



BREAKFAST · PETIT DÉJEUNER

MONDAY TO FRIDAY 9.00 AM TO 11.45 PM, SATURDAY AND SUNDAY 9.30 AM TO 4.00 PM

TWO POACHED EGGS IN A GLASS WITH BAGUETTE STICKS	5,60
CROQUE MONSIEUR <i>Toast with ham, crème fraîche, ham gratinated with cheese</i>	6,60
CROQUE MADAME <i>Toast with cheese, crème fraîche, ham and fried egg</i>	8,40
TARTARE À CHEVAL <i>Ready-made tartare on wholemeal bread with fried egg</i>	16,00
CROISSANT JAMBON FROMAGE <i>Hot croissant with ham & cheese</i>	4,90

THE FRENCH

1 croissant, baguette, jam, fresh fruits, 1 hot drink
8,60

THE VEGAN

Beetroot cashew spread, humus, coconut rice pudding with mango, marmelades, whole meal nut bread, bagel, 1 hot drink
13,00

THE SMALL VEGETARIAN

selection of cheese, boiled egg, fresh fruits, 1 croissant, 1 roll, 1 hot drink
12,10

THE SMALL

Cheese and cold cut, jam, boiled egg, fresh fruits, 1 croissant, 1 roll, 1 hot drink
12,50

THE ENGLISH

2 toast, bacon, tomato, marmelade, scrambled eggs, baked beans, 1 hot drink
11,50

THE MOROCCAN

French toast with melted tomatoes, coriander, goat's cheese, marmelade, 1 croissant, 1 hot drink
13,40

THE AMERICAN

1 pancake, 1 fried egg with bacon, peanut butter, maple sirup, 1 hot drink, 1 orange juice 0,1 l
13,90

THE HAMBURG

Wholemeal nut bread and toast, shrimp salad, white herring, smoked salmon, scrambled eggs, 1 hot drink or Landgang Pils 0,3 l
17,00

BREAKFAST FOR 2

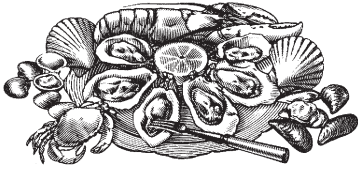
Cheese and sausage selection, marmelade, 2 boiled eggs, fresh fruits, smoked salmon, 2 croissants and 4 rolls, 2 orange juices 0,1 l, 2 Petit Bulle Bouvet-Ladubay 0,1 l and 2 hot drinks
35,00

SIDE ORDERS

PORTION SCRAMBLED EGGS	4,10
2 FRIED EGGS	3,50
PORTION BACON	1,70
1 BOILED EGG	1,70
HOME-MADE JAM	1,10
FRESHLY SQUEZZED ORANGE JUICE 0,1 L	3,00
FRESH FRUIT SALAD	4,20
YOGHURT WITH FRESH FRUITS	4,90
SMOKED SALMON with horseradish	4,20
2 SLICES OF TOAST	1,50
2 SLICES OF WHOLEMEAL NUT BREAD	2,00
CIABATTA, ROLL, BAGUETTE	1,20
CROISSANT	2,40
PORTION CHEESE/COLD CUTS PORTION	2,10

OYSTERS

served all day!



FINES DE CLAIRE

PIECE	3,40
1/2 DOZEN	19,50
1/2 DOZEN with 1 glass champagne	29,00
PAY 12 GET 13	39,50

MACARONS

FRENCH TEA BISCUITS FILLED WITH

WHITE CHOCOLATE WITH VANILLA
PISTACHIO
LEMON WITH RASPBERRY
DARK CHOCOLATE
CARAMEL WITH FLEUR DE SEL

PIECE 1,60

LES CLASSIQUES

DAILY FROM 12 PM

CROQUE MONSIEUR <i>with salad</i>	7,80
3 SAUSAGES <i>with horseradish mustard and baguette</i>	5,40
PIQUANT BRETON FISH SOUP <i>with cheese, croûtons and aioli</i>	11,50
FRENCH PÂTÉ MAISON <i>with cornichons</i>	10,90
SALADE CAFÉ PARIS <i>Marinated vegetables with lettuce and Dijon mustard vinaigrette</i>	10,40
SALADE NIÇOISE	13,50
SANDWICH MERGUEZ FRITES	11,50

LES TARTARES

VEGAN TARTARE
WITH FRENCH FRIES
(+VEGAN CAVIAR EUR 3,00)
20,50

TARTARE CAFÉ PARIS
TARTARE PREPARED À LA MINUTE
200 GR. WITH FRENCH FRIES
25,50

TARTARE DU CHEF
TARTARE PREPARED IN THE KITCHEN
200 G TARTARE WITH FRENCH FRIES
23,00

WITH WHOLEMEAL NUT BREAD AND BUTTER
22,00

TARTARE FROMAGE
200 G TARTARE PAN-FRIED
AND COMTÉ CHEESE AND FRENCH FRIES
24,50

TARTARE CAMPAGNARD
200 G TARTARE PAN-FRIED
WITH BACON AND FRENCH FRIES
24,50

MERGUEZ FRITES SALADE	21,00
STEAK FRITES SALADE	24,50
PORTION FRENCH FRIES	3,90
PORTION KETCHUP OR AIOLI	0,40

ASSIETTE DE FROMAGES

(French cheese selection with grapes)
Small 7,90 · Large 13,90
FIG MUSTARD 42 G GLASS 2,10

CRÈME BRÛLÉE	8,20
TARTE TATIN WITH TONKA BEAN ICE CREAM	9,80
MOUSSE AU CHOCOLAT	6,70
SMALL ESPRESSO CAKE <i>with chocolat nougat cream and raspberry sorbet</i>	10,50

DRINKS · BOISSONS

WINE

WHITE

VIOGNIER	0,1 L	3,60
<i>Leduc</i>	0,25 L	9,00
<i>Pays d'Oc</i>	0,5 L	18,00

CHARDONNAY	0,1 L	3,90
<i>Domaine Fichet</i>	0,25 L	9,70
<i>Bourgogne</i>	0,5 L	19,40

RIESLING	0,1 L	4,20
<i>Wittmann</i>	0,25 L	10,50
<i>Rheinessen</i>	0,5 L	21,00

WEISSBURGUNDER	0,1 L	4,60
<i>Schlossgut Diel</i>	0,25 L	11,50
<i>Nabe</i>	0,5 L	23,00

SANCERRE	0,1 L	6,00
<i>J-M. Bertier</i>	0,25 L	15,00
<i>Loire</i>	0,5 L	30,00

ROSÉ

LA DEMOISELLE	0,1 L	4,40
<i>Montfaucon</i>	0,25 L	11,00
<i>Rhône</i>	0,5 L	22,00

RED

FASSWEIN	0,1 L	2,50
<i>Merlot</i>	0,25 L	6,10
<i>Vin de France</i>	0,5 L	12,20

LITTLE JAMES

<i>Grenache</i>	0,1 L	3,60
<i>Saint Cosme</i>	0,25 L	9,00
<i>Rhône</i>	0,5 L	18,00

BORDEAUX	0,1 L	4,60
<i>Ch. Grand Bireau</i>	0,25 L	11,50
<i>organic</i>	0,5 L	23,00

PINOT NOIR	0,1 L	4,90
<i>Domaine Faiveley</i>	0,25 L	12,20
<i>Bourgogne</i>	0,5 L	24,00

LANGUEDOC	0,1 L	5,40
<i>Hecht & Bannier</i>	0,25 L	13,50
<i>organic</i>	0,5 L	27,00

CHAMPAGNE

H.BLIN
GRANDE CUVÉE
0,1 L 12,50

DOYARD - MAHÉ ROSÉ
I. CRU
0,1 L 14,50

CRÉMANT	0,1 L	7,90
<i>BOUVET-LADUBAY</i>		

CIDRE	0,25 L	5,10
	0,5 L	10,20

HOT DRINKS

ESPRESSO	2,20
ESPRESSO MACCHIATO	2,30
ESPRESSO DOUBLE	3,90
CAPPUCCINO	3,70
TASSE DE CAFÉ <i>pot milk</i>	3,00
CAFÉ LATTE	3,70
BOL DE CAFÉ AU LAIT	4,00
CAFÉ BRÛLOT <i>(with cognac & cinnamon flavour)</i>	5,00
CAFÉ NORMAND <i>(Espresso with Calvados)</i>	4,70
CUP MELTED CHOCOLAT WITH HOT MILK	4,20
WITH WHIPPED CREAM	4,40
WITH RUM & WHIPPED CREAM	6,70

CUP OF TEA 3,30

N° 1 EARL GREY IMPERIAL BLACK TEA WITH BERGAMOTTE FLAVOUR
N° 2 EARL GREY CAFÉ PARIS BLACK TEA WITH MANGO BERGAMOTTE FLAVOUR
N° 3 LYON YELLOW TEA WITH POMEGRANATE CRANBERRY FLAVOUR
N° 4 CANNES GREEN TEA WITH BERGAMOTTE VANILLA FLAVOUR
N° 5 LA ROCHELLE HERBAL INFUSION WITH VERBENA MORINGA MANGO FLAVOUR
N° 6 LA CAMOMILLE CAMOMILLE WITH FLAVOUR
N° 7 TOUR EIFFEL BLACK TEA WITH SPICY ASSAM FLAVOUR
N° 8 ARC DE TRIOMPHE BLACK TEA WITH FLOWERY FLAVOUR
N° 9 LE JASMIN GREEN TEA WITH DELICATE JASMINE FLAVOUR
N° 10 NOUGAT BLACK TEA WITH CARAMEL FLAVOUR
N° 11 EN VOGUE HERBAL INFUSION WITH GINGER LEMON FLAVOUR
N° 12 LA MENTHE REFRESHING MINT TEA
N° 13 MARSEILLE HERBAL INFUSION WITH FRUITY FLAVOUR
N° 14 SAINT-TROPEZ BLACK TEA WITH FRUITY VANILLA FLAVOUR
N° 15 CÔTE D'AZUR GREEN TEA WITH BASIL BLOSSOM FLAVOUR
N° 16 LA PROMENADE GREEN TEA WITH MILD FLAVOUR
N° 17 PETIT DEJEUNER BLACK TEA WITH VANILLA FLAVOUR
N° 18 MOULIN ROUGE FRUIT INFUSION WITH STRAWBERRY ORANGE FLAVOUR
N° 19 NIZZA FRUIT INFUSION WITH SWEET LEMON FLAVOUR
N° 20 GRASSE BLACK TEA WITH SPICE AND CARAMEL FLAVOUR
N° 21 ROUGE VANILLA ROOIBOS TEA WITH VANILLA AROMA

SOFT DRINKS

WATER		
STILL/SPARKLING	0,25 L	1,60
	0,46 L	2,80
VIVA CON AGUA	0,33 L	2,90
<i>Sparkling</i>	0,75 L	6,00
VIVA CON AGUA	0,33 L	2,90
<i>Still</i>	0,75 L	6,00
ORANGE/LEMON	0,2 L	2,80
	0,5 L	5,90
COCA COLA	0,2 L	2,90
	0,5 L	5,90
TONIC/BITTER LEMON/ GINGER ALE	0,2 L	3,20
	0,2 L	3,20
GRENADINE/MENTHE	0,2 L	2,90
<i>Diabolo (lemonade)</i>		2,90

JUICE

FRESH SQUEEZED		
O-JUICE	0,1 L	3,00
TOMATO	0,2 L	3,00
ORANGE	0,2 L	2,70
GRAPE, APPLE	0,2 L	2,70
RHUBARB	0,2 L	2,70
JUICE SPRITZER	0,2 L	2,60
	0,5 L	5,00

BEER

DRAUGHT

GALOPIN	0,15 L	1,90
LANDGANG PILS	0,3 L	3,40
	0,5 L	5,60
PICON BIÈRE	0,3 L	4,90
	0,5 L	7,70
TANGO	0,3 L	3,90
<i>Beer with grenadine</i>	0,5 L	6,20
MONACO	0,3 L	3,90
<i>Shandy with grenadine</i>	0,5 L	6,20

BOTTLE

CARLSBERG	0,3 L	3,80
DUCKSTEIN	0,5 L	5,00
BECKS <i>non-alcoholic</i>	0,33 L	3,70
LANDGANG		
<i>Pale Ale non-alcoholic</i>	0,33 L	3,70
WHEAT BEER		5,20
WHEAT BEER <i>crystal</i>	0,5 L	5,20
WEIZEN <i>dark</i>	0,5 L	5,20
WEIZEN <i>alkoholfrei</i>	0,5 L	5,00

PASTIS & ANIS

RICARD	2 CL	3,20
PASTIS 51	2 CL	3,20
PERROQUET		
<i>with mint sirup</i>	2 CL	3,80
TOMATE		
<i>with grenadine</i>	2 CL	3,80
MAURESQUE		
<i>with almond sirup</i>	2 CL	3,80

APERITIFS

KIR <i>Cassis, Pêche,</i>		
<i>Framboise, Mûre</i>	0,1 L	4,00
NOILLY PRAT	5 CL	5,60
LILLET <i>Blanc, rosé,</i>	5 CL	6,90
<i>rouge</i>		
DUBONNET	5 CL	6,90
PINEAU DES CHARENTES	5 CL	6,90

St. GERMAIN COCKTAIL

CRÉMANT LADUBAY,
ST. GERMAIN, SODA
9,70

DIGESTIFS

VS	4 CL	5,50
XO	4 CL	23,00
CALVADOS	4 CL	5,90
ARMAGNAC	4 CL	6,50
EAUX DE VIE <i>selection</i>	4 CL	7,70