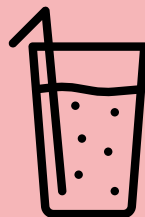


APERITIFS

G.H. MUMM CORDON ROUGE	12cl	15
KIR ROYAL (G.H. MUMM)	12cl	16
RICARD	4cl	5
KIR (WHITE WINE)	12cl	7
MARTINI (ROSSO / BIANCO)	6cl	6
AMARETTO	4cl	10



BEERS

DRAFT BEER - CARLSBERG LAGER	33 cl	6
DRAFT BEER - CARLSBERG LAGER	50 cl	8
DRAFT BEER - BROOKLYN DEFENDER IPA	33 cl	6
DRAFT BEER - BROOKLYN DEFENDER IPA	50 cl	9
BOTTLED BEER - 1664 0.0%	33 cl	6

COCKTAILS

APEROL SPRITZ	10
ST-GERMAIN SPRITZ	12
ITALICUS SPRITZ	12
MOJITO	13
FRENCH MULE (GREY GOOSE VODKA)	13
PALOMA (PATRÓN TEQUILA)	13
NEGRONI (BOMBAY SAPPHIRE)	14
BASIL SMASH (BOMBAY SAPPHIRE)	15

MOCKTAILS

VIRGIN SUNRISE	11
VIRGIN MOJITO	10

SOFT DRINKS


COCA-COLA (CLASSIC / ZERO)	33 cl	5
FANTA, SPRITE, FUZE TEA	33 cl	5
RED BULL ENERGY DRINK, SUGAR FREE	25 cl	6
RED BULL RED EDITION	25 cl	6
ORGANIC TONIC WATER, GINGER BEER	25 cl	5
GRANINI JUICES (Orange, Apple, Apricot, Pineapple, Tomato)	25 cl	5
VITTEL, SAN PELLEGRINO	75 cl	6,5

HOT DRINKS

ESPRESSO, DECAFFEINATED	2,5
DOUBLE ESPRESSO, TEA	4,5
CAPPUCCINO, COFFEE WITH MILK, HOT CHOCOLATE	5

Excessive alcohol consumption is harmful to your health. Please drink responsibly. Prices include all taxes and service charges.

DRINKS

 The sommelier's wine pairing recommendations

STARTERS

- BEEF TARTARE** 16
shiitake mushrooms, sake-glazed shallots
 AOC CHABLIS Domaine Seguinod Bordet 8
- 
BURRATA 14
green peas, asparagus
 AOC SANCERRE Jean-Marc Pastou 8
- FOLIE DOUCE CAESAR SALAD** 15
 CUVÉE FOLIE DOUCE IGP Pays d'Oc 5
- OCTOPUS** 19
red peppers, pine nut vierge sauce
 MAISON SAINTE MARGUERITE AOP Côtes de Provence 8
- TUNA TATAKI** 17
gochujang, soy, edamame
 MINUTY PRESTIGE AOP Côtes de Provence 7
- 
STRACCIATELLA 17/person
truffle and Sardinian bread (to share for 2)
 AOC CHABLIS Domaine Seguinod Bordet 8




MAINS

- FRIED CHICKEN BURGER** 24
provolone, sun-dried tomatoes, pesto mayo
 CUVÉE FOLIE DOUCE IGP Pays d'Oc 5
- SEA BREAM** 21
ratatouille, fregola sarda
 MAISON SAINTE MARGUERITE AOP Côtes de Provence 8
- CRISPY LAMB SHOULDER** 23
orzotto, piquillo pepper purée, sheep's cheese
 AOP LANGUEDOC Pic Saint-Loup « Émotion » 7
- IBERIAN PORK PLUMA** 29
potato espuma, pork and chorizo jus
 AOC CROZES-HERMITAGE « Les Palais » 8
- 
RICOTTA AND LEMON RAVIOLI 24
parmesan cream, citrus
 AOC SANCERRE Jean-Marc Pastou 8
- ROASTED CAULIFLOWER** 21
herb condiment, cauliflower pickles
 CUVÉE FOLIE DOUCE IGP Pays d'Oc 5



WOOD-FIRED SPECIALS - FOR 2



- BORNES PORK CHOP** 33/person
 AOP LANGUEDOC Pic Saint-Loup « Émotion » 7
- VEAL CHOP** 43/person
 AOC CROZES-HERMITAGE « Les Palais » 8
- DRY-AGED RIB OF BEEF** 55/person
 AOP SAINT-ÉMILION Baron Carl 8

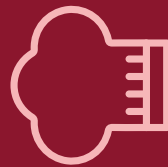
SIDES

- CHARCUTIÈRE SAUCE FRENCH FRIES
BÉARNAISE SAUCE POTATO ESPUMA
CREAMY MUSHROOM SAUCE JOSPER-ROASTED ASPARAGUS

DESSERTS

- VANILLA CRÈME BRÛLÉE 11
CHOCOLATE ENTREMETS 11
RED BERRY CHEESECAKE 12
PARIS-CHAMONIX 12

LET'S EAT



PASTA WITH HAM

BREADED CHICKEN AND FRIES

BREADED FISH WITH MASHED POTATOES AND VEGETABLES

ADULTS ONLY

LARGE BOTTLES OF WINE 150 CL

ROSE	MINUTY PRESTIGE - AOP Côtes de Provence	110
	MAISON SAINTE MARGUERITE - AOP Côtes de Provence	140
WHITE	MINUTY PRESTIGE - AOP Côtes de Provence	110
	AOC LANGUEDOC - Château Puech-Haut «Le Givré»	150
RED	AOC PAUILLAC - Baron Nathaniel	150
	AOP SAINT-JOSEPH - Louis Chèze	200

CHAMPAGNES

BLANC DE BLANCS	75 cl	150 cl	300 cl
RUINART	220	450	
PERRIER-JOUËT	250		
ROSE			
PERRIER-JOUËT BLASON ROSE	200	400	
BRUT CHAMPAGNES			
PERRIER-JOUËT GRAND BRUT	150	290	600
G.H MUMM CORDON ROUGE	115	240	600

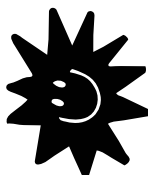
SPIRITS 4 CL

GREY GOOSE VODKA	14
BOMBAY SAPPHIRE GIN	12
TALISKER WHISKY	13
DIPLOMATICO RUM	14
PATRÓN SILVER TEQUILA	15

DIGESTIVES 4 CL

LIMONCELLO	6
GÉNÉPI	8
AMARETTO	10
BAILEYS	10
GET 27, GET 31	10
CHARTREUSE (YELLOW / GREEN)	12





WHAT'S UP THIS SUMMER ?



OUTDOOR TERRACE

EVERY THURSDAY
19:00h

Guinguette Club

EVERY FRIDAY
20:00h

BELLA VITA

EVERY SATURDAY
20:00h

Rocky CAMP

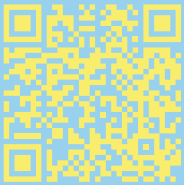
JUNE

21.06 **WHITE PARTY**
Fête de la Musique

27.06 **MARATHON AFTER RUN**
Mont Blanc Marathon

LA BUVETTE DES SPORTS
According sports schedule

CHECK
our events



JULY

14.07 **WHAT THE FRENCH**
National Day

18.07 **FERIA**
Basque Night

AUGUST

01.08 **LE CLUB 1969 BEACH PARTY**

08.08 **GOOD FOOD GOOD MOOD**

15.08 **LA GINGUETTE DU 15**

20.08 **GINGUETTE PAILLETES**

Le Janssen

OPEN DAILY FROM 10 A.M. TO 2 A.M.
COME ENJOY THE TERRACE THIS SUMMER