

# Starters/ to share

## Crispy Ranch Chicken

Breaded chicken fingers with panko and oats, homemade ranch sauce

Individual	//	To share
<small>*Prix infinity</small>		<small>*Prix infinity</small>
8	7.2	14 12.6

## Burrata

Served with homemade pesto rosso, garlic croutons and salad

\*Prix infinity  
12 10.8

## Vegetarian board

Falafels, crunchy vegetables, garlic bread, herb-infused cottage cheese dip, sweet potato chips

\*Prix infinity  
12 10.8

## Charcuterie and cheese board

Selected charcuterie and cheese, served with fresh bread

\*Prix infinity  
15 13.5

## Patatas bravas, homemade sauce

\*Prix infinity  
5 4.5

# Burgers

Served with homemade fries & salad  
Our buns are made by our local artisan baker

## Burger Veggie

Bun, breaded scamorza affumicata, grilled vegetables, homemade pesto rosso, and green salad

\*Prix infinity  
15 13.5

## Burger Original

Bun, 150g ground beef (french beef), tomme de vache, ranch sauce, and caramelized onions

\*Prix infinity  
17 15.3

## Menu du jour

On a chalkboard • Available only for lunch from monday to friday

Starter	Main	Dessert
<small>*Prix infinity</small>	<small>*Prix infinity</small>	<small>*Prix infinity</small> <small>Daily special or à la carte except café gourmand</small>
7 6.3	15.5 13.5	7 6.3

**Starter + main // main + dessert**

19.5

**Starter + main + dessert**

24

# Main courses

Extra egg - bacon - 2  
Cheese - 2.5  
Burrata - 5  
Beef patty - 5



## House pork ribs

Served with roasted herb potatoes

\*Prix infinity  
16 14.4



## Parmigiana

Gratinated eggplant, mozzarella, tomato, and parmesan

\*Prix infinity  
14 12.6

## Chorizo rigatoni

Rigatoni with chorizo cream sauce with paprika, grilled chorizo, sautéed mushrooms with garlic and parsley, and parmesan

\*Prix infinity  
15 13.5



## Green Bowl

Freekeh, roasted vegetables, falafels, feta, chickpeas, salad, herb-infused cottage cheese sauce, and lemon vinaigrette

\*Prix infinity  
15 13.5

## Rôtisserie

Available only for lunch on the week end



## Half a farm-raised roasted chicken to share (or not)

For 2 people, served with its homemade jus, homemade fries, and salad

\*Prix infinity  
27 24.3

## Menu kids (-12ans)

Ask our staff for details !

\*Prix infinity  
12 10.8

# Desserts

## Chocolate mousse with fleur de sel and cocoa tuile

\*Prix infinity  
7 6.3

## Tiramisù, lemon cream, lemon jelly

\*Prix infinity  
7 6.3

## Apple crumble, pear, cinnamon and french sour cream

\*Prix infinity  
7 6.3

## Café ou thé gourmand

An assortment of sweets to finish your meal on a sweet note

\*Prix infinity  
9 8.1

Prices in euros, including VAT and service. The list of allergens is available upon request

Végétarian   
Gluten Free

arkose  
Carnivore

Fait maison

Veggie food  
à bloc!

Cuisine  
responsable

Des liens forts  
avec les producteurs

Ça dégaine  
les produits bios!



# Beers

To solve all your problems

Breweries

## Draft beers

Watch out for tomorrow morning's hangover!

### Oskare Brewery

25cl	50cl	*Price for members	
4,6	7,8	4,2	7.1

### Other Breweries

25cl	50cl	*Price for members	
4,7	8	4,3	7.2

## Bottles

They will make your tastebuds fizzle!

Ask us about our broad choice of beers!

33cl	*Price for members		
7	6,3		

### Alcohol-free Beer "La Parisienne"

33cl	*Price for members		
6	5,4		

## Index of our Oskare beers :

Ask us about today's selection

### Baquet Pale Ale

A malted, golden-colored, well-balanced pale ale with citrus notes.

	4,5°
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### Boule Smoked Porter

Malted and smoked flavors meet the spicy and floral notes of hops in a perfectly light balance.

	5°
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### Jump (aka Sarrasin) Buckwheat IPA

The unctuousness of buckwheat offsets the bitterness of the Amarillo and Aramis hops in a refreshing and pleasant beer.

	5,1°
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### No Foot Tripel

This round, strong and spicy beer might well make you trip, but count on its fresh final notes to help you land back on your feet!

	7,2°
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### Pincette Indian Pale Ale

Sharp notes of peach with a hint of citrus creating a unique balance between softness and sharpness: a definitely hoppy beer that will bring you hope!

	6,2°
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### Pocket Pale Ale

The Mosaic hops used to brew this beer create a complex and rich harmony of aromas. Light and refreshing, for all occasions.

	4,2°
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### Sticky Chaï Wit Beer

Brewed by Loulou, featuring La Main Noire. Both soft and spicy, as refreshing as it is atypical: try it and you will stick to it!

	5°
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## You want to try other breweries ?

Check Out Deck and Donohue, Brasserie du grand Paris, Brasserie de l'Être

# Wines

To share with friends or to enjoy free-solo!

## White Wines

### Marie Languedoc Pays D'Oc, 2023

Colombard, Rolle 12°  
Organic, straightforward and easy. Its fruitiness and citrus notes will bring the sun right in your glass.

12cl	75cl	*Price for members	
4,5	22	4,1	19,8

### Salut Bordeaux, 2023

Sémillon, Sauvignon 12,5°  
A crisp, well-made, fruity wine with a nice fresh touch : enjoy it while it lasts !

12cl	75cl		
4,5	24	4,1	21,6

### Gourmandi'Nages Rhône, 2023

Viognier, Roussane, Colombard 10°  
Sweet but not sugary, one glass won't be enough !

12cl	75cl		
4,7	25	4,3	22,5

## Red Wines

### La Piffaudière Loire, 2023

Gamay 13°  
A natural wine with red berries notes and a spicy final: light and refreshing.

12cl	75cl	*Price for members	
5,5	29	5	26,1

### Les Saffres Côtes du Rhône, 2023

Grenache, Syrah 14°  
A delicately tannic wine that will match every mood. Natural wine.

12cl	75cl		
4,2	23	3,8	20,7

### Altura 350 Languedoc, 2023

Grenache, Syrah, Carignan 14°  
Grapevines grown at 350 meters... Hope you're not afraid of heights! Ripe fruits and spicy notes.

75cl			
26		23,4	

## Rosé

### Barbeville Coteaux d'Aix-en-Provence, 2023

Grenache, Cinsault, Syrah  
A fresh and fruity rosé typical of the hills of Aix-en-Provence! AOP.

12cl	75cl	*Price for members	
5	22	4,5	19,8

"Les Grappes" is a cooperative of locally-sourced wines



# Refreshers

The after-climb staple

### Our famous homemade juices

- Apple, carrot, ginger
- Apple, beetroot, ginger, turmeric

25cl	50cl	*Price for members	
4,5	6,5	4,1	5,9

### Homemade Ice Tea

A blend of green and black tea, with mint and lemon

4,5	6,5	4,1	5,9

### Homemade Lemonade

2,5	4,5	2,3	4,1
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### Margerie Organic Juices

Apple-strawberry, pear or apricot

		*Price for members	
4,5	4,1		

### Organic Symples

Relaxing, Energizing or Detoxifying

4,7	4,3		

### Symbiose Kefir

Ginger or Mango-passionfruit

5,5	5		
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### Organic UMA sodas

Cola, Ginger Beer, Lemonade

		*Price for members	
4,5	4,1		

### Pop Maté

Sparkly and energizing, made with organic mate

5	4,5		
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# Comforting

For coffee addicts and all the others

Espresso	1,7	1,5	Cappuccino	4	3,6	Tea	4	3,6
Double	3	2,7	Hot Cocoa	4	3,6	Cherico (caffein free)	4	3,6
Noisette	2	1,8	Latte	4,5	4,1	<b>Julie's Homemade Potion</b>		
Crème	3	2,7	Chaï, Green, or Golden Latte	5	4,5	Rooibos, Lemon, Ginger, Thyme, Honey - to keep the doctor away when the colder days return!		
Oat Milk : +0,50€							4,5	6,5
							4,1	5,9



Season's specials

Hot drinks o cool