

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)

Expresso / 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

SMALLS

BACON SCONES

Maple syrup & raw cream — 10

GOUGÈRES (v)

Parmesan & Espelette pepper — 9

CRAB ROLL

Crab, horseradish mayonnaise, citrus — 20

ZUCCHINI BLOSSOMS (v)

Zucchini blossoms stuffed with Cancoillotte & piquillo peppers, raspberry & piquillo condiment — 18

SEA BASS CRUDO

Strawberries & cherry tomatoes, tomato water, Kosho — 22

KNIFE-CUT TARTARE

Beef, smoked eel, horseradish, beef consommé — 22

ZUCCHINI TARTELETTE (v)

Sweet & sour zucchini tartlette, smoked ricotta, chive sabayon — 18

RAVIOLI (v)

Smoked aubergine, ricotta, bell peppers & fresh herbs— 22

PAPPARDELLE

Duck ragout, Agen prunes, pistachios & pink peppercorns — 24

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.

MEAT & FISH

GUINEA FOWL

Guinea fowl stuffed with sobrasada, grilled corn & confit shallot — 40

MONKFISH TAIL

Monkfish tail, chanterelles, vegetable charcoal — 44

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

BANOFFEE

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

GARIGUETTE STRAWBERRIES

Elderflower, meringue, feta — 13

FIG TARTLET

Almond cream, fig leaf ice cream, balsamic gel — 14