



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 21,50 €

Board of cheeses 21,50 €

Mixed board (cooked pork meats & cheeses) 23,80 €

At request : tapas of the moment

Apéritifs

Sauvignon Kir (14 cl) 6,40 €

Royal Kir (12cl) *blackcurrant, blackberry, peach, raspberry or strawberry* 14,80 €

Ricard, Pastis (2cl) 5,30 €

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

Blackcurrant suze (5cl) 7,30 €

Apérol or Campari (5cl) 6,50 €

Homemade Américano (7cl) 11,50 €

Draft Beer

	25 cl	50 cl
ASTRA	5,80 €	9,80 €
GRIM BLOND	6,80 €	10,80 €
1664 WHITE	6,80 €	10,80 €
DEMORY IPA	6,80 €	10,80 €
PANACHE	5 €	9 €
<i>Extra for Picon</i>	1 €	2 €

Beers and Cider bottle

	33 cl
San Miguel Fresca	7 €
Budweiser	7 €
Cider Sassy	7 €
1664 without alcohol	7 €

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€



* From 10 pm, prices are increased of 1€



Starters



ORGANIC BOILED EGG, homemade mayonnaise 🍴	7,20€
VEGETABLES TARTARE, ORGANIC poached egg 🍴	9,70 €
SARDINES IN ORGANIC OLIVE OIL 🍴 la compagne bretonne (115 g), toasted Poilane bread	13,80 €
BURRATINA olive oil, salt flower, cherry tomatoes	14,80 €
AVOCADO SHRIMPS « PRESSÉ », cocktail sauce	10,70 €
PLATE OF SMOKED SALMON fresh cheese sauce and toast	18,80 €
WILD SNAILS FROM BURGUNDY with garlic butter (per 6)	14,50 €
RAW MILK HALF CAMEMBERT (+3,5€ with news potatoes) roasted with thyme and honey, toasted Poilane bread	13,80 €
CHICKEN FRIED SPRING ROLLS salad and fresh mint, chili sauce (per 5)	12,70 €
MARROW BONE CANNON flower of salt	12,50 €



Salads



COBB Chicken, bacon, Blue cheese, avocado, cherry tomatoes, romaine lettuce	18,80 €
CLASSIC CAESAR SALAD Romaine lettuce, croutons, parmigiano, chicken, caesar sauce	17,80 €
SO DETOX SALAD Quinoa, bulgur, baby spinach, feta, pomegranate, kale cabbage, avocado	18,80 €
HOT GOAT CHEESE AND HONEY SALAD Mixed salad leaves, tomatoes, green beans, walnuts	17,80 €
PRÉ BOWL Chicken, black rice, mango, avocado, red onions pickles	18,80 €
HAWAIEN POKÉ BOWL Salmon, Japanese rice, mango, avocado, beetroot, radish, alfalfa, sesame, red onions pickles, edamame	24,80 €



Croques, eggs, toast



CROQUE- MONSIEUR Poilane, mixed salad leaves (Madame + 2€) (extra French fries+ 3 €)	16,80 €
SMOKED SALMON TOAST and fresh cheese, mixed salad leaves	19,70 €
ORGANIC POACHED EGG ON AVOCADO TOAST 🍴 mixed salad leaves (feta + 1€)	18,80 €
ORGANIC OMELETTE OF THE GARDENER, mixed salad leaves 🍴	14,20 €
ORGANIC POACHED EGG NORVEGIAN OR BÉNÉDICTE-STYLE, 🍴 mixed salad leaves	18,80 €



Burgers



CLASSIC CHEESE BURGER homemade French fries (extra bacon + 2€)	20,50 €
AVOCADO CHICKEN CHEESE BURGER crispy chicken, barbecue sauce, homemade French fries	20,50 €
HOT DOG, fried onions, mustard, homemade French fries	17,80 €



Dishes



PENNE WITH TOMATO mozzarella, parmesan slivers	20,60 €
*OVEN-ROASTED SALMON PAVE (15 minutes of cook time)	22,80 €
WRAP OF BREAM WITH VEGETABLES, hollandaise-style sauce	24,80 €
*RIB STEAK (about 300 gr) Pepper sauce and blue cheese sauce	32,80 €
BEEF RIB (around 1 kg) Two garnishments, Pepper sauce and blue cheese sauce (for 2-3 persons)	109,80 €
*SALMON TARTARE, pomegranate	22,80 €
*BEEF TARTARE	19,80 €
*CHICKEN PAILLARD marinated with lemon	19,80 €
*PORK RIBS glazed with honey	16,80 €
DAILY SPECIAL / DISH OF THE DAY	15,90 €

***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	11,80 €
CHOCOLATE SEMI-COOKED CAKE Ice cream scoop <i>Berthillon</i> (10 minutes)	11,80 €
TIRAMISU BY LADLING	8,90 €
BRIOCHE FRENCH TOAST-STYLE, ice cream scoop <i>Berthillon</i>	11,80 €
HOMEMADE CREME BRULEE with brown sugar	8,90 €
THIN APPLES TART, scoop of ice cream <i>Berthillon</i>	10,80 €
SOUP STRAWBERRY MINT	8,90 €
Vanilla ice cream scoop <i>Berthillon</i> , homemade chocolate sauce	
GOURMET COFFEE (tea + 2€)	9,80 €



Crêpes (2pieces)



ORGANIC COCOA AND HAZELNUTS SPREAD, <i>Nocciolata</i>	9,00 €
SUGAR or JAM or BUTTER LEMON	7,00 €
GRAND MARNIER <i>Minute flambéed</i>	12,00 €



Homemade Ice creams and Sorbets *Berthillon*



The Scoop 4,70 €

Ask for flavor

Amarena cup 11,80 €

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>	6,80 €	9,60 €	23,90 €	35,90€
Côtes de Provence AOP ORGANIC <i>Pétale de Rosé, Château la Tour de l'Évêque</i>	10 €	15,60 €	39 €	58 €
Ile de Beauté IGP Corse <i>Domaine Casanova-Gris</i>	5,50 €	7,80 €	19,50 €	29 €

White wines

Sauvignon Touraine AOC Loire <i>Luc.Poullain</i>	5,50 €	7,80 €	19,50 €	29 €
Pouilly Fumé AOC Loire B. Blondelet	8,80 €	12,60 €	31,50 €	45 €
Chablis 1^{ER} cru AOP Bourgogne <i>Charly et Nicolle</i>	13,90 €	19,80 €	49,40 €	74 €
Chardonnay IGP Pays d'Oc <i>Chevalière Laroche ORGANIC-VEGAN</i>	6,20 €	8,80 €	22 €	33 €
Côtes de Duras AOP Périgord <i>Château de Gorrichon</i>	6,20 €	8,80 €	22 €	33 €

Red Wines

Saint-Amour AOC Beaujolais <i>Bataillard</i>	6,20 €	8,80 €	22 €	33 €
Côte de Brouilly AOC Beaujolais <i>F. Mathon</i>	6,20 €	8,80 €	22 €	33 €
St-Emilion grand cru AOP Bordeaux <i>Clos petit Corbin</i>				59 €
Haut-Médoc AOC Bordeaux <i>l'Héritage Chasse spleen</i>				85 €
Côtes de Duras AOP Périgord <i>Château de Gorrichon</i>	6,20 €	8,80 €	22 €	33 €
Les Gouyats IGP Périgord	5,50 €	7,80 €	19,50 €	29 €
Côtes de Bourg AOC Bordeaux <i>Châteaux L'Escalette ORGANIC</i>	6,20 €	8,80 €	22 €	33 €
Montepulciano d'Abruzzo DOC Italie <i>Fontevicchia ORGANIC</i>	6,20 €	8,80 €	22 €	33 €
El Grano Chili	5,50 €	7,80 €	19,50 €	29 €
Croze Hermitage AOC Rhône <i>Domaine de la ville Rouge ORGANIC</i>	9,60 €	13,60 €	34 €	59 €
Côtes du Rhône AOC <i>Domaine de la Renjarde ORGANIC</i>	6,80 €	9,60 €	23,90 €	35,90 €
Saint-Nicolas de Bourgueil AOC Loire <i>Mercier vallée</i>	7,20 €	10,30 €	25,70 €	38,50 €
Pinot noir IGP Pays d'Oc <i>Altugnac Les turitelles</i>	6,20 €	8,80 €	22 €	33 €
Pic Saint-Loup AOP Mas de l'oncle ORGANIC				58 €
Chassagne Montrachet AOP Louis Latour Bourgogne				70 €

Champagnes and Sparkling wines

Glass of Champagne Louis Huot Carte Noir 12 cl	13,80 €
Piscine of Champagne Louis Huot Carte Noir 20 cl	18,80 €
Glass of Prosecco 12 cl	10,80 €

Bottles of Champagne

Louis Huot Carte Noir 75cl	85 €
Brut 1 ^{ER} Louis Roederer 75cl	110 €
Ruinart Blanc de Blanc 75cl	145 €
Brut 1 ^{ER} Rosé millésimé Louis Roederer 75cl	195 €
Cristal Louis Roederer 75cl	350 €

Classic Cocktails 12,80€

- 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 14,80€

- 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 9,80€

- 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 7,20 €
Mixed fruit 2 or 3 9,80 €



Cold Drinks



Evian, Perrier 33cl Extra sirup Monin +0,50€	5,90 €
Evian, Perrier 75cl Only for catering	7,20 €
Châteldon 75cl Only for catering	9,80 €
Coca cola, coca-cola zéro, Orangina 25cl ou	5,90 €
Homemade lemonade « La mortuacienne » lemon 33cl	
Tonic water organic or Ginger beer « La french » 20cl	5,90 €
Fruit juice Granini 25cl maracuja, tomato, pineapple, cranberry	5,90 €
Homemade iced tea, lemon slice and fresh mint 25cl (with or without peach syrup)	7,00 €
Coffee shake 25cl (plain pure Arabica coffee or orgeat syrup)	6,90 €
Chocolate shake 25cl from the house "Valrhona" Celaya	6,90 €
Frappuccino 25cl (pure arabica coffee, milk and milk mousse)	7,50 €



Hot Drinks and Cocktails



Espresso pure arabica or long coffee pure arabica	2,90 €
Decaffeinated or long decaffeinated	2,90 €
Hazelnut Espresso or decaffeinated hazelnut	3,40 €
Pure arabica double espresso or decaffeinated double espresso	5,80 €
Large coffee with cream	6,20 €
Large hot chocolate from « Valrhona Celaya », milk mousse	6,90 €
Large milk (hot or cold)	4,50 €
VIENNESE pure arabica coffee	7,20 €
VIENNESE hot chocolate « Valrhona Celaya »	7,20 €
Cappuccino	6,90 €
Hot squeezed lemon with honey	7,20 €
Teas and herbal teas Mariage frères	7,20 €
<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	7,20 €
Rum or cognac toddy	12,00 €
Jamaïcain coffee (Rum) or French coffee (Cognac) or Irish coffee (Whisky)	12,00 €



Spirits



(Extra soft +2,50 €)

Gin 4cl

Citadelle (France)	12 €
Roku (Japan)	12 €
The botoanist (Scotland)	12 €
Beefeater 24 (England)	12 €
Hendrick's (Scotland)	12 €
Monkey 47 (Germany)	15 €

Whisky 4cl

Jim Beam (kentucky)	12 €
Jameson (Irish)	12 €
Jack Daniels (Tennessee)	12 €
Ballantine's (Blended)	9 €
Chivas regal 12 years (Blended)	12 €
Glenddich 12 years (speyside)	12 €
Lagavulin 16 years (Islay)	15 €
Nikka from the Barrel 51 % (Japan)	15 €
Suntory Toki (Japan)	15 €
D'un verre printanier (France)	19 €

Digestif 4cl

Pear Williams	10,50 €
Bas armagnac Châteaux de Laubade	12 €
Cognac 1 ^{er} cru «Pale et Dry» Delamain	19 €
Cognac -XO- Martelle	39 €

Rum 4cl

Havana 3 years (cuba)	12 €
Havana 7 years (cuba)	15 €
Havana 15 years (cuba)	39 €
Don Papa (Phiippines)	12 €
Centenario fundacion (Costa rica)	15 €
Diplomatico Reserva (Venezuela)	15 €

Vodka 4cl

Absolut (Sweden)	12 €
Grey Goose (France)	15 €

Tequila 4cl

Jose cuervo reposado (Mexico)	12 €
Olmecca 100% (Costa Rica)	15 €
Silver Patron 100% Agave (France)	19 €

Liquors 4cl

Get 27	10,50 €
Amaretto Disaronno	10,50 €
Cointreau	10,50 €
Bailey's	10,50 €
Limoncello	10,50 €
Chartreuse green	10,50 €