

l'apéritif

les apéros

"Petit Jaune" Pastis Ricard 65

Classic Aniseed Spirit - Ice - Filtered Water

Juno Spritz 85

Rosé - Grapefruit - Sparkling Wine - Lemon

Gin & Tonic 95

Citadelle Gin - Tonic

Kir 110

Crème de Cassis - White Wine

Kir Normand 135

Crème de Cassis - Calvados - Apple Cider

Kir Royal 155

Crème de Cassis - Champagne

les bières et le cidre

Meteor Pilsner 65

Draught Beer from Strassbourg 50cl

Kronenbourg 1664 50

Bottled Pilsner Beer 33cl

Kronenbourg 1664 Blanc 55

Bottled Wheat Beer 33cl

Mont Blanc IPA 55

Bottled India Pale Ale 33cl

Svaneke Bryghus Under Solen 0,3% 55

Bottled Beer Non Alc. - Pilsner 33cl

2022 Cidre Réserve Glass 100

Famille Dupont Bottle 525

de l'eau

Filtered Water, pr. Person

Still & Sparkling, Ad Libitum

25

Dear Guest

Payments made with business cards or cards issued outside the EU/EEA are subject to a 2.95% fee.

*Regular personal cards from the EU/EEA are **fee-free**.*

Thank you for your understanding – we look forward to serving you!

cocktails

cocktails

Paris Sour

Bourbon - Dubonnet - Sour

115

Espresso Martini

Vodka - Coffeeliqueur - Espresso

115

Negroni

Citadelle Gin - Vermouth - Campari

115

Gin Fizz aux Fleurs

Gin - Sour - Flower Syrup

115

Old Fashioned

Bourbon - Angostura

115

Whiskey Coing

Whiskey - Quince Syrup - Tonic

115

Paloma

Tequila - Lime - Pink Grape

115

sans alcool

Les Pommes aux Fleurs

Unfiltered Apple Juice - Sour - Flower Syrup

95

Grenade Épicée

Pomegranate juice - Habanero syrup

95

Le Cassis

Blackcurrant - Sugar Syrup - Einz, Zwei, Zero

80

Poire Punch

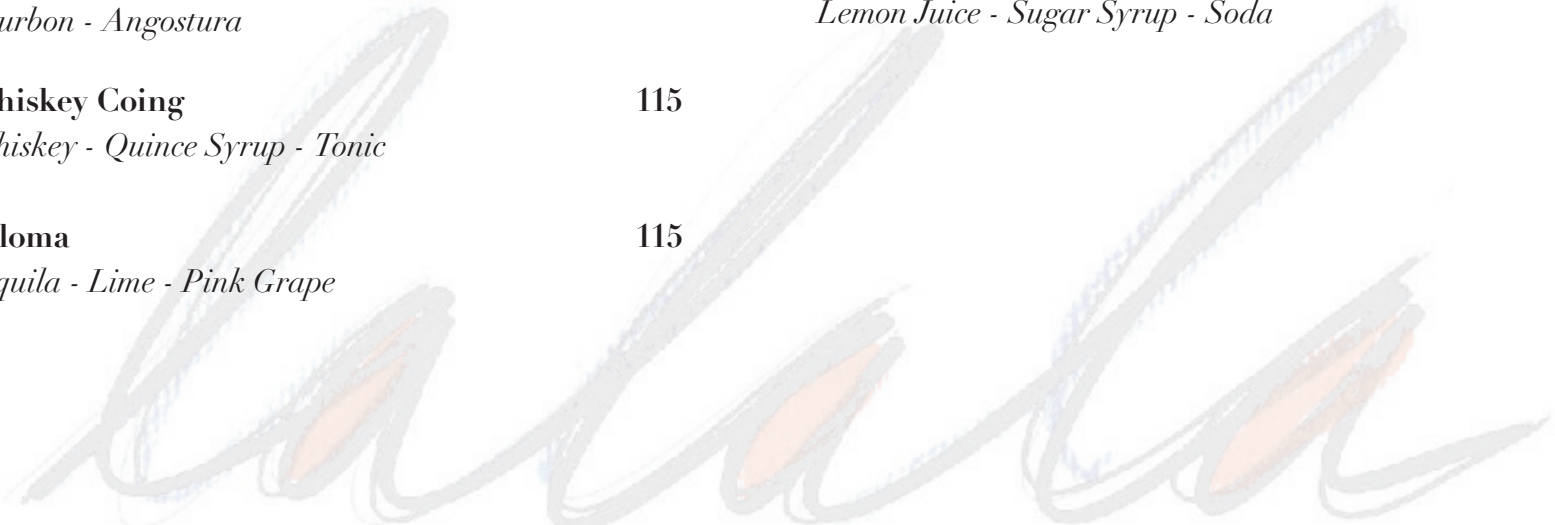
Pear Juice - Ginger Ale - Sour

65

Citronade

Lemon Juice - Sugar Syrup - Soda

55



les vins au verre

pétillant

S.A. Brut Excellence	65
<i>Vin de Franche - Louis Perdrier</i>	
2021 Cremant de Bordeaux	95
<i>Bordeaux - Château Bastor-Lamon</i>	

champagne

S.A. Champagne Réserve Brut	135
<i>Pierry - Vollereaux</i>	
S.A. Champagne Brut Rosé	175
<i>Montagne de Reims - M. Brugnon</i>	

blanc

2023 Chenin Blanc l'Air du Temps	85
<i>Languedoc - Jeff Carell</i>	
2023 Mâcon-Villages	95
<i>Bourgogne - Romain Lapierre</i>	
2022 Jura Tradition	95
<i>Côtes Du Jura - Chateau Bethanie</i>	
2020 Riesling Grand Cru "Moenchberg"	115
<i>Alsace - Burckel Jung</i>	

2024 Sancerre	125
<i>Loire - Domaine de Sardelles</i>	
2023 Bourgogne Blanc	125
<i>Bourgogne - Maison Jean Notton</i>	
2022 Granges de Mirabel Viognier	135
<i>Coteaux de l'Ardèche - M. Chapoutier</i>	
2023 Rully Les Terroirs	155
<i>Rully - Sandrine Deletang</i>	

rosé

2022 Cinsault	85
<i>Languedoc-Roussillon - Domaine Py</i>	
2023 Clair de Champs	95
<i>Vin de France - Domaine Frédéric Brouca</i>	

orange

2022 Oh My Orange!	85
<i>Vin de France - LGI Wines</i>	
2021 Georgette	115
<i>Vin de France - Domaine de Mongestine</i>	

les vins au verre

rouge

2023 Au Pas de l'âne 85

Côtes-du-Rhône - Vignerons Proprietes Associes

2023 Combe aux Jacques 95

Beaujolais-Villages - Louis-Jadot

2023 Pinot Noir 95

Vin de France – Jeff Carell

2022 Lalande-de-Pomerol 115

Lalande-de-Pomerol - Château de la Commanderie

2023 Bourgogne Chitry 125

Bourgogne - Maison Jean Notton

2022 Châteauneuf-du-Pape 135

Châteauneuf-du-Pape - Closerie du Vaudieu

2023 Maranges 145

Bourgogne - Domaine Regnard

2023 Cabernet Franc 155

Anjou - Clau de Nell

vin doux

S.A. Beaumes de Venise 85

Beaumes de Venise - Rhonea Artisans Vignerons

S.A. Vin Doux Naturel Grenat 85

Rasteau - Domaine Les Artisans

S.A. Coteaux du Layon 95

Loire - Domaine Baumard

2015 Clos du Roy 115

Sauternes - Château Piada

S.A. Banyuls 5 ans 125

Banyuls sur Mer - Domaine Baillaury

menu dégustation

Must be ordered by the whole table

Please ask your waiter about wine pairings for the menu.

Gougères au Jambon Pata Negra

Cheese Puffs - Comté - Blackfoot Ham from Iberico

Salade Niçoise

Tuna Mi-Cuit - Niçoise-Olives - Egg - Haricot Vertes

Le Tartare

Beef Tartare- Shallots - Tarragon Mayo - Tomato

Poussin Pôelé

Roasted Poussin - Pommes Puré - Truffle - Chicken Fumet

Crème Brûlée

Need we say more ..?

5 Courses 395

Le Tartare

Beef Tartare- Shallots - Tarragon Mayo - Tomato

Poussin Pôelé

Roasted Poussin - Pommes Puré - Truffle - Chicken Fumet

Crème Brûlée

Need we say more ..?

3 Courses 295

les caviars

Antonius Caviar

Antonius, a family-owned company in rural Poland, is celebrated as the world's largest sturgeon producer, mastering every stage of caviar production with exceptional care.

Renowned for sustainable breeding of Siberian and Russian sturgeon, their state-of-the-art farms ensure only the finest caviar. Antonius' premium, borax-free caviar is a testament to the highest quality, made purely from roe, salt, and expert craftsmanship.

Siberian 30 grams

Baerü caviar from the Siberian sturgeon.

Pure & clean flavored caviar that can be enjoyed in it's simplicity or on our blinis.

345

Oscietra 30 grams

Oscietra caviar from the Russian sturgeon.

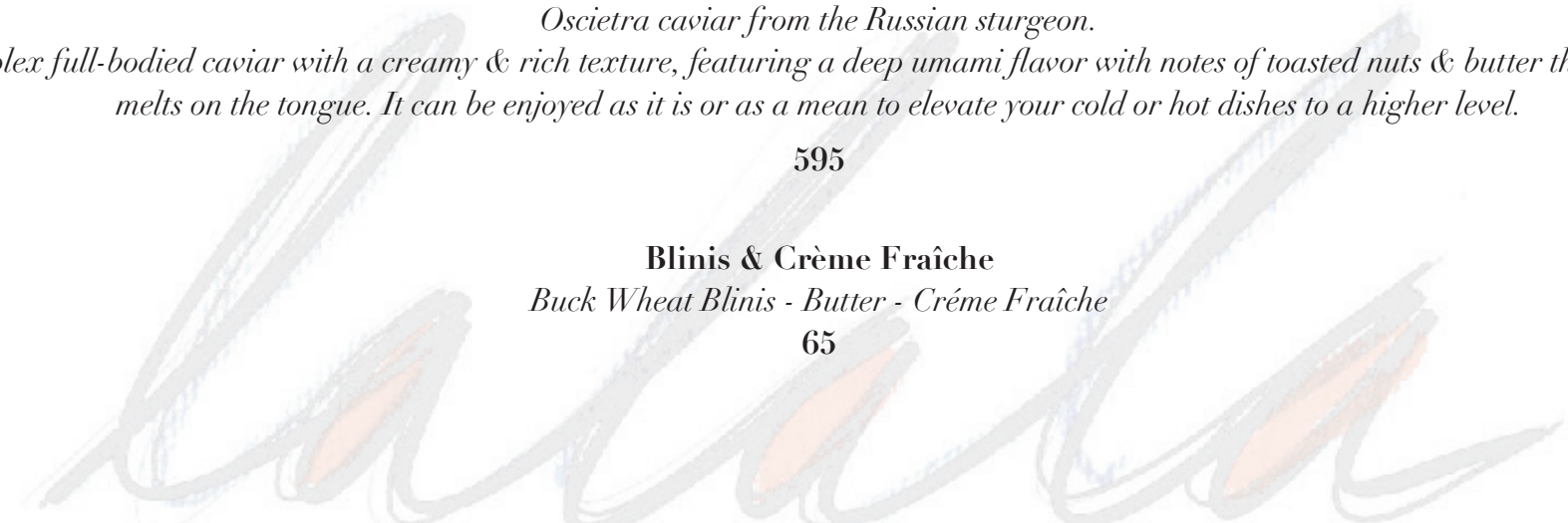
Complex full-bodied caviar with a creamy & rich texture, featuring a deep umami flavor with notes of toasted nuts & butter that literally melts on the tongue. It can be enjoyed as it is or as a mean to elevate your cold or hot dishes to a higher level.

595

Blinis & Crème Fraîche

Buck Wheat Blinis - Butter - Crème Fraîche

65



à grignoter

Notre Sélection d'Huîtres

Sentinelles Oysters - Mignonette - Lemon - Tabasco

3 pcs. 125 / 6 pcs. 225 / 9 pcs. 315 / 12 pcs. 395

Gougères au Jambon Pata Negra

Cheese Puffs - Comté - Blackfoot Ham from Iberico

75

Coquille Saint Jaques Gratinée

Scallop Gratin - Herbed Butter - Toasted Bread Crumbs

55

Cuisses de Grenouilles Frites

Froglegs - Gochujang Barbeque - Creme Fraiche

75

Les Croquettes

Sweet Potato - Mozzarella - Tarragon Mayo

75

Pain Maison

Sourdough Bread - Whipped Butter

25

les entrées

Bisque de Langoustine

Langoustine Bisque - Tomato - Creme Fraiche

145

Add two langoustine tails

+ 75

Terrine de Foie Gras de Canard

Duck Liver - Quince - Peach - Pain d'Épices

175

Le Tartare

Beef Tartare - Shallots - Tarragon Mayo - Tomato

135

Salade Niçoise

Tuna Mi-Cuit - Niçoise Olives - Egg - Haricot Vertes

125

Toast aux Girolles

Chantarelles - Sourdough Toast - Comté

115

Burrata

Courgettes - Persillade - Bread Crumb

105

les plats

Entrecôte Bearnaise

Rib-Eye from Uruguay - Gem Lettuce

Bearnaise - Fries

375

Poussin Pôelé

Roasted Poussin - Pommes Puré - Truffle - Chicken Fumet

265

Tartare du Bœuf

Steak Tartare - Shallots - Tomato

Tarragon Mayo - Fries

255

Stracciatella

Root Celery Puré - Glazed Beets - Hazelnuts - Honey

165

Lotte de Mer

Panfried Monkfish - Kohlrabi - Roasted Cabbage

Olives - Blanquette - XV Olive Oil

295

Moules Frites

Blue Mussels from Vildsund

Saltet Lemon Butter - Aioli - Fries

245

Pithivier au Flétan

Halibut - Puff Pastry - Truffle - Beurre Blanc

Shared Dish. Serves 2

225 pr. person

les fromages et desserts

L'assiette de Fromage

A selection of ripe French farm cheeses with appropriate garniture.

Comté 24mths - Morbier - Brillat Savarin

3 pcs. 135

Comté 24mths - Morbier - Brillat Savarin - Epoisses - Roquefort

5 pcs. 175

Baba au Rhum

Vanilla Ice - Flambeed Plums

115

Crémoux au Chocolat

Crème Anglaise - Late Summer Berries - Cocoa Tuille

115

Crème Brûlée

Need we say more ..?

95

Sorbet du Jour

Ice cold & refreshing

75