

CHOUCHOU CAFETERIA'S

From Monday to Friday – from 12pm to 2pm

THE MENUS

Starter* + Main Course of the Day // Main Course of the Day + Dessert*

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STARTERS

DE BON THON*

Organic eggs, tuna mayo & finely chopped chives 8€

TATATIIIIIN!

Cherry tomato tarte tatin, basil pesto & half a burrata from Île-de-France 11€

L'EXPLORATRICE

Sea bream tartare, Espelette chili, Granny Smith apple, pickled onions 10€ (also available as a main course 19€)

GARS PAS CHAUD*

Cold soup made with tomatoes, bell peppers, cucumber, olive oil, and breadcrumbs, served with toasted country bread topped with garlic butter.

DESSERTS

LA CRAQUANTE*

Chouchou's signature vanilla crème brûlée

MOUSSE QUI PEUT!*

Valrhona chocolate mousse with Guérande sea salt

DEUX BOULES ET UN CORNET

Two-scoop cone (Choice of Chocolate, Vanilla, Strawberry, Lemon) 8€

CAFÉ GOURMAND

Your coffee served with a selection of mini homemade sweets 12€

MAIN COURSES

J'EN RAVIOLE... 🚳

Goat cheese-stuffed ravioli, basil leaf & creamy tomato-pepper sauce 21€

LE CROC'HEIN?

Sandwich bread from The Little Miche bakery, homemade béchamel, Prince de Paris white ham, AOP Saint-Nectaire cheese, lemon-dressed mesclun... and that's it! (12min cooking time) 20€

UNE BELLE DAUBE!

Beef slow-cooked for 3 hours in red wine, button mushrooms, tender carrots & buttery coquillettes pasta 20€

LA SALADE BÈÈÈH 🐠

Toasted goat cheese on country bread, sun-dried tomatoes, basil pesto, pink peppercorns & Herbes de Provence Mesclun with lemon vinaigrette 17€

LA SALADE NILSOISE

Slow-cooked tuna in olive oil, garlic & thyme. Marinated peppers, hard-boiled egg, olives & sun-dried tomatoes. Lettuce with lemon vinaigrette

TARTARE GUEULE A LA RÉCRÉ

Knife-cut beef tartare with Mediterranean condiments, homemade fries & salad 18€

T'AS LE LOOK COCOTTE

Slow-cooked chicken supreme with preserved lemon, garlic & olives Baby potatoes confit with thyme & garlic 19€

THE DISH OF THE DAY

It changes every day Ask the team or check the board! 18€



🕜 Vegetarian Main Course