderflower</i>	
Rose Garden	16
<i>Bombay Sapphire gin, lemon juice, rose syrup, egg white, Fever-Tree Tonic Water</i>	
Patrón Paloma	16
<i>Patrón Silver tequila, lime juice, cane sugar syrup, Fever-Tree Grapefruit</i>	
Velours d'Orient	16
<i>Whisky, Kahlúa, amaretto, Dubai chocolate syrup, lime juice, egg white, salt</i>	
Classic cocktails on request (Mojito, Moscow Mule, Piña Colada...)	15
L'Apothicaire	12
<i>Martini Floreale, osmanthus syrup, lemon juice, Fever-Tree Elderflower</i>	
Dragon Bloom	12
<i>Dragon fruit syrup, lime juice, Fever-Tree Mediterranean Tonic</i>	
Virgin Negroni	12
<i>Nolow gin, Martini Vibrante, San Pellegrino Bitter</i>	

MOCKTAILS

SPRITZ

Aperol Spritz	15
<i>Aperol, Prosecco, Badoit rouge</i>	
Hugo St-Germain Spritz	15
<i>St-Germain elderflower liqueur, Prosecco, Badoit sparkling water</i>	
Italicus Spritz	15
<i>Italicus bergamot liqueur, Prosecco, Badoit sparkling water</i>	



20 cl

SPIRITS

WHISKY & BOURBON 4cl

William Lawson's • Scotland	8
Bulleit 10 Year Old Bourbon • United States	8
Nikka Barrel • Japan	12
Oban 14-Year-Old • Highlands	14
Woodford Reserve Bourbon • United States	14
Lagavulin 16-Year-Old • Islay	17

GIN 4cl

England	14
<i>Bombay Sapphire</i>	
France	16
<i>Ambix, Normindia</i>	
Scotland	16
<i>Hendrick's</i>	
Ireland	17
<i>Ornabrak</i>	

VODKA 4cl

Grey Goose	11
Legend of Kremlin	16

RUM 4cl

Santa Teresa 1796	14
Plantation XO 20 th Anniversary	15
Zacapa 23-Year-Old	17

TEQUILA 4cl

Patrón Silver	14
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LIQUEUR & EAU DE VIE 4cl

Cointreau	7	Joseph Cartron	10
Amaretto	7	<i>Williams Pear, wild raspberry, mirabelle plum</i>	
Baileys	7	Christian Drouin Calvados	12
Grand Marnier	7	Green or yellow Chartreuse	14
Organic Granier Liqueurs	8	Hennessy V.S. Cognac	15
<i>Gentian</i>		Chartreuse M.O.F	20
Get 27	8	Chartreuse Centenaire	25
Génépi des Pères Chartreux	10	Hennessy Paradis Cognac	80
Organic Limoncello	10		

SNACKING

Homemade Fresh-Cut Fries	7
Green Salad	5
<i>Chives, balsamic vinaigrette</i>	
Marinated Tofu Poké	22
<i>Jasmine basmati rice, cherry tomatoes, wakame, grilled zucchini, fresh mushrooms, daikon radish</i>	
Caesar Salad 	27
<i>Breaded free-range chicken, Maxence Baud pancetta (pork) Parmesan, garlic croutons, romaine lettuce, poached egg</i>	
Ô Burger	32
<i>Minced beef (180g), scamorza, beefsteak tomato, baby gem lettuce and shallot jam</i>	

 Vegetarian option available on request

CHARCUTERIE

SHARING PLATES

Truffle Mortadella 100g	10
Ibérico de Bellota Chorizo 100g	11
Cebo de Campo Ibérico Ham 100g	16
Trio Charcuterie Platter	15

CHEESES

Appenzeller 80g 	7	Ardi Gasna 80g 	8
Romans 80g 	8	Livarot 80g 	9
Farmhouse Reblochon 80g 	8	Beaufort 80g 	9
Lingot de Saint-Nicolas 80g 	8	Smoked Goat's cheese 70g	9
Ewe's milk cheese log 80g	8	Selection of 3 cheeses	16
Coulommiers 80g 	8	Selection of 5 cheeses	24

BEC-TROTTEURS STARTERS & SALADS

Caesar Salad 	19
<i>Breaded free-range chicken, Maxence Baud pancetta (pork)</i>	
<i>Parmesan, garlic croutons, romaine lettuce, poached egg</i>	
Heirloom Tomato Freshness	19
<i>Pineapple tomato fruit paste, basil oil and burrata cloud</i>	
Aged Beef Picanha Carpaccio	20
<i>Chimichurri-style pesto verde and Gorgonzola cream</i>	
Smoked Beef Tartare (80g) 	20
<i>Cucumber vinegar and Meaux mustard mayonnaise</i>	
Maison Barquero Aged Cod Ceviche	21
<i>Sweet-and-sour flat peach and Mediterranean-style condiments</i>	

POKÉ & BOWLS

Marinated Tofu Poké	22
<i>Jasmine basmati rice, cherry tomatoes, wakame, grilled zucchini, fresh mushrooms, daikon radish</i>	
Salmon Poké	25
<i>Bulgur wheat and quinoa, carrot, Chinese cabbage, red cabbage, cucumber, daikon radish</i>	
Wagyu Poké	28
<i>Bulgur wheat and quinoa, carrot, pak choi, red cabbage, spring onion greens, fresh mushrooms</i>	

Ô DISHES !

Ô MEAT

Caesar Salad 	27
<i>Breaded free-range chicken, Maxence Baud pancetta (pork)</i>	
<i>Parmesan, garlic croutons, romaine lettuce, poached egg</i>	
Ô Burger	32
<i>Minced beef (180g), scamorza, beefsteak tomato,</i>	
<i>baby gem lettuce and shallot jam</i>	
Smoked Beef Tartare (80g) 	32
<i>Cucumber vinegar and Meaux mustard mayonnaise</i>	
Regional pork chop	40
<i>Char siu-style glaze with mango, lamb's lettuce, and black garlic</i>	
Slow-cooked beef ribs with peated whisky	42
<i>Red sesame, maple praline</i>	
French-style pan-fried calf's liver	42
<i>Gribiche hollandaise, homemade pickles, mustard flavour</i>	

Ô FISH

Grilled Sea Bream Fillet	39
<i>Velvety celery with caraway, lovage and green apple salad,</i>	
<i>coconut cream with ginger and green curry</i>	
Seared Bluefin Tuna Steak	39
<i>Braised shallot with satay, rosso cashew nuts</i>	
Karaage Salmon Fillet	39
<i>Marinated with two types of beans and homemade kimchi</i>	

Ô VEGGIE

Fresh Tagliatelle	26
<i>Arrabbiata with pesto rosso, purple garlic and baby peppers</i>	



Vegetarian option available on request



Spicy peated whisky sauce available on request

NEVER WITHOUT...

Choice of one side dish included *(excluding fresh tagliatelle)*

Green salad, chives, balsamic vinaigrette

Homemade fresh-cut fries

Pressed Mediterranean vegetables

Potato and corn tortilla with pimentón

Green beans with parsley and confit garlic purée

Fresh tagliatelle with creamy artichoke and Parmesan

LA CAVE À VIANDES

ANGLO-SAXONS

Ribeye steak 400 g	40
Rib Steak approx. 1,1/1,2 kg for 2 people	120

WELL-MARBLED CUTS

Ribeye steak 400 g	50
Rib Steak approx. 1,1/1,2 kg for 2 people	130

PREMIUM SELECTION

Ribeye steak 400 g	60
Rib Steak approx. 1,1/1,2 kg for 2 people	160

SIRLOIN STEAKS

Dry-Aged Sirloin Steak 300 g	45
Aubrac Beef Tenderloin 200 g	48
Australian Wagyu Sirloin Steak 300 g	65
Japanese Wagyu Sirloin Steak 200 g	95

SAUCES

Béarnaise, Rich veal jus, Chimichurri

NEVER WITHOUT...

Choice of one side dish included

- Green salad, chives, balsamic vinaigrette
- Homemade fresh-cut fries
- Pressed Mediterranean vegetables
- Potato and corn tortilla with pimentón
- Green beans with parsley and confit garlic purée
- Fresh tagliatelle with creamy artichoke and Parmesan

DESSERTS

Homemade Ice Cream & Sorbet Choice 1 scoop **3,5** 2 scoops **6** 3 scoops **8,5**
Chocolate, vanilla, coffee, caramel, strawberry, lemon, passion fruit, raspberry

Lemon Meringue Tart **10**

Chocolate & Tonka Bean Saint-Honoré **10**

Apricot & Basil Entremet **10**

Strawberry Tart with Creamy Rice Pudding **10**

Coconut Biscuit with Creamy Chocolate **10**

HOT DRINKS

Espresso	3	Hot chocolate	5
Ristretto	3	Double coffee with cream	5
Americano	3	Café latte	5
Decaf	3	Tea or Herbal Tea	5
Double espresso	4	<i>Comptoirs Richard</i>	
Double decaf	4	Viennese Coffee	6
Coffee with cream	4	Viennese Hot Chocolate	6
Cappuccino	4		

ALLERGENS

SNACKING

	1	2	3	4	5	6	7	8	9	10	11	12	13	14
Homemade fresh-cut fries	●							●						
Green salad	●							●				●		●
Marinated Tofu Poké						●		●			●		●	
Salade César	●	●	●	●	●		●	●	●	●		●	●	
Ô Burger	●		●				●						●	

STARTERS & SALADS

	1	2	3	4	5	6	7	8	9	10	11	12	13	14
Caesar Salad	●	●	●	●	●		●	●	●	●		●	●	
Heirloom Tomato Freshness	●						●	●					●	
Aged Beef Picanha Carpaccio	●		●				●						●	
Smoked Beef Tartare	●		●					●		●			●	
Maison Barquero Aged Cod Ceviche	●			●				●					●	

POKÉ & BOWLS

	1	2	3	4	5	6	7	8	9	10	11	12	13	14
Marinated Tofu Poké						●		●			●		●	
Salmon Poké	●			●		●		●			●		●	
Wagyu Poké	●					●		●			●		●	

SIDE DISHES

	1	2	3	4	5	6	7	8	9	10	11	12	13	14
Green salad	●							●				●		●
Homemade fresh-cut fries	●							●						
Pressed Mediterranean vegetables													●	
Potato and corn tortilla with pimentón			●				●							
Green beans													●	
Fresh tagliatelle	●		●										●	

 1. Gluten

 2. crustaceans

 3. Eggs

 4. Fish

 5. Peanuts

 6. Soy

 7. Milk

 8. Tree nuts

 9. Celery

 10. Mustard

 11. Sesam

 12. Sulphites

 13. Legumines

 14. Molluscs

Ô DISHES

	1	2	3	4	5	6	7	8	9	10	11	12	13	14
Caesar Salad	●	●	●	●	●		●	●	●	●		●	●	
Ô Burger	●		●				●						●	
Smoked Beef Tartare	●		●					●		●			●	
Regional pork chop	●		●			●	●	●	●		●		●	
Slow-cooked beef ribs	●				●	●		●		●				
French-style pan-fried			●				●			●				
Grilled Sea Bream Fillet			●	●			●		●				●	
Seared Bluefin Tuna Steak	●			●	●	●		●					●	
Karaage Salmon Fillet	●			●	●	●							●	
Fresh Tagliatelle	●		●			●							●	

CAVE À VIANDES

	1	2	3	4	5	6	7	8	9	10	11	12	13	14
Ribeye steak, Rib Steak, Dry-Aged Sirloin Steak, Aubrac Beef Tenderloin, Australian Wagyu Sirloin Steak							●	●	●			●		
Japanese Wagyu Sirloin Steak							●	●	●					

CHARCUTERIE

	1	2	3	4	5	6	7	8	9	10	11	12	13	14
Toute la charcuterie à la carte														

CHEESES

	1	2	3	4	5	6	7	8	9	10	11	12	13	14
Tous les fromages de la carte							●							

DESSERTS

	1	2	3	4	5	6	7	8	9	10	11	12	13	14
Homemade Ice Cream & Sorbet	●		●				●	●	●					
Lemon Meringue Tart	●		●				●							
Chocolate & Tonka Bean Saint-Honoré	●		●				●							
Apricot & Basil Entremet	●		●				●	●						
Strawberry Tart with Creamy Rice Pudding	●		●				●							
Coconut Biscuit with Creamy Chocolate	●		●				●	●						

MEAT ORIGIN



Beef

Japan, Australia, Ireland, Scotland, United Kingdom, Argentina, Denmark, Spain, Poland



Veal

France



Pork

Germany



Duck

France