

# CAFE DU



# RENDEZ - VOUS

23/05/21  
PENTECÔTE  
SEASONAL MENU

## SUNDAY'S BRUNCH 26.5

◆ 11 am – 4 pm ◆

### FRUIT JUICE

(of your choice)

FRESH SQUEEZED FRUIT JUICE

orange, grapefruit, lemon

FRESH CENTRIFUGED FRUIT +1,5

ask for the season recipe

### EXTRA BRUNCH

glass of CHAMPAGNE MUMM 11cl 8,5

cocktail BELLINI, MIMOSA 11cl 7,0

BLOODY MARY 17cl 7,0

### HOT DRINK

(of your choice)

except Cappuccino, Viennois  
and alcoholic drinks

### PASTRIES

(at choice)

CROISSANT  
CHOCOLATE CROISSANT

BAGUETTE

butter and jam

### EGGS

(of your choice)

FRIED

SCRAMBLED

OMELETTE

BENNY

with salmon

BAKED

with spinach

### SMALL BURGER

(of your choice)

SALMON

BEEF

VEGETARIAN

### SWEET DESSERT

(of your choice)

TERRINE OF FRENCH

TOAST

salted butter fudge

PANCAKE

honey

COTTAGE CHEESE

muesli, fresh fruits

THE 'HOME-MADE' DISHES ARE MADE WITH RAW PRODUCTS. THEY ARE CONCEIVED WITH FRESH PRODUCTS CAREFULLY SELECTED TO OFFER YOU THE MAXIMUM OF FLAVORS.  
DAILY MEALS ARE REANALYZED EVERY DAY TO FOLLOW THE SEASONS, THE MARKET AND THE HUMOR OF THE CHEF.  
THE MENU IS RENEWED LITTLE BY LITTLE, ALWAYS ACCORDING TO THE SEASONS, THE LOADS AND ACCORDING TO WHAT THEY INSPIRE TO THE CHEF.

## STARTERS

CHICKEN SPRING ROLLS 9,5  
sweet & chilli sauce

BURRATA 10,5  
tomato, fresh basilic, pesto sauce

MIMOSA EGG (OUR WAY) 7,5  
grilled bacon, fresh chive

AVOCADO AND SHRIMP TARTAR 10,5  
citrus vinaigrette

EGGPLANT CAVIAR 7,5  
cured ham from Auvergne,  
balsamic vinegar sauce

## SALADS

FRAÎCHEUR 17,5  
burrata, quinoa, tomato, cucumber, melon,  
watermelon

SALMON POKE BOWL 16,5  
salmon tartar (raw fish), rice,  
candied ginger, melon, tomato, carrot,  
cucumber, guacamole, salad

COCO 15,0  
breaded chicken marinated in colombo,  
parmesan, tomato, croutons, mustard and  
honey sauce, salad

THAI POKE BOWL 16,5  
crispy shrimp, rice, candied ginger, melon,  
tomato, carrot, cucumber, guacamole, salad

VEGAN POKE BOWL 15,5  
marinated with curry tofu, quinoa, melon,  
tomato, carrot, cucumber, guacamole,  
salad

## TOASTS

COUNTRY SOURDOUGH BREAD  
SERVED WITH HOME-MADE FRIES AND SALAD

MONSIEUR 12,5

cooked ham, melted cheese

MADAME 13,0

cooked ham, fried egg, melted cheese

VEGETARIAN 13,5

mozzarella, marinated zucchini  
and bell pepper, candied tomato,  
pesto sauce

THE ORIGIN OF OUR MEATS AND LIST OF ALLERGENS IS  
AVAILABLE AT THE BAR.

## FOOD

TRADITIONAL FRENCH BEEF TARTAR 17,5  
(raw meat), prepared, unprepared or  
"aller-retour", home-made fries, salad

CHEESEBURGER WITH OR WITHOUT 16,5  
BACON  
french beef, cheddar sauce, coleslaw,  
home-made fries

SALMON TARTAR (raw fish) 18,5  
melon, candied ginger, fresh coriander,  
home-made fries, salad

VEGETARIAN CHEESEBURGER 14,5  
cheddar sauce, potato, carrot and zucchini  
pancake, caponata with candied fruits,  
coleslaw, home-made fries

FLANK OF ANGUS BEEF 18,5  
foyoit sauce, home-made fries,  
seasonal vegetables

FRENCH RIB EYE STEAK 26,5  
tartar sauce, home-made fries, salad

## FOOOOOOOOD

COQUILLETES WITH TRUFFLE AND 20,5  
PASTRAMI RISOTTO  
slices of parmesan

SALMON BURGER 18,5  
cheddar sauce, caponata with candied  
fruits, coleslaw, home-made fries

THAI STYLE SHRIMP WOK 17,5  
rice noodles, seasonal vegetables

ASIAN STYLE FRENCH BEEF TARTAR 18,5  
(raw meat) egg, kumquat, candied tomato,  
spring onion, fresh coriander, fresh mint,  
shallot, rucola salad, home-made fries

PAN-SEARED SALMON 18,5  
marinated in honey, soy and sesame sauce,  
seasonal vegetables

CHICKEN MARINATED IN COCONUT 16,0  
MILK AND CURRY  
thai rice, seasonal vegetables

## CHEESES

SELECTION OF CHEESES

Cantal entre-deux, St-Nectaire fermier, Camembert

THE SLICE 7,0 / THE PLATE OF THREE 13,0

## DESSERTS

VALRHONA CHOCOLATE 9,0

FONDANT  
Toberone heart, salted butter fudge

NUTELLA AND SPECULOOS TIRAMISU 8,0

LEMON CREAM 8,0  
butter shortbread pastry

TERRINE OF FRENCH BRIOCHE 8,0  
salted butter fudge, vanilla ice cream

FRUITS SALAD 7,0  
melon, watermelon

CUSTARD CREAM 8,0  
pistacchio and cranberry

GOURMAND TEA and its treats 8,5

GOURMAND COFFEE and its treats 7,5

## ICE CREAM AND SORBET

3 SCOOPS OF ICE CREAM OR 8,0  
SORBET  
(vanilla, chocolate, coffee, pistachio,  
lemon, raspberry, strawberry)

COFFEE OR CHOCOLATE LIÉGEOIS 8,5

COLONEL LEMON SORBET AND 9,0  
VODKA

## CREPES

PLAIN, WITH JAM OR SUGAR 6,5

WITH NUTELLA OR SALTED BUTTER 7,0  
FUDGE

## KID'S MENU 12,5

DRINK INCLUDED  
UP TO 9 YEARS OLD

FRUIT JUICE (apple, orange, pineapple) or  
COCA-COLA or LIMONADE or STILL WATER (20cl)

1 SMALL BURGER AT CHOICE  
(cheeseburger / salmon burger / vegetarian)  
+ home-made fries

CREPES WITH SUGAR OR NUTELLA  
OR SCOOP OF ICE CREAM

NET PRICES IN EUROS TAXES AND SERVICE INCLUDED.  
THE HOUSE DOES NOT ACCEPT CHECKS.  
OPEN EVERY DAY / CONTINUOUS SERVICE

# WINES

## VINS BLANCS

	14cl	25cl	50cl	75cl
CÔTES DE GASCOGNE IGP Uby	4,5	8,5	16,0	24,0
PAYS D'OC IGP SAUVIGNON Camas	4,5	8,5	16,0	24,0
VAL DE LOIRE				
SANCERRE AOC Domaine Bizet	7,5	13,0	25,0	37,0
COTEAUX DU LAYON AOC Domaine du Petit Clocher	6,5	12,0	23,0	32,0
BOURGOGNE				
PETIT CHABLIS AOC Domaine de Chaude Ecuelle	7,5	13,0	25,0	37,0
VIRÉ-CLESSÉ AOP Maison Champy	-	-	-	45,0
MERCUREY AOC Domaine Faiveley	-	-	-	50,0
VIN DU MONDE				
PINOT GRIGIO D'ITALIE FRIULI DOC Puiattino	5,0	9,0	17,5	25,0

## VINS ROSÉS

PAYS D'OC IGP Moment de Plaisir	4,5	8,5	16,0	24,0
CÔTES DE PROVENCE AOP Château Rosan. Cuvée Évidence	6,5	12,0	23,0	32,0
CÔTE DE PROVENCE CRU CLASSÉ AOP AB  L'une des plus jolies appellations de Provence	7,5	13,0	25,0	37,0
Château Sainte Marguerite				
CÔTE DE PROVENCE CRU CLASSÉ AOP AB  ALERTE PEPITE!!!	-	-	-	45,0
Château Sainte Marguerite. Cuvée Symphonie				

## VINS ROUGES

VAL DE LOIRE				
CHINON AOC Couly-Dutheil. Les Chatelières	5,5	10,0	19,5	27,5
SANCERRE ROUGE AOC Alphonse Mellot AB	-	-	-	45,0
BEAUJOLAIS				
BROUILLY AOC Domaine Dubost	5,0	9,0	17,5	25,0
MORGON CÔTE DU PY AOC Jacques Dépagneux. Cuvée Mathilde	5,5	10,0	19,5	27,5

## BOURGOGNE

	14cl	25cl	50cl	75cl
BOURGOGNE PINOT NOIR AOC Jean-Luc Joillot	7,0	12,5	24,0	35,0
MERCUREY AOC Domaine Faiveley. Les Villeranges	-	-	-	50,0
GIVRY 1 <sup>ER</sup> CRU AOC Le Médenhot. Domaine Tatraux Jean et Fils	-	-	-	50,0
BORDEAUX				
BORDEAUX SUPÉRIEUR AOC AB  Château Haut-Mongeat	5,0	9,0	17,5	25,0
HAUT-MÉDOC AOC Victoria II	6,5	12,0	23,0	32,0
SAINT-ESTÈPHE AOC Château Moutinot	7,5	13,0	25,0	37,0
SAINT-EMILION GRAND CRU AOC Cadet de Larmande	-	-	-	50,0
POMEROL AOC Le Carillon de Château Rouget	-	-	-	65,0
SAINT-JULIEN AOC Connétable de Talbot	-	-	-	70,0
PESSAC-LÉOGNAN AOC La Réserve de Malartic	-	-	-	65,0
MARGAUX CRU CLASSÉ AOC Château Prieuré-Lichine	-	-	-	90,0

## VALLÉE DU RHÔNE

CÔTES DU RHÔNE AOC Les Trois Garçons AB	5,0	9,0	17,5	25,0
CROZES-HERMITAGE AOC Cave de Tain	6,5	12,0	23,0	32,0
CHÂTEAUNEUF-DU-PAPE AOC AB Les Granières de la Nerthe	-	-	-	50,0
GRAND SUD				
MINERVOIS AOC San Brès. Luc Lapeyre AB	4,5	8,5	16,0	23,0
PIC SAINT-LOUP AOC Domaine Pech-Tort. Une Bonne étoile	6,5	12,0	23,0	30,0
VINS DU MONDE				
ESPAGNE RIOJA DOC RivaRey. Crianza	-	-	-	25,0
ARGENTINE MALBEC Finca La Niña	-	-	-	25,0
ITALIE MONTEPULCIANO D'ABRUZZO DOC Di Bernardino. Fonte Vecchia	-	-	-	25,0

DATES OF THE WINES CONCEPTION MAY CHANGED, PLEASE FEEL FREE TO ASK FOR THEM.

## BOISSONS FRAÎCHES

### EAUX

San Benedetto plate 25cl	5,0	Badoit rouge 33cl	5,0
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### SODAS

Coca, Coca cherry, Coca zero 33cl	5,2	Schweppes Tonic 25cl	5,2
Limonade artisanale «La Mortuacienne» 33cl	5,2	Tropico 25cl	5,2
Sprite 33cl	5,2	Redbull 25cl	6,5
Orangina 25cl	5,2	Thé glacé maison pêche 40cl	5,9
Fanta 33cl	5,2	Fuze tea vert mangue - camomille 25cl	5,2
		Citronnade maison 40cl	5,9

## 100% VITAMINES

### FRUITS FRAIS CENTRIFUGÉS 25cl

Pomme, poire ou detox : carotte, pomme, gingembre	6,0
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### JUS D'AGRUMES FRAIS PRESSÉS 25cl

Orange, citron ou pamplemousse	6,0
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### COLLECTION JUS DE FRUITS CARAÏBOS 25cl

Jus de fruits, Boissons aux fruits, Nectars de fruits	4,9
Orange, Pomme, Ananas, Fraise, Tomato, Passion, Cranberry	

## COCKTAILS

### WITH OUR TOUCH !!! alcool 4cl

#### BLACK SWAN 12,0

Jack Daniel's, Champagne, Grand Marnier, citron jaune, sucre de canne

#### MAÏLINE 11,0

Gin, Prosecco, liqueur de framboise, purée de fraise et framboise, citron vert

#### JOY AMOUR 12,0

Rhum Havana 3 ans, Champagne, crème de pêche et de mûre, gingembre frais, citron vert

#### COCO LOCO (sans alcool 25cl) 9,0

aux fruits frais : pomme, poire, crème de coco, vanille

#### EXPRESSO MARTINI 12,0

Vodka infusée à la vanille, Kalhva, expresso, mousse de lait

#### EL CITA 12,0

Tequila, Cognac, purée de framboise, citron vert, sirop de gingembre maison

#### COCKTAIL DU JOUR 12,0/9,0

À partir de 17h

alcool 4cl / sans alcool 25cl

À base de fruits frais

## COCKTAILS CLASSIQUES

alcool 4cl 9,0

MOJITO, CAÏPIRINHA, PIÑA COLADA, MARGARITA, SEX ON THE BEACH, COSMOPOLITAIN, GIN FIZZ, BLOODY MARY, SPRITZ

### SANS ALCOOL 25cl 8,0

VIRGIN MOJITO, AUSTRALIAN DREAM, BORA BORA, VIRGIN COLADA

## EAUX

	Bt 50cl	Bt 1L
San Benedetto still	5,0	6,0
San Benedetto sparkling	5,0	6,0

## CHAMPAGNES ET BULLES

	Coupe 11cl	Btl 75cl
CHAMPAGNE AOP Mumm Cordon Rouge - brut	11,0	70,0
CHAMPAGNE AOP Veuve Clicquot Yellow Label - brut	12,0	80,0
CHAMPAGNE AOP Dom Pérignon - brut	-	250,0
CHAMPAGNE GRAND CRU AVIZE AOP Franck Bonville blanc de blancs	-	70,0
PROSECCO TREVISO DOC Undici - extra dry	7,5	40,0

ALERTE PEPITE !!!

## BIÈRES

	Happy 25cl	Hour 50cl	
PRESSION			
Astra Urtyp	5,0	9,5	5,0
1664	6,0	11,6	7,0
Grimbergen	6,0	11,6	7,0
Carlsberg Elephant	6,0	11,6	7,0
Colomba blanche (Corse)	6,0	11,6	7,0
Brooklyn IPA	6,0	11,6	7,0
Pietra (Corse)	6,0	11,6	7,0
Picon bière	6,3	12,2	7,3
BOUTEILLES FRANCE			
Bière sans alcool 25cl			6,5
Desperados 5,9° 33cl			7,0
Bière des 3 monts 8,5° 75cl			12,0
À partager...			
BOUTEILLES MONDE			
Orval (frais ou tempéré) 6,2° 33cl			7,0
Corona 4,6° 33cl			7,0
Lindemans framboise 2,5° 25cl			6,0
La Chouffe 8,0° 33cl			7,0
BOUTEILLES PARIS			
Bapbap originale 5,8° 33cl			7,0
La Parisienne blonde 5,5° 33cl			7,0

## APÉRITIFS

Martini rouge, blanc, Dry 5cl	5,5	Cinzano Aperitivo 5cl	5,5
Campari 5cl	5,5	Ricard, Pastis 51, Casanis 2cl	5,5
Suze 5cl	5,5	Ricard plantes fraîches 2cl	5,5
Lillet blanc, rosé 5cl	5,5	Kir vin blanc 14cl	5,0
Fernet-Branca 5cl	5,5	Kir Royal au Champagne 11cl	11,0
Porto rouge 5cl	5,5	Prosecco 11cl	7,5
Saint-Raphaël ambré 5cl	5,5	Cidre pomme Sassy AB 4.0° 33cl	7,0