

RESTAURANT & STORES



ENJOY YOUR MEAL

- OUR DRINKS -

SOFTS

| | |
|--|-------|
| Water syrup | 2,50€ |
| Coke, Coke Zero 33cl | 3,50€ |
| Badoit Rouge 33cl | 3,50€ |
| Limonade, Limonade with syrup 33cl | 3,50€ |
| Ice Tea 25cl | 3,50€ |
| Extra syrup grenadine, mint, lemon, peach, orange | 0,50€ |

VIRGIN COCKTAILS

| | |
|-----------------|----|
| Virgin cocktail | 6€ |
| Virgin mojito | 8€ |

COCKTAILS

| | |
|--------------|-----|
| Mojito | 10€ |
| Mojito royal | 12€ |

ALCOHOLS

| | |
|--------------------------------|-------|
| Ricard | 3,50€ |
| Mauresque | 3,50€ |
| Kir blackberry or blackcurrent | 4,50€ |
| White Martini, red Martini 6cl | 5€ |
| Smirnoff 4cl | 8€ |
| Gin/ Rhum/ Whisky 4cl | 8€ |
| Kir Royal | 11€ |

DIGESTIVES

| | | |
|-----------------|---------|----|
| Bailey's 4cl | Ireland | 8€ |
| Yuzu liquor 4cl | Japan | 8€ |
| Mint liquor 6cl | France | 8€ |
| Pear liquor 4cl | France | 9€ |

ALAIN MILLIAT'S JUICES 20cl

| | |
|-----------------------------|-------|
| Bergeron's apricot nectar | 4,50€ |
| Pear williams nectar | 4,50€ |
| Sengana's strawberry nectar | 5€ |
| Pineapple juice | 5€ |

WATERS

| | |
|--------------------|----|
| Evian, Badoit 50cl | 4€ |
| Evian, Badoit 1L | 6€ |

BEERS BOTTLE

| | |
|---------------------|-------|
| Heineken 25cl | 3,50€ |
| Heineken with syrup | 4€ |
| Blonde Vendale 33cl | 5€ |
| White Vendale 33cl | 5,50€ |

RUMS 4cl

| | | |
|---|--------------|--------|
| Arranged rum | Réunion | 8€ |
| Diplomatico Réserve Exclusiva Venezuela | | 12€ |
| Dzama carte noire | Madagascar | 12,50€ |
| Black Smoke | Caraiibes | 13€ |
| Zaka | Panama | 14€ |
| Zacapa Soléra 23ans | Guatemala | 14€ |
| Kuna | Belize | 15€ |
| Clément Homère | Martinique | 18€ |
| Zacapa Xo | Guatemala | 20€ |
| A.H Riise 30ans | Îles Vierges | 25€ |

WHISKYS 4cl

| | | |
|----------------------|-------|-----|
| Jack Daniel's | Usa | 9€ |
| Tottori Blended 3ans | Japan | 12€ |

MENU

The numbers correspond to the allergens

OUR STARTERS

| | |
|---|-----|
| Goat cheese St Marcellin* spring rolls, honey and thyme juice 1/7/11 | 11€ |
| Foie gras, red fruits in several textures and beetroot sorbet 1/7/8 | 17€ |
| Truffled burrata*, bread crisps and salad 1/7 | 17€ |
| Crispy prawns, sweet chili sauce 1/2/4/7 | 18€ |
| Half cooked Wagyu's beef in japanese style 100gr Uruguay 1/6/8/11 Edamame, chive, sesame, spring onion, coriander, puffed wasabi and asian dressing. | 24€ |

OUR BOARDS TO SHARE

| | |
|---|-----|
| Board with 3 ripened cheeses 7/8 | 12€ |
| Truffled ham and Pata Negra ham board | 20€ |
| Board with 7 ripened cheeses 7/8 | 25€ |
| Board of 7 charcuteries 7/8 | 35€ |
| Coup de Coeur board 7/8/10 Truffled ham, Pata Negra ham, ripened cheeses, goat cheese St Marcellin* spring rolls, burrata and foie gras. | 38€ |

OUR MEAL SALADS

| | |
|--|--------|
| Cesar salad 1/3/5/7/10 Chicken, poached egg, comté cheese*, parmesan cheese* and cesar dressing with anchovy. | 19,90€ |
| Scallops poke bowl 1/5/6/10/11/14 Rice vinegar, chinese cabbage, carrot, avocado, mango, pineapple, cucumber and soy sauce. | 22€ |

- OUR BEEFS IN CAVE -

OUR MATURED PRIME RIB (for 1 or 2 persons)

| | | |
|--------------------------------|---------|------|
| Simmenthal prime rib 1kg | Ue | 59€ |
| Aubrac prime rib 1kg | France | 78€ |
| Salers prime rib 1kg | France | 85€ |
| Sashi prime rib 1kg | Finland | 132€ |
| Blonde de Galice prime rib 1kg | Spain | 150€ |

OUR MATURED TOMAHAWKS (for 1 or 2 persons)

| | | |
|-----------------------------|-----------|------|
| Black Angus Tomahawk 1,2kg | Australia | 139€ |
| Graded Wagyu Tomahawk 1,2kg | Australia | 198€ |

OUR MATURED BEEFS

| | | |
|-----------------------------|---------------|-----|
| Simmenthal entrecôte 300gr | Ue | 27€ |
| Simmenthal beef filet 250gr | Ue | 31€ |
| Picañha Angus beef 300gr | Latin America | 36€ |

OUR WAGYU'S BEEFS

| | | |
|------------------------|-----------|--------|
| Wagyu sirloin 200gr | Uruguay | 40,80€ |
| Wagyu sirloin 200gr | Australia | 46,80€ |
| Wagyu chuck flap 250gr | Australia | 63€ |
| Wagyu sirloin 200gr | Japan | 108€ |

OUR MEATS

| | | |
|--|---------|--------|
| Italian Beef tartar hand cutted ^{7/8} Parmesan cheese, confit tomatoes, pesto, salad and basilic. | France | 18€ |
| Coup de Coeur's burger ^{1/3/7/10} Homemade burger sauce, comté cheese* , sweet onions from the cevennes, pickles, tomatoes and salad. | France | 19,90€ |
| Bull rib about 350gr | Spain | 24€ |
| Lamb tagine in Oriental style ^{1/7/8/9/13} Dried apricots, raisin, prunes, slivered almond, harissa's emulsion and white sauce. | Ue | 27€ |
| Grilled pluma 300gr | Spain | 28€ |
| Half cooked Wagyu's beef in Japanese style 200gr ^{1/6/8/11} Edamame, chive, sesame, spring onion, coriander, puffed wasabi and asian dressing. | Uruguay | 48€ |

OUR FISHES

| | | |
|---|--|-----|
| Wild Sole grilled 350gr, fennel butter sauce ^{1/5/7} | | 32€ |
| Creamy risotto with parmesan cheese**, scallops and French caviar ^{1/5/7/14} | | 34€ |

THE ESSENTIAL

| | | |
|--|--|-----|
| Mafaldine pasta with truffle and pecorino cheese* ^{1/7} | | 32€ |
|--|--|-----|

OUR SAUCES

Bluecheese ^{1/7} or Gravy sauce ^{1/7}

OUR SIDES (in extra)

| | | |
|---|--|----|
| French fries, smashed potatoes ⁷ , vegetables ^{1/7} , salad ¹⁰ | | 4€ |
| Smashed potatoes with truffles ⁷ | | 7€ |

OUR KIDS MENU (maximum 11 years old)

15€

Water syrup grenadine, mint, lemon, peach, limonade , limonade with syrup, coke or fruit juice orange, apple, pineapple

Mince beef or chicken

One scoop of ice cream vanilla, chocolate, pear or lime ^{1/3/6/4/7/8}

OUR DESSERTS

| | |
|---|-----|
| Two scoops of ice cream vanilla, chocolate, lime, pear 1/3/6/4/7/8 | 6€ |
| Homemade french toast, caramel and vanilla ice cream 1/3/7 | 9€ |
| Pavlova with red fruits, sweet whipped cream and meringue 3/7 | 9€ |
| Rum baba with diplomatico's rum, caramelised pineapples and whipped cream 1/7 | 9€ |
| Chocolat glazed cake, caramel and puffed pecan nuts 1/7/8 | 9€ |
| Lemon meringue pie 1/3/7 | 9€ |
| Lemon liquor sorbet, pear liquor sorbet 1/3/6/4/7/8 | 9€ |
| Gourmet coffee according to the composition | 11€ |
| Gourmet tea according to the composition | 12€ |
| Extra ice cream 1/3/6/4/7/8 | 3€ |

OUR HOT DRINKS

| | |
|---------------------------|-------|
| Espresso, deca | 2,10€ |
| Noisette coffee with milk | 2,30€ |
| Green tea Sencha, Verbena | 3€ |

THE ALLERGENS

| | |
|---------------|---------------|
| 1 : Glutens | 9 : Celeri |
| 2 : Shellfish | 10 : Mustard |
| 3 : Eggs | 11: Sesame |
| 4 : Peanuts | 12 : Sulfites |
| 5 : Fishes | 13 : Lupines |
| 6 : Soy | 14 : Molluscs |
| 7 : Lactose | |
| 8 : Nuts | |

* (igp Saint Marcellin thermised cow)

* (pasteurised burrata)

*(comté raw cow)

*(parmesan raw cow)

** (parmesan pasteurised cow)

* (pécorino thermised sheep)

Chef Kevin Pereira.

Prices in euro including all taxes with services.