

WATER

Microfiltrée Castalie, still or sparkling water — 4 unlimited

SOFTS

Tonic water bio, « Indian» 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, grapefruit, apple) 25 cl — 5

COFFEE (Café Lomi, Paris)

Espresso / Ristretto / Long black — 3

Macchiato / Noisette — 3,50

Capuccino / Latte / Americano — 5

Hot Chocolate — 6

Thés et Tisanes (Newby, london)

Hunan green, English Breakfast, Earl Grey, Camomille, Peppermint— 5

Chai latte — 7

Matcha latte — 7

Bières 33cl

FAUVE, New England Lager — 8,50

FAUVE, New England IPA — 9

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

Mocktails

NO NEGRONI, JNPR n°1 0.0%, BTTR n°1, VRMTH N°1 — 14

SPRITZ 0, L'aperitivo lessi, sparkling water — 14

SOBER GIN TONIC, JNPR n°1 0.0%, indian tonic Meneau — 14

SOBER DARK'N STORMY, RHHM n°1, ginger beer Uma, lime — 14

Cocktails

ST-GERMAIN SPRITZ, elderflower liqueur, 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, Dolin red vermouth, Campari - 14

ESPRESSO MARTINI, Fair vodka, Fair coffee liqueur, espresso - 14

TRAVELLERS COCKTAILS

PARIS, Orchard Keeper, calvados Cristian Drouin, vermouth Del

Professore Bianco, miel du tarn-et-Garonne et Scrappy's Orange Bitters - 14

NEW YORK, Manhattan, whisky Nikka Coffey Grain, vermouth Del

Professore Rosso, Aromatic Bitters, cerises Amarena - 14

EAT ME
LIKE IT'S HOT

LUNCH MENUS

STARTER/MAIN or MAIN/DESSERT - 25€

STARTER/MAIN/DESSERT - 30€

All our seasonal products are sourced by Chef Greg Marchand and come from small producers who work with a sustainable agriculture approach.

Dishes are served as soon as they are ready.

Please inform us of any food allergies or intolerances.

Our meats are all of European origin (E.U)

 *Vegetarian option on request*

Prices include all taxes.

STARTERS

PORK TERRINE

Pickled cucumber, fresh herbs

BANKA TROUT

Gravlax, Gariguettes strawberries, horseradish cream

PANZANELLA (v)

Tomatoes, cherries, sourdough croutons, basil

MAINS

ORZOTTO (v)

Green beans, broad beans, and wild garlic pesto

CATCH OF THE DAY

Grilled fillet, ratatouille, herb sabayon

PROVENÇAL PETITS FARCIS

Provençal Petits Farcis, tarragon cream

CHEESES

AGED CHEESES TO CHOOSE « FRESCOLET » (v)

Served with homemade chutney

TWO CHEESES SELECTION - 14

FOUR CHEESES SELECTION - 22

DESSERTS

BANOFFEE

Banana, Dulche de leche, pecan, nutmeg

CHOCOLATE FONDANT

Salted butter caramel & vanilla ice cream