

HALF BOARD MENU

STARTERS

Daily special

- Butternut soup, tonka bean and gingerbread, perfect egg
- Remoulade of celery and granny smith, crab claws crumble
- Breaded suckling pig fondant with truffle

PLATS

Daily special

- Daily vegetarian special
- Bibimbap (mixed rice bowl)
- Sea bass, spelt risotto

DESSERTS




Daily special

- Crème brûlée infused with cardamom
- Poached chocolate mousse
- Creamed rice pudding, salted caramel

STARTERS

- Daily special 12
 -  Butternut soup, tonka bean and gingerbread, perfect egg 12
 - Remoulade of celery and granny smith, crab claws crumble 16
 - Breaded suckling pig fondant with truffle 16
 - Salmon gravlax with citrus, horseradish cream 18
 - Mushrooms « Brioche perdue », boletus seasoning 18
 - Cloth-wrapped foie gras, winter seasoning 21
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ESSENTIALS

-  French charcuteries or cheeses board 16
 -  Mix of charcuteries and cheeses board 16
 -  Chicken club sandwich 20
 - The « Piaf » burger, polenta fries 25
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**Any modification will be charge +5€ for starters & desserts and +10€ for main dishes*

MAIN DISHES

Daily special	20
Daily vegetarian special	20
Bibimbap (mixed rice bowl)	24
Sea bass, splot risotto	24
 Grilled scallops with celery risotto	26
Poulard, smooth potato puree, chestnut sauce	28
Nice "côte de boeuf" to share (1 Kg)	70
To enhance your dishes, add fresh black truffle	+10

DAILY SPECIAL MENU

Available only for lunch from Monday to Friday

Starter + Main *or* Main + Desert 29
Starter + Main + Desert 35



"Inspired by Her"



Available from 12pm to 11pm

HOT DRINKS

Coffees

Expresso grand cru	4,5
Double expresso	7
Café cappuccino	7
Café macchiato (noisette)	4,5
Café latte macchiato	7
Chocolat chaud	7
Irish Coffee « L'authentique »	18

Dammann Frères teas

English breakfast	7
Darjeeling	7
Passion de Fleurs	7
Sencha Fukuyu	7
Jardin Bleu	7
Earl Grey Yin Zhen	7
Miss Dammann	7
Jasmin	7
Oolong Caramel Beurre Salé	7
Thé vert Bali	7

Dammann Frères infusions

Camomille	7
Tisane du Berger	7

BRANDY (5cl)

Calvados

Christian Drouin	8
Le Pommeray 10 ans	14

Cognac

Hennessy VS	14
Hennessy XO	40
Hennessy Paradis	120

Armagnac

Duc de Loussac XO – Armagnac Bas	12
Duc de Loussac 1990 – Armagnac Bas	30

Eaux de vie de fruits

Framboise Lorrancy	10
Mirabelle Lorrancy	10
Poire Williams Lorrancy	10
Kirsch Lorrancy	10

LIQUORS (5cl)

Bailey's	10
Get 27	10
Get 31	10
Limoncello Della Riviera	10
Manzana	10
Sambuca Molinari Caffè	10
Amaretto Disaronno	12
Cointreau	12
Saint-Germain	12
Grand Marnier Cordon Rouge	12
Bénédictine	12
Chambord	12

DESERTS

	Daily special	9
	Crème brûlée infused with cardamom	9
	Poached chocolate mousse	9
	Creamed rice pudding, salted caramel	9
	Pear tart	10
	Caramelized fine biscuit, mango and passion fruit	11
	Citrus Baba Grand Marnier	12
	Lemon pie	12

Prices valid from 1 January 2020 to 31 December 2020

Gluten-free bread is available

VAT net price including taxes and services

Meat origin: E.U

Allergies list is available

Child menu

Less than 12 years old

Syrop or limonade

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Beef steak

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Fish filet of the day

Garnish option : French fries or vegetables

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1 scoop of ice cream

15 euros

Bourbon & Tennessee Whiskey & Rye

Jack Daniel's	12
Four Roses	12
Bulleit Bourbon	14

Irish Whisky

Bushmill's	8
Jameson	12
Teeling Single Malt	20

Speyside

Aberlour 10 ans	14
Craganmore 12 ans	16
Cardhu 12 ans	16
Cardhu 15 ans	20
Cardhu 18 ans	30

Highlands

Dalwhinnie 15 ans	18
Oban 14 ans	20
Glenmorangie 18 ans	34

Malt de l'Isle d'Islay et Skye

Talisker Port Ruighe	18
Lagavulin 16 ans	30

Whiskies Japonais

Tokinoka Blended	18
Hibiki	20
Tokinoka Black	28
Yamazaki 12 ans	32

* 4€ extra for additional juices or sodas

VODKA (5cl)*

Absolut blue (Suède)	10
Absolut citron (Suède)	10
Ketel One (Pays-Bas)	12
Ketel One citron (Pays-Bas)	12
Belvédère (Pologne)	16
Legend of Kremlin (Russie)	16
Grey Goose (France)	18

TEQUILA & MEZCAL (5cl)*

Sauza	8
Amores Mezcal artesanal	16
Patron Silver	20

WHISKIES (5cl)*

Blended & Scotch Whisky

Johnnie Walker Red Label	8
Johnnie Walker Black Label	14
Chivas Regal 12 ans	18
Johnnie Walker Blue Label	56

Canadian Whiskey

Crown royal	12
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WINE SELECTION

	Glass 12cl	Carafe 50cl	Bottle 75cl
<i>Our champagnes</i>			
Taittinger brut réserve	15	-	75
Laurent Perrier brut	16	-	80
Taittinger rosé prestige	19	-	95
<i>Our white wines</i>			
Mâcon-Solutré Pouilly – Domaine Cheveau 2017	6	24	32
Chablis – Domaine Garnier 2017	8	32	44
Pouilly fumé – Domaine du clos du roc 2017	8	32	44
Riesling – Michel Klein 2011	9	36	46
Sauternes – Lions de Suduiraut 2015	10	40	50
<i>Our red wines</i>			
Haut-Médoc – Château le Borderon 2015	7	28	36
St-Amour "champs grillées" – Domaine Cheveau 2016	8	32	42
Crozes Hermitage – Domaine Pochon 2017	8	32	42
Sancerre - J. de Villebois 2016	9	36	46
Le seuil de mazeyres – Pomerol 2014	10	40	50
<i>Our rosé wines</i>			
Côtes de Provence – La Vie en rose de Roubine 2018	6	24	32
Côtes de Provence Sainte Victoire – Château Coussin 2018	7	28	36

FRESH FRUITS JUICES

Orange	8
Lemon	8
Grapefruit	8

ARTISANAL FRUITS JUICES

Cox's apple, Alain Millat 33cl	9
Red tomato, Alain Millat 33cl	9
Sengana strawberry, Alain Millat 33cl	9
Mango, Alain Millat 33cl	9
Peach, Alain Millat 33cl	9

SODAS & MINERAL WATERS

<i>Sodas</i>	
Sirop	5
Coca-Cola, Coca-Cola Zero (25cl)	6
Sprite (33cl)	6
Orangina (25cl)	6
Lipton Ice Tea Pêche (25cl)	6
Limonade (25cl)	6
Red Bull (25cl)	8
<i>Mineral waters</i>	
Vittel, San Pellegrino (50cl)	5
Perrier (33cl)	6
Vittel, San Pellegrino (100cl)	7
Châteldon (75cl)	7

GIN (5cl)*

Gordon's (Angleterre)	8
Beefeater (Angleterre)	10
Tanqueray (Angleterre)	10
Bombay Sapphire (Angleterre)	12
Citadelle (France)	16
Hendrick's (Ecosse)	18
Tanqueray Ten (Angleterre)	18
Oxley (Angleterre)	20

RHUM & CACHAÇA (5cl)*

Bacardi carte blanche (Puento Rico)	8
Havana Club 3 ans (Cuba)	8
Cachaça Sagatiba (Brésil)	10
Havana Club 7 ans (Cuba)	14
Bacardi Reserva 8 (Cuba)	16
Don Papa (Philippines)	18
Trois rivières triples millésimes (Martinique)	20
Angostura 1919 (Trinidad & Tobago)	20
Ron Zacapa 23 ans (Guatemala)	22
Mount gay XO (Barbade)	24
Diplomatico single vintage 2001 (Vénézuéla)	28
Matusalem grand réserve 23 ans (République Dominicaine)	28
Millonario XO (Pérou)	32

* 4€ extra for additional juices or sodas

BEERS & CIDERS

Draft beers (25cl / 50cl)

Heineken	7 / 11
Hapkin	7 / 11
Mort subite blanche	7 / 11
Panaché	7 / 11

Beers & Ciders (33cl)

Ciney blonde	8
Ciney brune	8
Heineken 0.0	8
Cidre Loïc Raison brut	8
Correus blonde style belgian pale ale (local beer)	9
Lagunitas IPA	9

APERITIFS (7cl)*

Campari	8
Martini blanc	8
Martini rosé	8
Martini rouge	8
Noilly prat	8
Suze	8
Ricard	9
Pineau des Charentes Le Platin	9
Ponto Sandeman blanc Apetiv	9
Ponto Sandeman Ruby	9
Picon bière	9
Kir vin blanc	10

WEEEL BEING MOKTAILS

 Smashed Berry 10
Cranberry, Pineapple & Strawberry

Tropical Punch 10
Mango, Apple, Orange & Passion fruit

« Concomb-Jito » 10
Cucumber, Lime, Mint & Perrier

Watermelon Margarita 10
Watermelon, Lime, Agave & Perrier

Putting Green 12
Banana, Spinach, Apple, Mango & Almond milk

 Raspberry « Mok-Jito » 12
Raspberry, Mint, Lime & Perrier

Le sur-mesure à partir de 16
Tailored cocktail

SIGNATURES COCKTAILS

By Alexandre Cosme



Signature « Espresso Martini » 15

Unctuous – Well-balanced - Deep
Vodka, Kahlua, Frangelico & Espresso

Spring Fling 15

Fresh – Natural - Acidulous
Gin, Elderflower, Citron & Concombres



French Riviera 15

Sweet - Fruity - Elegant
Vodka, Chambord, Pineapple, Lime & Raspberry

Hurricane 15

Exotic - Light - Fresh
Dark rum, Rhum, Lime, Apricot Brandy & Pineapple



Chili Mango Margarita 16

Outstanding – Spicy - Ambitious
Tequila, Cointreau, Mango juice, Lime & Chili

Raspberry Mojito 16

Fruity - Aromatic - Deep
Rhum, Raspberry purée, Lime & Mint



A.L.L. 16

Acidulous – Light – made with...Love
Gin, Limoncello, Citron, Mango juice & White egg

SIGNATURES COCKTAILS

By Olivier Machelart



Nishihama Beach 15

Girly – Outstanding - Aromatic
Roku gin, Lemon, Vanilla syrup & Pineapple juice



Mexican Mule 15

Outstanding – Smoked - Sweet
Mescal, Calvados, Lime, Agave syrup, Apple juice & Ginger beer

Birdy 15

Fresh – Sweet – Well-balanced
Akvavit, St-Germain, Citron & Sugar syrup

The Punch 16

“Toubé” – Fruity - Atypical
Lagavulin, St-Germain, Fruits de la Passion, Citron, Ginger, Pineapple, Apple & Cranberry

Le Caribou 16

Powerful – Progressive – Well-balanced
Rye whisky, Angostura, Peychaud, Orange & Maple syrup



Le Charles 16

Exotic - Sweet - Blazing
Rhum, Passion Fruit, Apple, Apricot, Lime, Tonka bean & ginger

Tailored cocktail From 16€
