

WATER

Microfiltrée Castalie, still or sparkling water — 4 *unlimited*

SOFTS

Tonic water bio, « Indian» Artonic 25 cl — 7

Coca-Cola / Coca-Cola zéro 33 cl — 6

Uma Ginger Beer — 7

Uma Iced Tea, Green Tea Leaf Infusion, Basil, Lime — 7

Archipel, Kombucha black currant leaves — 7

JUICE

Fresh juice (orange, apple, tomato) 25 cl — 5

COFFEE (CAFÉ LOMI, PARIS)

Espresso / Ristretto / Long black — 3

Macchiato / Noisette — 3,50

Capuccino / Latte / Americano — 5

Hot Chocolate — 6

TEA AND INFUSIONS (BONTHÉS, PARIS)

Sencha, Menthe, Yunnan d'Or, Earl Grey, Vanilla, French Cancan, Verbena, frosted mango — 5

Matcha Latte — 7

BEERS 33cl

FAUVE, New England Lager — 8,50

FAUVE, New England IPA — 9

PINK SUN, West Coast IPA (0,4% Vol) — 8

MOCKTAILS

VIRGIN TONIC, *Spiritueux sans alcool JNPR n°1, indian tonic*

bio Artonic — 10

GINGER MULE, *Spiritueux sans alcool JNPR n°1, lime, Uma ginger beer — 10*

NO NEGRONI, *JNPR n°1, BTTR n°1, VRMTH N°1 — 10*

SPRITZ 0, *Spiritueux sans alcool JNPR n°1, sparkling water — 10*

COCKTAILS

ST-GERMAIN SPRITZ, *elderflower liqueur Nusbaumer, Archibald champagne, sparkling water — 14*

APEROL SPRITZ, *Aperol, Archibald champagne, sparkling water — 14*

CAMPARI SPRITZ, *Campari, Archibald champagne, sparkling water — 14*

MOSCOW MULE, *Fair quinoa vodka, lime, Uma ginger beer — 14*

NEGRONI, *Citadelle gin, La Quintinye red vermouth, Campari — 14*

ESPRESSO MARTINI, *Fair vodka, Fair coffee liqueur, espresso — 14*

TRAVELLERS COCKTAILS

PARIS, *Orchard Keeper, calvados Christian Drouin, vermouth Del Professore Bianco, Tarn-et-Garonne honey & Scrappy's Orange Bitters — 14*

NEW YORK, *Manhattan, whisky Nikka Coffey Grain, vermouth Del Professore Rosso, Aromatic Bitters, Amarena cherries — 14*

EAT ME
LIKE IT'S HOT

SMALLS

BACON SCONES

Maple syrup & raw cream — 9

GOUGÈRES (v)

Parmesan & Espelette pepper — 9

SWEETBREAD

Raw cream & herring eggs — 22

CRAB ROLL

Crab, horseradish mayonnaise, citrus — 20

AGNOLOTTI (v)

Chestnut mushroom, Cancoillotte cheese & vin Jaune — 20

LANGOUSTINE CARPACCIO

Bisque emulsion, grapefruit, Timut pepper — 24

KNIFE-CUT TARTARE

Beef, smoked eel, horseradish, beef consommé — 20

PUMPKIN TARTELETTE (v)

Sweet & sour Hokkaido pumpkin, smoked ricotta, lovage sabayon — 18

BRAISED CABBAGE (v)

Fermented chilli sauce, peanut & black garlic praliné — 19

PAPPARDELLE

Lamb ragu, Kalamata olives, lemon confit & Espelette pepper — 22

MEAT & FISH

PITHIVIER IN TWO SERVICES

Mesquer pigeon, foie gras, beetroot & raspberry — 50

IKEJIME SEA BASS

Roasted salsify, coffee purée, miso beurre blanc — 38

CHEESES

AGED CHEESES TO CHOOSE (v)

Served with a chutney

2 choices — 14

4 choices — 22

COMTÉ, *raw cow's milk, FR*

BRILLAT SAVARIN, *raw cow's milk, FR*

BUCHETTE, *raw goat's milk, FR*

FOURME D'AMBERT, *cow's milk, FR*

DESSERTS

BANOFFE

Banana, pecan nuts, dulce de leche, cacao crumble & nutmeg — 11

LEMON TART

Lemon, greek yogurt, celery stalk — 12


PARIS-BREST

Hazelnut, bergamot, praline — 14

All our (seasonal) products are sourced by chef Greg Marchand and come from small producers who work in a sustainable agriculture approach.

The dishes will be served when ready from the kitchen.

Please inform us of any food allergies/dietary requirements

 *Vegetarian option on request*

Prices in euros inclusive of VAT at current rate.