



4-6, rue du Four- 75006 Paris
Tel : 01 40 46 93 22

Sunday to Thursday from 8 am to 2 am
Fridays and Saturdays from 8 am to 5 am
Brunch on Sunday from 11:30 am to 4 pm

To Share

Board of cooked pork meats 22,50 €

Board of cheeses 22,50 €

Mixed board (cooked pork meats & cheeses) 24,80 €

At request : tapas of the moment

Apéritifs

Sauvignon Kir (14 cl) 7,40 €

Royal Kir (12cl) *blackcurrant, blackberry, peach, raspberry or strawberry* 15,80 €

Ricard, Pastis (2cl) 6,30 €

Martini Red or Martini White (5cl) 6,30 €

Blackcurrant suze (5cl) 8,30 €

Apérol or Campari (5cl) 7,50 €

Homemade Américano (7cl) 12,50 €

Draft Beer

	25 cl	50 cl
ASTRA	6,80 €	10,80 €
GRIM BLOND	7,80 €	11,80 €
1664 WHITE	7,80 €	11,80 €
DEMORY IPA	7,80 €	11,80 €
PANACHE	6 €	10 €
<i>Extra for Picon</i>	1 €	2 €

Beers and Cider bottle

	33 cl
San Miguel Fresca	8 €
Budweiser	8 €
Cider Sassy	8 €
1664 without alcohol	8 €

Net prices - Services 15% included

Management regrets that it cannot accept payment by check.
Payments by credit card are accepted from an amount of 10€



Starters



ORGANIC BOILED EGG, homemade mayonnaise 🍳	8,20€
VEGETABLES TARTARE, ORGANIC poached egg 🍳	10,70 €
SARDINES IN ORGANIC OLIVE OIL 🍷	14,80 €
la compagne bretonne (115 g), toasted Poilane bread	
BURRATINA	15,80 €
olive oil, salt flower, cherry tomatoes	
AVOCADO SHRIMPS « PRESSÉ », cocktail sauce	11,70 €
PLATE OF SMOKED SALMON	19,80 €
fresh cheese sauce and toast	
WILD SNAILS FROM BURGUNDY	15,50 €
with garlic butter (per 6)	
RAW MILK HALF CAMEMBERT (+3,5€ with news potatoes)	14,80 €
roasted with thyme and honey, toasted Poilane bread	
CHICKEN FRIED SPRING ROLLS	13,70 €
salad and fresh mint, chili sauce (per 5)	
MARROW BONE CANNON flower of salt	13,50 €



Salads



COBB	19,80 €
Chicken, bacon, Blue cheese, avocado, cherry tomatoes, romaine lettuce	
CLASSIC CAESAR SALAD	18,80 €
Romaine lettuce, croutons, parmigiano, chicken, caesar sauce	
SO DETOX SALAD	19,80 €
Quinoa, bulgur, baby spinach, feta, pomegranate, kale cabbage, avocado	
HOT GOAT CHEESE AND HONEY SALAD	18,80 €
Mixed salad leaves, tomatoes, green beans, walnuts	
PRÉ BOWL	19,80 €
Chicken, black rice, mango, avocado, red onions pickles	
HAWAIEN POKÉ BOWL	25,80 €
Salmon, Japanese rice, mango, avocado, beetroot, radish, alfalfa, sesame, red onions pickles, edamame	



Croques, eggs, toast



CROQUE- MONSIEUR Poilane, mixed salad leaves (Madame + 2€) (extra French fries+ 3 €)	17,80 €
SMOKED SALMON TOAST	20,70 €
and fresh cheese, mixed salad leaves	
ORGANIC POACHED EGG ON AVOCADO TOAST 🍳	19,80 €
mixed salad leaves (feta + 1€)	
ORGANIC OMELETTE OF THE GARDENER, mixed salad leaves 🍳	15,20 €
ORGANIC POACHED EGG NORVEGIAN OR BÉNÉDICTE-STYLE, 🍳	19,80 €
mixed salad leaves	



Burgers



CLASSIC CHEESE BURGER	21,50 €
homemade French fries (extra bacon + 2€)	
AVOCADO CHICKEN CHEESE BURGER	21,50 €
crispy chicken, barbecue sauce, homemade French fries	
HOT DOG, fried onions, mustard, homemade French fries	18,80 €



Dishes



PENNE WITH TOMATO mozzarella, parmesan slivers	21,60 €
*OVEN-ROASTED SALMON PAVE (15 minutes of cook time)	23,80 €
WRAP OF BREAM WITH VEGETABLES, hollandaise-style sauce	25,80 €
*RIB STEAK (about 300 gr) Pepper sauce and blue cheese sauce	33,80 €
BEEF RIB (around 1 kg) Two garnishments, Pepper sauce and blue cheese sauce (for 2-3 persons)	110,80 €
*SALMON TARTARE, pomegranate	23,80 €
*BEEF TARTARE	20,80 €
*CHICKEN PAILLARD marinated with lemon	20,80 €
*PORK RIBS glazed with honey	17,80 €
DAILY SPECIAL / DISH OF THE DAY	16,90 €

***1 Garnishment at choice :**
 Homemade French fries – salad - ratatouille – pan-fried
 vegetables - black rice
 + 3,50€ for an extra garnishment
 Green beans – new potatoes



Cheese et desserts



PLATE OF 3 CHEESES OF THE MOMENT	12,80 €
CHOCOLATE SEMI-COOKED CAKE Ice cream scoop <i>Berthillon</i> (10 minutes)	12,80 €
TIRAMISU BY LADLING	9,90 €
BRIOCHE FRENCH TOAST-STYLE, ice cream scoop <i>Berthillon</i>	12,80 €
HOMEMADE CREME BRULEE with brown sugar	9,90 €
THIN APPLES TART, scoop of ice cream <i>Berthillon</i>	11,80 €
SOUP STRAWBERRY MINT	9,90 €
Vanilla ice cream scoop <i>Berthillon</i> , homemade chocolate sauce	
GOURMET COFFEE (tea + 2€)	10,80 €



Crêpes (2pieces)



ORGANIC COCOA AND HAZELNUTS SPREAD, <i>Nocciolata</i>	10,00 €
SUGAR or JAM or BUTTER LEMON	8,00 €
GRAND MARNIER <i>Minute flambéed</i>	13,00 €



Homemade Ice creams and Sorbets *Berthillon*



The Scoop 5,70 €
 Ask for flavor

Amarena cup 12,80 €

Vanilla Ice Cream *Berthillon*, amarena cherries, whipped cream



The Cave



Rosé wines

	Glass 14cl	Piscine 20cl	Jar 50cl	Bottle 75cl
Coteaux d'Aix-en-Provence AOP <i>Châteaux Calissanne</i>	7,80 €	10,60 €	24,90 €	36,90 €
Côtes de Provence AOP ORGANIC <i>Pétale de Rosé, Château la Tour de l'Évêque</i>	11 €	16,60 €	40 €	59 €
Ile de Beauté IGP Corse <i>Domaine Casanova-Gris</i>	6,50 €	8,80 €	20,50 €	30 €

White wines

Sauvignon Touraine AOC Loire <i>Luc.Poullain</i>	6,50 €	8,80 €	20,50 €	30 €
Pouilly Fumé AOC Loire B. Blondelet	9,80 €	13,60 €	32,50 €	46 €
Chablis 1^{ER} cru AOP Bourgogne <i>Charly et Nicolle</i>	14,90 €	20,80 €	50,40 €	75 €
Chardonnay IGP Pays d'Oc <i>Chevalière Laroche ORGANIC-VEGAN</i>	7,20 €	9,80 €	23 €	34 €
Côtes de Duras AOP Périgord <i>Château de Gorrichon</i>	7,20 €	9,80 €	23 €	34 €

Red Wines

Saint-Amour AOC Beaujolais <i>Bataillard</i>	7,20 €	9,80 €	23 €	34 €
Côte de Brouilly AOC Beaujolais <i>F. Mathon</i>	7,20 €	9,80 €	23 €	34 €
St-Emilion grand cru AOP Bordeaux <i>Clos petit Corbin</i>				60 €
Haut-Médoc AOC Bordeaux <i>l'Héritage Chasse spleen</i>				86 €
Côtes de Duras AOP Périgord <i>Château de Gorrichon</i>	7,20 €	9,80 €	23 €	34 €
Les Gouyats IGP Périgord	6,50 €	8,80 €	20,50 €	30 €
Côtes de Bourg AOC Bordeaux <i>Châteaux L'Escalette ORGANIC</i>	7,20 €	9,80 €	23 €	34 €
Montepulciano d'Abruzzo DOC Italie <i>Fontevicchia ORGANIC</i>	7,20 €	9,80 €	23 €	34 €
El Grano Chili	6,50 €	8,80 €	20,50 €	30 €
Croze Hermitage AOC Rhône <i>Domaine de la ville Rouge ORGANIC</i>	10,60 €	14,60 €	35 €	60 €
Côtes du Rhône AOC <i>Domaine de la Renjarde ORGANIC</i>	7,80 €	10,60 €	24,90 €	36,90 €
Saint-Nicolas de Bourgueil AOC Loire <i>Mercier vallée</i>	8,20 €	11,30 €	26,70 €	39,50 €
Pinot noir IGP Pays d'Oc <i>Altugnac Les turitelles</i>	7,20 €	9,80 €	23 €	34 €
Pic Saint-Loup AOP Mas de l'oncle ORGANIC				59 €
Chassagne Montrachet AOP Louis Latour Bourgogne				71 €

Champagnes and Sparkling wines

Glass of Champagne Louis Huot Carte Noir 12 cl	14,80 €
Piscine of Champagne Louis Huot Carte Noir 20 cl	19,80 €
Glass of Prosecco 12 cl	11,80 €

Bottles of Champagne

Louis Huot Carte Noir 75cl	86 €
Brut 1 ^{ER} Louis Roederer 75cl	111 €
Ruinart Blanc de Blanc 75cl	146 €
Brut 1 ^{ER} Rosé millésimé Louis Roederer 75cl	196 €
Cristal Louis Roederer 75cl	351 €

Classic Cocktails 13,80€

Spritz Dolce Apérol, Prosecco, sparkling water, orange slice

Spritz Bitter Campari, Prosecco, sparkling water, lemon slice

Cucumber Lime Basil Spritzer green lemon juice, basil syrup, cucumber, Prosecco

***Mojito** rum, lime, mint leaf, cane sugar, sparkling water, angostura

***Caipirinha** (cachaça) / ***Caipiroska** (vodka) lime, cane sugar, triple sec

***Magarita** téquila, triple sec, lime juice, lime slice

***Daïquiri** rum, lime juice, cane sugar

Negroni Campari, red Martini, gin, orange zest

Bloody Mary vodka, celery salt, Worcestershire sauce, tabasco, tomato juice, orange slice, celery

Pina colada rum, pineapple juice, coconut cream

*Can be declined in version, strawberry, passion, aphrodisiac (ginger)

Premium Cocktails 15,80€

Saint-Germain Spritz Saint-Germain liquor, Prosecco, sparkling water, lime slice

Italicus Spritz bergamot liquor, Prosecco, sparkling water

Porn Star Martini vodka Grey Goose, vanilla syrup, passoa, passion fruit puree, shot of Prosecco

Blushing bellini vodka Grey Goose, cranberry juice, cassis cream, Prosecco

Moscow Mule (vodka Grey Goose), **London Mule** (gin Citadelle), Pimm's, lime, cucumber, ginger syrup, ginger beer

Saint-Germain-Fizz gin Citadelle, Saint-Germain liquor, lime, ginger beer

Espresso Martini vodka Grey Goose, kahlua, espresso pure arabica, cane sugar syrup

Sex on the Beach vodka Grey Goose, peach cream, pineapple juice, cranberry juice

Le Mai Tai rum Havana 3 and 7 years, triple-sec, lime juice, orgeat syrup, lime slice

Santa Cruz Tonic Havana 7 years, triple sec, lime, basil syrup, cucumber, tonic

Sour (Amaretto / Jim beam / Havana 7 years) lime juice, cane sugar, organic white egg, angostura

Sweet Kiss Sour Amaretto, blackcurrant cream, lime, apple

Juices et mocktails 10,80€

Détox Cucumber, celery, apple, lemon

A.C.E Orange, lemon, carrot

Capogi Carrot, apple, ginger

Kipocico Kiwi, apple, lemon, cucumber

Comfort zone Apple, pear, cinnamon

Océan moon cranberry juice, squeezed lime and pear, ginger beer

Arcata sunset cranberry juice, squeezed lime, fresh mint

Afternoon delight Squeezed carrot and apple, strawberry puree

Apple spritz Squeezed apple and lime, sparkling water

Babylon Squeezed lime and cucumber, ginger beer

Pineapple Passion Pineapple juice, orange juice, passion fruit puree

Vanilla sun Shake Orange juice, strawberry puree, vanilla syrup

Baby bellini Squeezed lime, peach syrup, ginger beer

Virgin Mojito Lime, fresh mint, cane sugar, sparkling water

Virgin colada Pineapple juice, coconut milk

Pink beach Pineapple and cranberry juices, peach syrup

Golden gate Pineapple juice, squeezed lime, ginger beer

Fresh Minute Squeezed Fruit (25cl)

Squeezed orange, lemon, grapefruit, apple or pears

8,20 €

Mixed fruit 2 or 3

10,80 €



Cold Drinks



Evian, Perrier 33cl Extra sirup Monin +0,50€	6,90 €
Evian, Perrier 75cl Only for catering	8,20 €
Châteldon 75cl Only for catering	10,80 €
Coca cola, coca-cola zéro, Orangina 25cl ou	6,90 €
Homemade lemonade « La mortuacienne » lemon 33cl	
Tonic water organic or Ginger beer « La french » 20cl	6,90 €
Fruit juice Granini 25cl maracuja, tomato, pineapple, cranberry	6,90 €
Homemade iced tea, lemon slice and fresh mint 25cl (with or without peach syrup)	8,00 €
Coffee shake 25cl (plain pure Arabica coffee or orgeat syrup)	7,90 €
Chocolate shake 25cl from the house "Valrhona" Celaya	7,90 €
Frappuccino 25cl (pure arabica coffee, milk and milk mousse)	8,50 €



Hot Drinks and Cocktails



Espresso pure arabica or long coffee pure arabica	3,90 €
Decaffeinated or long decaffeinated	3,90 €
Hazelnut Espresso or decaffeinated hazelnut	4,40 €
Pure arabica double espresso or decaffeinated double espresso	6,80 €
Large coffee with cream	7,20 €
Large hot chocolate from « Valrhona Celaya », milk mousse	7,90 €
Large milk (hot or cold)	5,50 €
VIENNESE pure arabica coffee	8,20 €
VIENNESE hot chocolate « Valrhona Celaya »	8,20 €
Cappuccino	7,90 €
Hot squeezed lemon with honey	8,20 €
Teas and herbal teas Mariage frères	8,20 €
<u>Black teas</u> : Ceylan, Earl Grey Impérial, Marco Polo, Darjeeling Himalaya, Empereur Cheng-nung	
<u>Green teas</u> : Jasmin Mandarin, thé sur le Nil	
<u>Infusions</u> : Chamomilla, Tilia Argenta, Verbena Citrodonna	

Extra :

Fresh mint, caw's milk or honey +0,50€ - Soya milk + 2,50€ - Vanilla syrup +0,50€

House mulled wine with spices and cinnamon	8,20 €
Rum or cognac toddy	13,00 €
Jamaïcain coffee (Rum) or French coffee (Cognac) or Irish coffee (Whisky)	13,00 €



Spirits



(Extra soft +2,50 €)

Gin 4cl

Citadelle (France)	13 €
Roku (Japan)	13 €
The botoanist (Scotland)	13 €
Beefeater 24 (England)	13 €
Hendrick's (Scotland)	13 €
Monkey 47 (Germany)	16 €

Whisky 4cl

Jim Beam (kentucky)	13 €
Jameson (Irish)	13 €
Jack Daniels (Tennessee)	13 €
Ballantine's (Blended)	10 €
Chivas regal 12 years (Blended)	13 €
Glenddich 12 years (speyside)	13 €
Lagavulin 16 years (Islay)	16 €
Nikka from the Barrel 51 % (Japan)	16 €
Suntory Toki (Japan)	16 €
D'un verre printanier (France)	20 €

Digestif 4cl

Pear Williams	11,50 €
Bas armagnac Châteaux de Laubade	13 €
Cognac 1 ^{er} cru «Pale et Dry» Delamain	20 €
Cognac -XO- Martelle	40 €

Rum 4cl

Havana 3 years (cuba)	13 €
Havana 7 years (cuba)	16 €
Havana 15 years (cuba)	40 €
Don Papa (Phiippines)	13 €
Centenario fundacion (Costa rica)	16 €
Diplomatico Reserva (Venezuela)	16 €

Vodka 4cl

Absolut (Sweden)	13 €
Grey Goose (France)	16 €

Tequila 4cl

Jose cuervo reposado (Mexico)	13 €
Olmecca 100% (Costa Rica)	16 €
Silver Patron 100% Agave (France)	20 €

Liquors 4cl

Get 27	11,50 €
Amaretto Disaronno	11,50 €
Cointreau	11,50 €
Bailey's	11,50 €
Limoncello	11,50 €
Chartreuse green	11,50 €