

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

	€
Eggplant hummus/ BBQ octopus/ chimichurri/ rosemary focaccia	18
Sea bream ceviche/ coconut milk/ avocado/ mirabelle plums/ yuzu gel	19 29
Burrata/ roasted figs/ beef cecina/ red orache/ fresh basil	17
Confit beef gyoza/ BBQ baby gem lettuce/ pickled carrots/ watercress	18
Perfect egg/ wild mushrooms/ porcini cream/ Parmesan shortbread/ chervil	16

Main courses

	€
Gnocchi/ mushrooms/ Roscoff onions/ hazelnuts/ Comté cream/ smoked duck breast	25
Salmon poke bowl/ avocado/ edamame/ teriyaki-glazed sweet potato/ figs / red cabbage	22
Red mullet fillets/ carrot variations/ grapes/ wild fennel/ saffron bisque	32
Milanese veal chop/ linguine with red pesto/ Kalamata black olives/ preserved lemon	35
BBQ Simmental beef fillet/ potato millfeuille/ Armagnac pepper sauce	39
Smashed burger/ beef/ Cheddar/ pickled gherkin/ smoked BBQ sauce/ American mustard *	26
+ Bacon supplement (+ 3€)	
Caesar salad/ organic egg/ romaine lettuce/ marinated anchovies/ fried chicken/ sourdough bread/ Parmesan	22

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

* Side order of your choice

Desserts

	€
Chocolate textures/ pine nuts/ cocoa tuile/ agastache ice cream	13
Lemon curd/ roasted figs/ chestnut honey/ pollen/ granola/ lemon-vanilla sorbet	13
Coffee tiramisu/ almond-coffee praline/ cocoa powder	11
Vanilla ice cream/ salted butter caramel/ brownie	9
Paris-Brest style praline chou/ caramelized hazelnuts / hazelnut praline	13



Cocktails Signatures

Quai Fleuri

Vodka Absolut/ lichee/ raspberry/ rose/ Prosecco

Mojito

Ron Havana Club/ fresh mint/ sparkling water/ lime

Negroni

Gin Beefeater/ Martini Rosso/ Campari

108 Express

Absolut/ black raspberry liqueur/ lime/

peach & edelflower Schweppes

Pornstar Martini

Vodka Grey Goose/ vanilla syrup/ Prosecco/

passion fruit

Spritz

Lillet Spritz

Sarti Spritz

mango, passion fruit, and blood orange flavour

Apérol Spritz

Saint Germain Spritz

Cocktail Zéro%

Hugo Zéro

Edelflower/ lime/ mint/ sparkling water

Roméo

Beefeater 0%/ lemon/ Ginger Beer/ cucumber

Vibrante

Martini Vibrante/ squeezed grapefruit/ Tonic

Passionita

Passionfruit/ mango/ pineapple

Classique Cocktails

Classique Cocktails Zéro%

Draft Beers - 25 cl | 50 cl

Heineken

Gallia Nouveau Western IPA

Gallia Weiss & Versa - blanche

Alone or with Others

From 4:00 pm to 10:00 pm

Truffled pizetta 18 €

smoked mozzarella/ rocket

Chickpeas hummus 16 €

pomegranate/ coriander/ zaatar/ rosemary focaccia

Padrón peppers on the BBQ 14 €

Fresh goat cheese/ piquillo peppers/

sesame seeds/ fresh herbs

Chili con carne tacos 18 €

beef confit/ red beans/ pickles/ crispy fried onions

Iberian chorizo arancini 14 €

PDO Manchego cream sauce

Wines and Bubbles by the Glass - 12 cl

Champagne & Bubbles

Prosecco Treviso Extra Dry Fratelli Cosmo 2025 11

Champagne Pommery Brut Royal 17

White Wines

Crozes-Hermitage Petite Ruche, 13

M. Chapoutier 2023

Chablis AOP, Jean-Marc Brocard 2025 12

Sancerre AOP La Chatellenie, Joseph Mellot 2024 12

Zabù, Grillo di Sicilia 2025 11

Rosé Wines

Côtes de Provence AOP, Symphonie, 12

Château Sainte Marguerite 2025

Red Wines

Bourgogne Pinot Noir, Héritage du Conseiller, 11

Bouchard Aîné et Fils 2024

Brouilly AOP, Dominique Piron 2024 10

Crozes-Hermitage, Nobles Rives 2023 12

Saint-Emilion Grand Cru, Charmes de Corbin 2019 14

Bottle Beers and Cider

Heineken 00% (33cl) 7.5

Desperado Virgin 0.0% (33cl) 7.5

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 2025	11	34	45
Champagne Pommery Brut Royal	17		95
Champagne Pommery Brut Rosé			125
Champagne « R » de Ruinart			190
Les Blancs	€	€	€
Chablis AOP, Jean-Marc Brocard 2025	12	38	54
Pouilly-Fuissé AOP, Maison Trenel 2022			75
Meursault Domaine AOC, Bouchard Père et Fils 2020			122
Sancerre AOP La Chatellenie, Joseph Mellot 2024	12	38	54
Domaine d'Uby n°21, Côtes de Gascogne IGP <i>BIO</i> 2025			35
Crozes-Hermitage Petite Ruche, M. Chapoutier 2023	13	42	58
Zabù, Grillo di Sicilia 2025	11	38	55
Les Rosés	€	€	€
Côtes de Provence AOP, Symphonie, Château Sainte Marguerite 2025	12	38	54
Pays d'Oc, Puech-Haut Argali IGP 2022			45
Whispering Angel, Caves d'Esclans, Côtes de Provence 2025			74
Les Rouges	€	€	€
Bourgogne Pinot Noir, Héritage du Conseiller, Bouchard Aîné et Fils 2024	11	32	46
Santenay Château de Mercey, Antonin Rodet 2022			67
Savigny-lès-Beaune AOC « les Lavières » 1 ^{er} Cru, Bouchard Père et Fils 2018			120
Brouilly AOP, Dominique Piron 2024	10	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	14	49	65
Crozes-Hermitage « Nobles Rives », Cave de Tain 2023	12	38	54
Chianti Classico, Castellare di Castellina 2022			74