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

MAISON MONTALET PORK TERRINE
Seasonal pickles & fresh herbs

BANKA TROUT
Gravlax, Granny Smith apple, cider jelly & celery

VELOUTÉ (v)
Mushrooms, confit garlic espuma & sourdough croutons

MAINS

ORZOTTO (v)
Braised fennel, pecorino & fresh walnuts

CATCH OF THE DAY
Coco beans, preserved lemon & smoked hollandaise

PROVENÇAL PETITS FARCIS
Perche pork & tarragon cream

CHEESES

AGED CHEESES TO CHOOSE « FRESCOLET » (v)
Served with homemade chutney

TWO CHEESES SELECTION – 14
FOUR CHEESES SELECTION – 22

DESSERTS

BANOFFEE
Banana, pecan, dulche de leche, cocoa crumble & nutmeg

TARTE TATIN
Caramel & raw cream with tonka bean

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 Iessi, 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