

MENU OF THE DAY 33 €

From noon to 2:30pm, Monday to Friday

Starter & Main course of the day/ Coffee

Main course of the day/

Your choice of Dessert/ Coffee

MENU

Starters

	€
Burrata/ seasonal tomatoes/ Kalamata black olives/ peas/ sage and pistachio pesto	18
Sea bream crudo/ strawberry gazpacho/ cucumber/ radish/ chili/ puffed fregola	19
Green bean salad/ smoked duck breast/ raspberries/ mushroom carpaccio/ walnuts	16
Veggie gyoza/ braised sucrine/ pickles/ spicy condiment/ ponzu sauce	17
Beef tataki/ sesame herb condiment/ mild harissa/ cashew nuts/ fresh mint	17

Main courses

	€
BBQ marinated chicken/ Darphin potato/ siphon Béarnaise	22
Rigatoni/ tomatoes/ confit garlic/ lemon/ mozzarella/ bottarga/ basil	25
Smashed burger/ beef/ cheddar/ pickled gherkin/ smoked BBQ sauce/ American mustard *	26
+ Bacon supplement	3
Crispy chicken salad/ Chinese & red cabbage/ honey-sesame mayo	22
Cod/ spinach/ milk smoked with haddock/ trout roe/ lemon	26
Tuna poke/ avocado/ edamame/ broccolini/ mango/ toasted sesame	22

Side order: French fries/ sweet potato fries/ green beans	6
mixed baby greens	

* Side order of your choice

Desserts

	€
Vanilla sundae/ salted butter caramel or strawberry	11
Chocolate cake/ cocoa tuile/ fleur de sel	11
Poached apricots/ thyme/ lemon/ vanilla mascarpone cream/ shortbread/ sumac	11
Red fruit platter/ bissap/ verbena/ Timut berries	11
Tiramisu/ lemon/ limoncello/ basil powder	11



Cocktails Signatures

15 €

Quai Fleuri

Vodka Absolut/ lichee/ raspberry/ rose/ Prosecco

Snack Spot

Tequila Alto Blanco/ lemon/ agave/ squeezed
grapefruit/ sparkling water

1889

Rhum Havana 3 ans/ lime/ mango/ coconut milk

L'Opéra Tonic

Gin Bombay Sapphire/ St Germain liquor/ tonic
lemon/ fresh cucumber

Spritz

15 €

Lillet Rosé Tonic

Italicus Spritz

Apérol Spritz

Saint Germain Spritz

Cocktail Zéro%

12 €

Hugo Zéro

Edelflower/ lime/ mint/ sparkling water

Roméo

Ceder's/ lemon/ Ginger Beer/ cucumber

Vibrante

Martini Vibrante/ squeezed grapefruit/ Tonic

Passionita

Passionfruit/ mango/ pineapple

Classique Cocktails

15 €

Classique Cocktails Zéro%

12 €

Draft Beers - 25 cl | 50 cl

Heineken

Gallia IPA

Affligem

€	€
6	11
7	12
7	12

Alone or with Others

From 4:00 pm to 10:00 pm,
from Monday to Friday included

Truffled Pizzeta 18 €

smoked mozzarella/ riquette

Chickpeas hummus 16 €

pomegranate/ coriander/ zaatar/ pita bread

Courgette flower 16 €

olive tapenade/ basil

Pork or veggie nems 20 €

nem sauce/ Thai chives/ mint

Wines and Bubbles by the Glass - 12 cl

€

Champagne & Bubbles

Prosecco Treviso Extra Dry Fratelli Cosmo 2023 11

Champagne Pommery Brut Royal 17

White Wines

Crozes-Hermitage Petite Ruche, 13

M. Chapoutier 2021

Chablis AOP, Jean-Marc Brocard 2023 11

Sancerre AOP La Chatellenie, Joseph Mellot 2023 12

Medalla Real Reserva, Santa Rita Chardonnay, 12

Chili 2022

Rosé Wines

Côtes de Provence, Symphonie Ste Marguerite 2023 12

Red Wines

Bourgogne Pinot Noir, Héritage du Conseiller, 10

Bouchard Aîné et Fils 2023

Brouilly AOP, Dominique Piron 2022 11

Crozes-Hermitage, Nobles Rives 2022 12

Chianti Classico, Castellare de Castellina 2022 14

Bottle Beers and Cider

€

Heineken 00% (33cl)

7

Corona (35,5cl)

8.5

Pelforth Brune (33cl)

8.5

Sassy cider (33cl)

8.5

CARTES DES VINS

	12 cl	50 cl	75 cl
Les Bulles	€	€	€
Prosecco Treviso Extra Dry Fratelli Cosmo 2023	11	34	45
Champagne Pommery Brut Royal	17		95
Champagne Pommery Brut Rosé			125
Les Blancs	€	€	€
Chablis AOP, Jean-Marc Brocard 2023	11	34	51
Pouilly-Fuissé AOP, Maison Trenel 2022			75
Meursault Domaine AOC, Bouchard Père et Fils 2020			122
Sancerre AOP La Chatellenie, Joseph Mellot 2023	12	38	54
Domaine d'Uby n°21, Côtes de Gascogne IGP <i>BIO</i> 2023			35
Crozes-Hermitage Petite Ruche, M. Chapoutier 2021	13	42	58
Medalla Real Reserva , Santa Rita Chardonnay, Chili 2022	12	40	56
Les Rosés	€	€	€
Côtes de Provence, Symphonie Maison Sainte Marguerite 2023	12	38	54
Pays d'Oc IGP, Puech-Haut Argali 2022			45
Les Rouges	€	€	€
Bourgogne Pinot Noir, Héritage du Conseiller, Bouchard Aîné et Fils 2023	10	30	45
Santenay Château de Mercey, Antonin Rodet 2017			67
Savigny-lès-Beaune AOC « les Lavières » 1 ^{er} Cru, Bouchard Père et Fils 2018			120
Brouilly AOP, Dominique Piron 2022	11	31	40
Côtes du Rhône AOP, Parallèle 45 <i>BIO</i> 2022			35
Côteaux du Languedoc, Château Puech-Haut Tête de Bélier 2020			82
Saint-Emilion Grand Cru « Les Charmes de Grand Corbin » 2015			65
Crozes-Hermitage « Nobles Rives », Cave de Tain 2022	12	38	54
Chianti Classico, Castellare di Castellina 2022	14	49	74