

## MENU OF THE DAY 35 €

From noon to 2:30 pm

Starter & Main course of the day/ Coffee

Main course of the day/  
Your choice of Dessert/ Coffee

## MENU

### Starters

	€
Milanese-style eggplant/ scamorza/ tomato confit/ basil pesto/ pistachio	16
Tuna tartare/ crispy sushi rice/ avocado/ fresh herbs/ sesame/ trout roe	19
Slow-cooked veal roast/ tonnato sauce / dried bonito/ fried capers/ Parmesan	18
Confit leeks/ stracciatella/ toasted hazelnuts/ beef cecina/ chives	16
Eggs with Espelette pepper mayonnaise / Basque ham crisps/ tardive radicchio	15

### Main courses

	€
Saffron risotto/ BBQ octopus/ Iberian chorizo/ shellfish/ basil	28
Veggie bao/ vegan kebab/ marinated vegetables/ pickles/ fresh herbs*	22
Free-range chicken supreme/ BBQ leeks/ chervil root/ poulette sauce/ truffle	28
Simmental Beef Fillet/ BBQ oyster mushrooms/ Armagnac pepper sauce	39
Roasted scallops/ baby gem from Berry/ pak choi/ blood orange/ coral marinère sauce	32
Smashed burger/ beef/ Cheddar/ pickled gherkin/ smoked BBQ sauce/ American mustard *	26
+ Bacon supplement (+ 3€)	
Caesar salad/ organic egg/ romaine/ marinated anchovies/ fried chicken/ Sourdough bread/ Parmesan	22

Side order: French fries/ sweet potato fries/ mixed baby greens/ mashed potatoes 6

\* Side order of your choice

### Desserts

	€
Kiwi variation/ kiwi-basil gel/ buckwheat/ kiwi sorbet/ oxalis	13
Light black sesame cream/ candied lemon/ puffed rice/ meringue/ lemon sorbet	11
XL cookie/ pistachio praline/ caramelized pistachios/ raspberry confit	12
Apple pressé tarte Tatin style/ Isigny cream/ vanilla	11
Chocolate Mousse/ salted butter caramel/ caramelized peanuts/ chocolate madeleine biscuit	12



## Cocktails Signatures

<b>Quai Fleuri</b>	15
Vodka Absolut/ lichee/ raspberry/ rose/ Prosecco 1889	
Rhum Havana 3 ans/ lime/ mango/ coconut milk	
<b>L'Opéra Tonic</b>	
Gin Bombay Sapphire/ St Germain liquor/ tonic/ lemon/ fresh cucumber	
<b>108 Express</b>	
Absolut/ black raspberry liqueur/ lime/ peach & edelflower Schweppes	
<b>Rose départ</b>	17
Gin Beefeater/ rhubarb liqueur/ rhubarb syrup/ lemon/ peach & edelflower Schweppes	

## Spritz

<b>Lillet Rosé Tonic</b>	15
<b>Italicus Spritz</b>	
<b>Apérol Spritz</b>	
<b>Saint Germain Spritz</b>	

## Cocktail Zéro%

<b>Hugo Zéro</b>	12
Edelflower/ lime/ mint/ sparkling water	
<b>Roméo</b>	
Ceder's/ lemon/ Ginger Beer/ cucumber	
<b>Vibrante</b>	
Martini Vibrante/ squeezed grapefruit/ Tonic	
<b>Passionita</b>	
Passionfruit/ mango/ pineapple	

## Classique Cocktails

## Classique Cocktails Zéro%

## Draft Beers - 25 cl | 50 cl

Heineken	€ 6	€ 11
Gallia IPA	7	12
Affligem	7	12

## Alone or with Others

From 4:00 pm to 10:00 pm

**Truffled Pizzetta** 18 €  
smoked mozzarella/ rocket

**Chickpeas hummus** 16 €  
pomegranate/ coriander/ zaatar/ pita bread

**Flatbread with confit lamb** 18 €  
mint yogurt/ confit lemon/ coriander/ cashews/  
pickles/ Kalamata black olives

**Falafels** 14 €  
mild harissa/ sesame/ fresh herbs

**Veggie Gyoza** 17 €  
BBQ romaine/ spicy mayo/ teriyaki

## Wines and Bubbles by the Glass - 12 cl

### Champagne & Bubbles

Prosecco Treviso Extra Dry Fratelli Cosmo 2024	11
Champagne Pommery Brut Royal	17

### White Wines

Crozes-Hermitage Petite Ruche, M. Chapoutier 2023	13
Chablis AOP, Jean-Marc Brocard 2024	11
Sancerre AOP La Chatellenie, Joseph Mellot 2023	12
Medalla Real Reserva, Santa Rita Chardonnay, Chili 2022	12

### Rosé Wines

Côtes de Provence, Symphonie Ste Marguerite 2024	12
Whispering Angel, Caves d'Esclans, Côtes de Provence 2024	14

### Red Wines

Bourgogne Pinot Noir, Héritage du Conseiller, Bouchard Aîné et Fils 2024	10
Brouilly AOP, Dominique Piron 2023	11
Crozes-Hermitage, Nobles Rives 2023	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
<b>Les Bulles</b>	€	€	€
Prosecco Treviso Extra Dry Fratelli Cosmo 2024	11	34	45
Champagne Pommery Brut Royal	17		95
Champagne Pommery Brut Rosé			125
Champagne « R » de Ruinart			190
<b>Les Blancs</b>	€	€	€
Chablis AOP, Jean-Marc Brocard 2024	11	34	51
Pouilly-Fuissé AOP, Maison Trenel 2022			75
Meursault Domaine AOC, Bouchard Père et Fils 2019			122
Sancerre AOP La Chatellenie, Joseph Mellot 2023	12	38	54
Domaine d'Uby n°21, Côtes de Gascogne IGP <i>BIO</i> 2024			35
Crozes-Hermitage Petite Ruche, M. Chapoutier 2023	13	42	58
Medalla Real Reserva , Santa Rita Chardonnay, Chili 2022	12	40	56
<b>Les Rosés</b>	€	€	€
Côtes de Provence, Symphonie Maison Sainte Marguerite 2024	12	38	54
Pays d'Oc IGP, Puech-Haut Argali 2022			45
Whispering Angel, Caves d'Esclans, Côtes de Provence 2024	14	49	74
<b>Les Rouges</b>	€	€	€
Bourgogne Pinot Noir, Héritage du Conseiller, Bouchard Aîné et Fils 2024	10	30	45
Santenay Château de Mercey, Antonin Rodet 2022			67
Savigny-lès-Beaune AOC « les Lavières » 1er Cru, Bouchard Père et Fils 2018			120
Brouilly AOP, Dominique Piron 2023	11	31	40
Côtes du Rhône AOP, Parallèle 45 <i>BIO</i> 2024			35
Côteaux du Languedoc, Château Puech-Haut Tête de Bélier 2020			82
Saint-Emilion Grand Cru « Les Charmes de Grand Corbin » 2019			65
Crozes-Hermitage « Nobles Rives », Cave de Tain 2023	12	38	54
Chianti Classico, Castellare di Castellina 2022	14	49	74