

DUNKERQUE

SHELLFISH

- Baked razor clams, almonds and fresh herbs
- Cooked whelks, mayonnaise and Espelette pepper mayonnaise
- Carpaccio of scallops with truffle oil vinaigrette
- Avocado, crab and citrus tartar
- 6 oysters, Fine de Claire N°3 Marennes-Oléron
- Oysters au gratin (x5)

OTHER STARTERS

- Organic egg mayonnaise
- Herring rilette, toasted bread
- fish soup with rouille sauce
- Frisée with bacon, organic poached egg and small croutons
- Crispy organic soft-boiled egg, lentil salad, truffled oil vinaigrette
- Sardines in organic olive oil from the Compagnie Bretonne, Bordier semi-salted butter & toasted bread

COLD CUTS

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|-----------------|-----|----------------------------|------|
| • Pâté | 8.0 | • Peppered coppa | 8.0 |
| • Truffled ham | 8.0 | • Jamon Serrano | 10.0 |
| • Dried sausage | 8.0 | • "Gran Reserva Salamanca" | |
| • Spicy chorizo | 8.0 | | |

SALADS & VEGGIES

- "Caesar salad" Romaine salad, semi-cooked organic egg, Parmesan, breaded chicken bread toasted crumb 17.5
- "Niçoise" Tomatoes, cucumber, green bell pepper, Kalamata olives, green beans red onions, artichoke hearts, tuna, anchovies, semi-cooked organic egg, basil, olive oil 18.5
- Buddha bowl: Mesclun, lentils, green beans, tomatoes, cauliflower fritters mustard sprouts, papaya, walnuts, half-cooked egg, pumpkin seeds 18.5
- Eggplant millefeuille, fresh goat cheese, tomato sauce, Parmesan and arugula 18.5

TOASTED...

- Croque Mr / Croque Mrs (Soft bread) 11.5 / 14.0
- Devil egg toast, smoked bacon, spinach shoots (Country-style bread) 14.5
- Croque perdu, truffled white ham and comté cream (Country-style bread) 14.5
- Avocado purée, cherry tomatoes, red onions, Mozzarella, pesto chia seeds (Country-style bread) 15.5
- Goat cheese, figs, honey & walnut kernels (Country-style bread) 15.5

FISH & ...

- 8.5 • Mussels marinières /or with Isigny cream, French fries 17.0 / 19.0
- 9.0 • Cod fish & chips (breaded), peas, tartar sauce 22.0
- 14.5 • Grilled octopus, peppers candied with Espelette pepper, mustard shoots, mashed potatoes 23.5
- 17.0 • Breaded semi-cooked tuna with mint, fennel and orange 24.5
- 16.0 • Pan-fried scallops, fried rice with chorizo, chorizo cream 27.0
- 14.5

OTHER CHOICES

- 6.5 • Risotto-style coquillettes, ham with truffle, cream of mushrooms with summer truffle, Parmesan 16.5
- 8.0 • Entrecôte 300g, butter with Espelette pepper, french fries 33.0
- 12.5 • 180g sirloin steak with shallots, fries 22.0
- 9.0 • Black pudding, baked apples and mashed potatoes 19.0
- 11.0 • Beef tartar knife-cut 180g, classic or light cooked, french fries 20.0
- 12.5 • Chicken Melt, snacked chicken fillet, tender provolone, white cabbage, romaine (Homemade black bread) 17.5
(Sup.: Smoked bacon 3.0/ Avocado 3.0 / Fried egg 2.5)
- Smash Burger (onions, cheddar, pickles, romaine salad), fries 19.5
(Sup.: Smoked bacon 3.0/ Avocado 3.0 / Fried egg 2.5)

SIDES

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|-----------------------------------|---------------|-------|
| | change for... | supp. |
| French fries | - | 4.5 |
| Mashed potatoes | - | 4.5 |
| Coquillettes (Pasta) | - | 4.5 |
| Basmati rice | - | 4.5 |
| Mesclun | - | 4.5 |
| Green beans | 2.5 | 5.5 |
| Sautéed Mushrooms and Cauliflower | 2.5 | 5.5 |
| Sup. fried egg | - | 2.5 |


CHEESE "BORDIER"

- Assortment of cheeses 14.5
- Couronne de Touraine (goat) • L'Ardalhou (sheep) • Bemontois
- Sheep's cheese with Espelette peppers • Mille fleurs cheese
- YOGURT: • Natural: 3.5 • Strawberries: 4.0
- Mandarin/lime: 4.0 • Mango/Passion fruit: 4.

TO CONCLUDE




- Belle salade de fruits du moment 10.0
- Vanilla crème brûlée 7.5
- Pavlova with red fruits 9.5
- Semi-cooked chocolate cake, custard (Cooking 10 minutes) 8.5
- Apple crumble, vanilla ice cream 8.5
- French toast and maple syrup 7.0
- Gourmet coffee (tea) 8.0 (10.0)

RED

	Glass 12cl	Glass 25cl	Pichet 50cl
• Merlot - IGP Pays des Bouches du Rhône - "SAINTE-REINE"	5.0	9.5	18.5
• Pinot Noir - Vin Volcanique VDF - "SEISME"	5.5	10.5	20.5
 • Côtes du Rhône AOC - "LES TROIS GARÇONS"	6.0	11.5	22.5

WINE BY THE GLASS



WHITE

	Glass 12cl	Glass 25cl	Pichet 50cl
 • Vin de France - "LA PETITE SEINE"	5.0	9.5	18.5
 • Chardonnay - IGP Pays d'Oc - "ECOTERRA"	5.5	10.5	20.5
 • Sauvignon - VDF - "PLEIN LA VUE" Jeff Carrel	6.5	12.5	24.5

OUR NATURAL WINES *Straigh from the producer !!!*

	Glass 12cl	Glass 25cl	Pichet 50cl
Orange "PÉPIN ORANGE" - VDF ALSACE - "Pépin is the fruit of small winegrowers, changing according to its creators, harvested by hand, vinified without sulfur and with love."	7.0	13.5	26.5
White "PINOTS – TERROIR DE ROCHE" - ALSACE AOC - Maison Moritz Prado "Mineral and dry, this duo of Pinot Gris and Blanc invigorates with its beautiful freshness!"	7.0	13.5	26.5
Red "HANAMI" VDF 2023 - SAUMUR CHAMPIGNY - Domaine Calvez Bobinet "Juicy and fruity, this Cabernet Franc is made to quench your thirst!"	7.5	14.5	28.5

ROSÉ

	Glass 12cl	Glass 25cl	Pichet 50cl
 • Cinsault - Languedoc-Roussillon - Pays d'Oc IGP "LE TITI" - Olivier Azan -	4.0	7.5	14.5
 • IGP Méditerranée - "PLEINE NATURE" - Estandon Vignerons	5.0	9.5	18.5

BUBBLES

	Glass 12cl
• Prosecco DOC Brut - "RICCADONNA"	6.5
• Champagne - "J.P. SECONDÉ" Brut	12.0

Straigh from the producer !!!

WINES BY THE BOTTLE

RED

• Pinot Noir - Vin Volcanique VDF - "SEISME"	Bottle 75cl	30.0
• Côtes du Rhône AOC - "LES TROIS GARÇONS"		33.0
• Bordeaux AOP - "L'AUTHENTIQUE" - Château Guichot		33.0
• Bourgueil AOC "ALOUETTES" - Domaine de la chanteuserie		36.0
• Languedoc AOP - "LES PARCELLES" - Dom. De l'Escattes		36.0
• Brouilly AOC - "RÉSERVE DE BEAUVOISIE"		39.0
• Pessac-Léognan AOC "LES DEMOISELLES DE LARRIVET HAUT-BRION" - 2019		65.0

WHITE

• Vin de France - "LA PETITE SEINE"	Bottle 75cl	27.0
• Chardonnay - IGP Pays d'Oc - "ECOTERRA"		30.0
• Viognier - IGP Pays d'Oc - "LE VERSANT"		33.0
• Chenin - Anjou AOP - "CHENINPOSTEUR" Philippe Germain		33.0
• Sauvignon - VDF - "PLEIN LA VUE" Jeff Carrel		36.0
• Monbazillac AOC - "CHÂTEAU HAUTE-FONROUSSE"		40.0

OUR NATURAL WINES *Straigh from the producer !!!*

Orange "PÉPIN ORANGE" - VDF ALSACE - "Pépin is the fruit of small winegrowers, changing according to its creators, harvested by hand, vinified without sulfur and with love."	Bout. 75cl	39.0
White "PINOTS – TERROIR DE ROCHE" - ALSACE AOC - Maison Moritz Prado "Mineral and dry, this duo of Pinot Gris and Blanc invigorates with its beautiful freshness!"		39.0
Red "HANAMI" VDF 2023 - SAUMUR CHAMPIGNY - Domaine Calvez Bobinet "Juicy and fruity, this Cabernet Franc is made to quench your thirst!"		42.0

ROSÉ

• Cinsault - Languedoc-Roussillon - Pays d'Oc IGP "LE TITI" - Olivier Azan -	Bottle 75cl	22.0
• IGP Méditerranée - "PLEINE NATURE" - Estandon Vignerons		27.0
• AOP Côteaux d'Aix en Provence "LES BÉATINES" - Domaine des Béates		35.0

BUBBLES

• Prosecco DOC Brut - "RICCADONNA"	Bottle 75cl	36.0
• Champagne - "SECONDÉ" Brut		75.0

Straigh from the producer !!!

APÉRITIFS

Ricard 2cl	4.5
Salers 5cl	5.0
Vermouth Dolin	5.0
(Red or white) 5cl	
Campari 5cl	5.0
Lillet 5cl	5.0
Muscat Frontignan 5cl	5.0
Red Port "Tawny" 5cl	5.0
Noilly Prat 5cl	5.0
Byrrh 5cl	5.0
Kir 12cl	5.0
(blackcurrant, blackberry, peach, raspberry)	

DRAFT BEERS

Kanter Village Lager 4.1% alc.	25cl	50cl	4.5	8.0
1664 Blanc White 5% alc.			5.0	9.0
Citra Galactique IPA 6.5% alc.			5.0	9.0

Myrha Pale Ale 5% alc.			5.0	9.0
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Straigh from the producer !!!



Supp. sirup	0.5	Supp. Picon	1.5	2.5
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BOTTLE BEERS

Brasserie de la Goutte d'Or Paris XVIII, France	
La Chapelle 33cl Wheat beer with chai 5% alc.	7.5
Brasserie Castelain Bénifontaine, France	
JADE (alcohol free) 25cl 0% alc.	7.0
JADE (Gluten free) 25cl 4.5% alc.	6.0

BOTTLE CIDER

Le Père Mahieu AOP Cotentin	
Bottle 33cl Brut 5% alc.	8.5

Straigh from the producer !!!

RHUM

Havana Club 3ans	8.0
3 Rivières 55°	8.0
Sailor Jerry	9.0
Kraken, Diplomatico	10.0
Don Papa	10.0
Plantation "Gran Añejo"	10.0

VODKA

Wyborowa	8.0
Zubrowka "Bison"	10.0
Fair "Quinoa"	12.0

TEQUILA

Olmeca	8.0
Herradura reposado	12.0

MEZCAL

Del Maguey "Vida"	12.0
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SPIRITS... EAUX DE VIE...

(All alcohols are served at 4cl, and also available in 2cl shots)

CACHAÇA

Ypioca prata	8.0
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Beefeater	8.0
Citadelle	9.0
Hendrick's	10.0
Monkey 47	14.0

WHISKY

Clan Campbell	8.0
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IRISH BLEND

Jameson	8.0
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BOURBONS

Jack Daniel's	9.0
Markers Mark	11.0

JAPANESE BLEND

Nikka	12.0
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SINGLE MALT

Aberlour 10 ans "Speyside"	12.0
Talisker Port Ruighe "Skye"	14.0
Ardbeg 10 ans "Islay"	14.0

LIQUORS

Cointreau, Gd Marnier,	8.0
Bailey's, Amaretto Disaronno	8.0
Get 27, Get 31, Sambuca	8.0
Jagermeister, Limoncello	8.0
Amaro vecchio Piemontese	10.0

DIGESTIFS

Cognac VS	10.0
Cognac VSOP	12.0
Cognac "Pierre Ferrand" 1840 "1er Cru de Cognac"	14.0
Cognac "Hennessy" XO	26.0
Armagnac ARMIN 6 ans	8.0
Armagnac ARMIN 10 ans	10.0
Calvados VSOP	12.0
Alcool de poire	12.0
Chartreuse verte	10.0
Fernet branca	8.0

COOL DRINKS... HOT DRINKS...

NECTARS & JUS DE FRUITS 33cl

Apricot, cranberry, mango, passion fruit	5.5
Orange, pineapple, apple, tomato	

ORGANIC FRUITS & VEGETABLES 25cl

Orange, lemon, grapefruit, carot, apple	6.5
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ORGANIC MIXES 35cl

• PRINTEMPS (Grapefruit, pineapple, basil)	9.0
• ETE (Banana, kiwi, almond milk)	9.0
• AUTOMNE (Orange, carrots, ginger)	9.0
• HIVER (Apple, celery, cucumber, lime, spiruline)	9.5

SOFTS

Kombucha "Archipel" Brut btle 33cl	8.5
Kombucha "Archipel" Fig leaf btle 33cl	9.0
"POP Original" Maté btle 33cl	8.5
"La French" Ginger beer 33cl, Tonic "Fever Tree" btle 20cl	5.5
Coca-Cola, Coca zero btle 33cl, Orangina btle 25cl	5.5
Limonade "Elixia" btle 33cl	6.0
Ice Tea BOS peach ou Lemon/ginger can. 25cl	5.5
Red Bull can. 25cl	7.5

COFFEE Massaya

Café expresso or décaféiné	2.8	Cappuccino	5.5
Café Américain	3.5	Latte Macchiato	5.5
Noisette	3.0	Macchiato Caramel	6.5
Expresso Macchiato	3.5	Mokaccino	6.5
Double express	5.5	Café Viennois	6.5
Café crème	5.0	Café frappé	7.0
Flat White	5.0	Latte Frappé	8.0
Grand crème	5.5	Irish coffee	12.0

TEA & HERBAL TEA

BLACK TEA : Gold Breakfast, Earl Grey, Jardin Fumé	5.0
Darjeeling, vanille caramel, Fruits rouges	
GREEN TEA : Sencha, Jasmin ou Menthe	5.0
MATCHA LATTE Chaud ou Frappé	6.5
WHITE TEA : Rose litchi	5.0
"RED TEA" : Rooibos épicié	5.0
INFUSIONS : Verbena, linden, verbena mint, chamomile, peppered mint	5.0
Grog with Rum or Cognac	12.0

CHOCOLAT & LAIT

Small hot chocolat with lait	4.0
Hot chocolat with milk	5.0
Chocolat Viennois	6.5
Chocolat with almond milk, coco	7.5
Chocolat frappé	7.0
Hot milk with honey	5.0
Flavoured milk (with sirup)	4.0
Supp. Milk	0.5
Supp. almond milk	1.0
Supp. oat milk	1.0

MINERAL WATTER

Vittel 25cl	4.5
Vittel 50cl	6.0
Vittel 100cl	7.0
Perrier 33cl	5.5
San Pellegrino 50cl	6.0
San Pellegrino 100cl	7.0
Chateldon 75cl	9.0
Supplément sirup	0.5