

flûte alors !

CHAMPAGNE & GASTRONOMIE

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VEGETARIAN

—

Grilled aubergine 24

Hazelnut praline, soy sauce and blood orange gel (6,8)

Beetroot in variations 22

Smoked yogurt cream, tarragon, almond and hazelnut chips (7,8)

LAND

—

Fillet of Barbary duck 34

Champagne and miso sauce, celery root and summer girolles (6,9,12)

Veal rump in the vitello tonnato way 34

Tonnato condiment, mayonnaise with anchovies,
textured capers and fresh spring mixed salad (3,5,10)

SEA

—

Snacked Scallops 36

Green peas with mint, light citrus sabayon (3,7,14)

Roasted cod fillet 38

Breaded with fresh herbs,

slow cooked root vegetables and lemon butter sauce (1,4,7)

Linguine Gragnano IGP 36

Lemon, Gambero Rosso and Poutargue (1,2,3,4,9,12,14)

SIDES TO SHARE

—

Truffle mashed potatoes (7) 9

Seasonal vegetable stir-fry (9) 9

Spring salad (11) 5

DESSERTS

—

Crispy pavlova 13

Cherry, Griottines and fresh herb pesto (1,3,7)

Ratafia Baba 13

Baba soaked in Champagne ratafia
and its vanilla whipped cream (1,3,7,12)

Strawberry tartlet 13

and its lemon and basil cream (1,3,7)

2.0 chocolate cookie 13

70% dark chocolate cookie dough
and hazelnut chocolate fondant
- Made to order (10 min. of patience) (1,3,7)

Do not hesitate to ask our sommeliers
for a made-to-measure dessert & champagne pairing.

PLATES TO SHARE (OR NOT)

Special Claire Oysters N°3 from Marennes Oléron (2,3) Maison Laugier, master farmer since 1862	22 <i>(per 6)</i>
Glazed Beef & pork skewers with honey and black garlic, chimichurri mayonnaise (1,4,5,10)	22 <i>(per 2)</i>
Beef tartare with sesame, creamy tahini, ginger, soy, and chives (6,11)	24
Lobster roll, wasabi mayonnaise, lemon caviar, chives and brioche (1,2,3,6)	30 <i>(per 2)</i>
Chicken club sandwich, avocado guacamole, lettuce, tomato, and hard-boiled egg (1,3,7,11)	24
Norwegian smoked salmon, fresh spring mixed salad and its dressing (4,5,11)	28
Hummus of the moment and its pita bread (1,5,8,11)	14
Sliced potatoes, Isigny cream (7)	10
Baeri Caviar option (10g) — Maison Bellorr (4,7)	20
Pata Negra ham from Bellota 100% Ibérique, (12) matured 48 months	29
Pressed Cecina Babilla (Beef jerky) (12)	25
Cured ham, matured 24 months (12)	22
Plate of 4 mature cheeses (5,7,11) Selection from Formaticus	22
Plate of charcuterie & cheeses (5,7,11,12)	28

CHAMPAGNES

			
—	10cl	12.5cl	15cl
Champagne Marc Hébrart, Sélection, 1^{er} Cru Brut Base 2021 ; PN & CH ; Dégorgé en 04/24 à 3.5g/L	13	16	
Champagne Wirth Michel, Origines, Extra Brut Base 2021 ; M & CH ; Dégorgé en 11/23 à 3g/L	14	17	
Champagne Brice, Héritage Rosé, Brut Base 2022 ; PN & CH ; Dégorgé en 07/25 à 3g/L	14	17	
Champagne Guiborat, Téthys, Blanc de Blancs, Grand Cru Base 2022 ; 100% Chardonnay ; Dégorgé en 03/25 à 1,5g/L	15	18	
Champagne Famille Moussé, Eugène Perpétuelle 2003-2022 ; M & PN ; Dégorgé en 02/25 à 0g/L	15	18	
Champagne A. Bergère, Blanc de Blancs, Solera, Brut Solera 2013-2022 ; 100% Chardonnay ; Dégorgé en 06/25 à 3g/L	16	19	
Champagne Geoffroy, Pureté, Non Dosé 1^{er} Cru Base 2018 & Perpétuelle ; PN, M & CH ; Dégorgé en 01/24 à 0g/L	16	19	
Champagne JM Sélèque, Solesence Rosé, Extra Brut 2021 & Perpétuelle; CH, M, PN & Cot Champ PN ; Dégorgé en 11/23 à 2g/L	17	20	
Champagne Coessens, Pinotmaniac, Les Riceys 2022 ; 100% Pinot Noir ; Dosé à 2g/L	17	20	
Champagne Pierre Gerbais, Lieu-dit Bochot Réserve Perpétuelle de 2016 à 2019 ; 100% Meunier ; Dégorgé en 10/23 à 2g/L	21	25	
Ratafia de Champagne of the moment Spirit drink from a blend of grape must (grape juice) and a Champagne alcohol.	14		



12.5cl

STILL WHITE WINES

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- Château La Tour de By, Le Blanc de la Tour de By, 2024 10
φ Bordeaux, France
- Domaine Danjou-Banessy, “Coste”, Maccabeu 2023 12
φ Roussillon, IGP Côtes Catalanes, France
- Domaine Henri Ruppert - Riesling Felsberg , 2023 13
φ Moselle, Coteaux de Schengen, Luxembourg
- Brice, Coteaux-Champenois Bouzy Blanc de Pinot Noir, 16
Les Hautes Multivintage : 2018-2019-2020
φ Champagne, France

STILL ROSÉ WINES

-
- Domaine Baravéou, Rosé de Mourvèdre, 2023 13
φ Provence, Bandol, France

STILL RED WINES

-
- Château La Tour de By, 2020 10
φ Médoc, France
- Domaine Les Vignes Oubliées, Cinsault & Mourvèdre, 2021 10
φ Languedoc, Terrasses du Larzac, France
- Domaine L&R Kox, Pinot Noir, 2023 11
φ Moselle, Coteaux de Stadtbredimus, Luxembourg
- Brice, Coteaux-Champenois, Bouzy Rouge 2022 16
φ Champagne, France

SOFT DRINKS

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Artisanal juices from T. Guillaume in Lorraine (25 cl)	5
Strawberry/ Raspberry/ Apple/ Elderberry & apple/ Mirabelle/ Morello cherry/ Rhubarb/ Beef heart tomato	
Alcohol-free effervescence of the moment (15 cl)	10
Coca-Cola (20 cl), Coca-Cola Zéro (20 cl), Fanta orange (20 cl),	3,5
Sprite lemon (20 cl), Fuze Tea peach hibiscus (20 cl)	3,5

WATERS

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Rosport Viva (50 cl)	4
Rosport Blue (50 cl)	4

BOTTLED BEERS

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Diekirch Pils (33 cl)	4
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HOT DRINKS

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Espresso coffee	3,5
Double Espresso	6
Italian cappuccino	6
Black tea Earl Grey /Darjeeling / Rooibos with spices / Vanilla	6
Green tea Sencha ¹ / Rooibos lemon-ginger ¹	6
Oolong tea Milky oolong / Famosa fancy (<i>Taiwan</i>)	6
Infusion Ginger-grapefruit ¹ /	6
Camomile / Ginger-pineapple-nettle /	
Fruit paradise (strawberries, apricots, hibiscus flowers)	

List of allergens:

1 - cereals 2 - shellfish 3 - eggs 4 - fish 5 - peanuts
6 - soybean 7 - milk 8 - nuts 9 - celery 10 - mustard
11 - sesame seeds 12 - sulphites 13 - lupin 14- molluscs

* The prices indicated in euros include taxes and service.

Alcohol abuse is dangerous for your health.

Please consume with moderation.