

## Menu On the Go

**Parisian breakfast 19€**  
From 9 a.m. to 11 a.m.

Malongo coffee, Christine Dattner tea, Celaya "Valrhona" hot chocolate,  
Baguette, butter, jam, mini pastries.  
Fruit juice, still or sparkling water.

### Savory food

Charentais melon and watermelon with almonds. **10€**  
Box of **French sardines** in olive oil with Espelette pepper,  
bread and semi-salted butter. **12€**  
Cornet of **dry sausages, chorizo**, guindillas,  
and Basque sheep cheese from Pierre Oteiza. **15€**  
Pot of **Somme goose rillettes**, pickles, country bread. **12€**

### Jars to share with friends

Jar of **eggplant caviar** with pistou and artichokes with spicy pine nuts. **10€**  
Jar of **flaked salmon** raised in the North Sea, fresh and smoked.  
with ginger, mint, lime, almonds and Espelette pepper. **12€**  
Jar of dried **Corsican tomato caviar** with pistou, marinated zucchini,  
macadamia nuts, Espelette pepper. **10€**

### Hot dishes for gourmets

**Heart of goat's cheese quiche** with tomato and zucchini. **15€**  
**Quiche Lorraine** with smoked bacon, bouquet of almond salads. **15€**  
**Croque monsieur** with ham and grated cheese. **15€**  
**Fried Atlantic squid**, gribiche sauce, lemon. **15€**  
**6 Burgundy snails** with garlic and parsley. **12€**

### Fresh and matured cheeses

**Fresh Périgord goat's cheese** with virgin olive oil. **12€**  
**Saint-Marcelin**, raw cow's milk cheese **12€**  
Ferno **Basque Sheep**, farmhouse cheese from raw sheep's milk. **12€**

Checks are not accepted, credit card from 10 Euros. Net prices service included – VAT 10% Restaurant service.  
20% VAT on alcoholic beverages, which are prohibited for children.

  
Philippe Renard

## The lunch menu

From 12 p.m. to 3 p.m. Wednesday to Sunday.

### The entrees

**Hard-boiled mimosa eggs**, small black olives and pink radishes, mixed greens salad with almonds. **12€**

**Leeks** with cherry tomatoes, chervil, olive oil, sherry vinegar, arugula and almonds. **15€**

**Niçoise salad**, olive oil and balsamic vinegar, pistou, cherry tomatoes, anchovies, tuna, egg, zucchini, small black olives, golden pine nuts. **19€**

Creamed **bouchot marinière mussels**. **15€**

### The Tartars

**Strips of Atlantic bluefin tuna** with passion fruit, olive oil, basil, mixed seaweed, snow peas, button mushrooms, balsamic vinegar, almonds, Espelette pepper, mixed salad with herbs. **25€**

**Charolais beef tartare** with spring onion and chives, mustard, egg yolk, gherkins, capers, mixed salad with herbs. **25€**

### The dishes

**Tian of Provençal vegetables** with pistou, bread crumbs with black olives, Charlotte apple puree, mixed with green vegetables. **19€**

**Atlantic Julienne fillet** with chorizo juice, small black olives, Tian of Provençal vegetables with pesto. **29€**

**Ardèche Label Rouge free-range chicken** roasted with thyme Pink garlic, apple purée from Le Renard. **25€**

**Veal kidney** with Espelette pepper mustard, chives Apple puree Charlotte with hazelnuts. **25€**

**Grilled beef steak**, spicy tomato with button mushrooms, spring onion with spicy ginger, large French fries. **29€**

### Sweet treats

Limousin clafoutis with **cherries**. **€16 for 2.**

Sweet tart with **apricots and rhubarb**. **10€**

**Guanaja Valrhona chocolate** mousse, crunchy nibs. **10€**

**Shaking egg cream for 2** with caramel. **€16**

**Mille-feuille** with Madagascan vanilla mousseline cream. **10€**

### Crepes and waffles

Sweet, with jam, **Nutella**, honey or vanilla whipped cream **10€**

With **Grand Marnier**. **15€**

### Organic ice creams and sorbets from Terre Adélice - 2 scoops 10€

**Organic Ice Cream: Coffee, Caramel, Dark Chocolate, Vanilla, Coconut.**

**Organic Sorbets: Blackcurrant, Lemon, Strawberry, Mango, Passion Fruit**

### **A little thirst !**

**Cristalline Water** (50cl) **5€**  
**San Pellegrino** water, Perrier water (50cl) **6€**  
**Coca Cola** Original, **Coca Cola without sugar** (50cl) **7.50€**  
**Orangina, Schweppes** (50cl) **7.50€**  
Arizona **Green Tea** (50cl) **7.50€**  
Pulco lemonade (50cl) **7€**  
Volvic Strawberry, Lemon (50cl) **7€**  
Bottled fruit juice: 100% fruit (40cl) **8€**  
(orange, apple, grapes.)

### **Refresh !**

**Christine Dattner's Iced Hibiscus Red Tea** (40cl) **7.50€**  
(Hibiscus, grapes, rose hips, apple, elderberry, sour cherries)  
**Christine Dattner's Iced Mango tea** (40cl) **7.50€**  
(Green tea, mango, safflower flower, cornflower flower)  
**Organic Malongo** iced coffee (25cl) **7.50€**  
**Hand-pressed fruit juice:** orange, grapefruit, lemon (33cl) **10€**

### **Iced cocktail (25cl)**

**The Chose** (fresh grapefruit juice and Schweppes) **10€**  
**La Piscine** Epure rosé wine, ice. **10€**  
**Blancass** (white wine, blackcurrant) **12€**  
**Porto Tonic** (Porto, Schweppes, lime) **15€**  
**Izarra Tonic** (green Izarra, Schweppes, lime) **15€**

### **Cellar side!**

**Champagne** Taittinger Brut (15 cl) **20€**  
2022 Saint Martin, Domaine Laroche, AOP **Chablis** (15 cl) **12€**  
2022 Le Pas du Moine Sainte Victoire, **AOP Côtes de Provence** (15 cl) **12€**  
2022 first harvest of Henry Marionnet, **AOP Touraine**, (without sulphites) (15 cl) **10€**  
2016 Château Patache d'Aux, **AOP Médoc cru Bourgeois** (15 cl) **12€**  
**Beers :** Goudale G **blond, white** Grimbergen, **brown** Guinness (33 cl bottle) **7€**  
**Beer on Tap (50 cl)** **10€**  
**Cider** Le Père Jules, Vallée d'Auge (33 cl) **7€**

### **To warm up**

**"Malongo"** espresso **coffee**, decaffeinated coffee, long coffee **5€**  
Double **"Malongo"** coffee, cappuccino **7€**  
**"Malongo"** coffee with milk **7€**  
Cold or hot whole milk **7€**  
**Christine Dattner's Teas** from around the world and de-theinated tea **7€**  
Celaya "Valrhona" **hot chocolate** **9€**,  
**"The two marmots"** infusions **7€**  
**Spiced mulled wine** with vanilla and cinnamon (25 cl) **10€**  
**Irish coffee, Rum chocolate, Rum toddy** (25 cl) **12€**

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