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BRUNCH

from 8 a.m

Hot drink

Fresh fruit juice

Viennoiserie

Traditional bread, butter and jam

Avocado toast or Bénédicte Egg

Fresh fruit granola

32 €

CHILDREN'S MENU

Up to 9 years old

Water Syrup

Crispy Hake, Roasted Potatoes
Coquillettes Pasta with Ham
Child Croque Monsieur

Ice Cream
French Crêpe with Sugar

14 €

ALL DAY LONG
From 12 p.m.

To Share

- Guacamole, tortilla ..... 12 €
- Lebanese-style aubergine caviar ..... 11 €
- Chicken gyozas for 6 / for 12 ..... 9 € / 17 €
- Bordeaux-style « Mimosa » eggs ..... 10 €
- Bénédicte Egg *smoked bacon or smoked salmon* ..... 14 €
- Soft-boiled egg, creamy mushroom sauce, Ospital pork belly ..... 15 €
- French oinon soup ..... 10 €
- Smoked salmon, blinis plate ..... 17 €
- Prawn Tapas style, garlic, parsley, olive oil ..... 15 €
- Croque-Monsieur Tapas style ..... 15 €
- Goat cheese toast, honey and almond ..... 14 €
- Plate of Serrano 24 months ..... 12 €

Salad, Toast and Croques

- Caesar salad with chicken, belly, parmesan and croutons ..... 19 €
- Thaï prawn salad, peanuts, wakame, lemongrass ..... 19 €
- Goat cheese salad, honey, pear, smoked duck breast and walnuts ..... 19 €
- Avocado toast, smoked salmon and poached egg ..... 20 €
- Croque-Monsieur, green salad ..... 18 €
- Croque-Madame, green salad ..... 20 €

Main courses

- Butcher's cut of the day with pepper sauce and mashed potatoes ..... 25 €
- Beef tartare raw or back and forth, roasted potatoes ..... 21 €
- Slow braised shredded beef cheek with mashed potatoes and foie gras .. 28 €
- Poultry supreme with truffle, gnocchi and parmesan cream sauce ..... 26 €
- Sea bream ceviche with grilled corn, coconut milk and lime ..... 25 €
- Sea bass fillet with small vegetables and mussel emulsion ..... 26 €
- Coquillettes pasta with ham and Beaufort cheese ..... 19 €
- Coconut and lemongrass vegetables curry with basmati rice ..... 19 €
- Fish suggestion ..... 28 €
- Meat suggestion ..... 28 €

ALL DAY LONG
From 12 p.m.

French Crêpes

Sugar ..... 4 €
Butter and sugar ..... 5 €
Lemon and sugar ..... 5 €
Chocolate ..... 5 €
Jam *(Apricot or Strawberry)* ..... 5 €
Honey ..... 5 €
Salty caramel butter ..... 5 €
Nutella ..... 6 €
Surfeur *(Nutella - Vanilla Ice Cream - Whipped Cream)* ..... 9 €
Chocolate Banana *(Vanilla Ice Cream - Whipped Cream)* ..... 9 €

Extra Whipped Cream ..... 2 €

Ice Cream and Sorbets

2 scoops ..... 5 €
3 scoops ..... 7 €

Vanilla, Chocolate, Coffee, Salty Caramel Butter, Rum-Grape, Stracciatella, Lemon, Mango, Strawberry

Extra Whipped Cream ..... 2 €

Ice Cream Cup

Dame Blanche
(Vanilla Ice Cream - Chocolate - Whipped Cream) ..... 10 €

Sundae
(Caramel and Vanilla Ice Cream - Salted Caramel - Whipped Cream) ..... 10 €

Banana Split
(Banana - Chocolate, Strawberry and Vanilla Ice Cream - Chocolate and Whipped Cream) ..... 10 €

Café Liégeois
(Coffee and Vanilla Ice Cream - Espresso - Whipped Cream) ..... 10 €

Chocolat Liégeois
(Chocolate and Vanilla Ice Cream - Chocolate - Whipped Cream) ..... 10 €

Desserts from Pâtisseries de ma Fille

Dessert suggestion ..... 12 €

Paris-Pyla ..... 10 €

Lemon Meringue Tart ..... 10 €

Apple Tart ..... 10 €

Chocolate Tart ..... 10 €

Vanilla and rum-raisins entremets ..... 10 €

Rum Baba ..... 10 €

Chocolate Eclair ..... 10 €

Saint-Honoré with vanilla and caramel ..... 10 €

Seasonal Pavlova ..... 10 €

Royal Chocolate Cake with Tonka Bean ..... 10 €

Basque cheesecake ..... 10 €

Floating Island with Vanilla and Tonka Bean ..... 10 €

Black Forest Cake ..... 10 €

WINES, CHAMPAGNES AND BEVERAGES

CHAMPAGNES

		Glass 12cl	Piscine 15cl	1/2 bottle 37.5cl	Bottle 75cl
Drappier "Carte d'Or"	Brut	12€	14€	35€	80€
Roederer Collection	Brut				90€
Drappier "Rosé de Saignée"	Brut rosé				85€
Ruinart	Blanc de Blancs				160€

WHITE WINES

			Glass 12cl	1/2 bottle 37.5cl	Bottle 75cl
BORDEAUX					
Entre-Deux-Mers	Château Bonnet	2025	6€	20€	30€
PESSAC-LÉOGNAN					
Dada de Rouillac		2023			39€
VALLÉE DE LA LOIRE					
Sancerre	Domaine Dezat	2025	7€	20€	35€
BOURGOGNE					
Petit-Chablis	Domaine Bardet et Fils	2025	7€		35€
SUD-OUEST					
Vin de France, Villa "Chambre d'Amour"		2025	6€		32€

Prices net of VAT - Service included

ROSÉS WHINES

			Glass 12cl	1/2 bottle 37.5cl	Bottle 75cl
CÔTES DE PROVENCE					
Odyssée		2025	6€	18€	30€
Minuty "Prestige"		2025			42€

RED WINES

			Glass 12cl	1/2 bottle 37.5cl	Bottle 75cl
BORDEAUX					
Château Croix-Mouton		2019	6€		30€
PESSAC-LÉOGNAN					
Dada de Rouillac		2020	8€	22€	40€
BOURGOGNE					
Bourgogne "Pinot Noir"	Domaine René Bouvier	2022	9€		50€
BEAUJOLAIS					
Morgon, Jean-Paul Brun		2023			35€
VALLÉE-DU-RHÔNE					
Côtes du Rhône	Mas de Saint Croix	2022			35€

SPRITZ

	(20 cl)
Spritz *(Apérol - Prosecco - Perrier)*	12 €
Spritz Ha(a)ïtza *(Lillet Rosé - Prosecco - Schweppes Agrumes)*	12 €
Spritz Saint-Germain *(Saint-Germain Liquor - Prosecco - Perrier)*	12 €
Spritz Campari *(Campari - Prosecco - Perrier)*	12 €

APÉRITIFS

Américano Maison, Aged in our own oak barrels, *12 cl*	10 €
Négroni, Aged in our own oak barrels, *9 cl*	12 €
Ricard, Pastis 51, Cristal, *4 cl*	5 €
Martini *(Red or White), 6 cl*	6 €
Suze, *6 cl*	6 €
Porto Rouge Adriano Reserva, *6 cl*	6 €
Lillet *(Red, White or Rosé), 6 cl*	6 €
Kir Vin Blanc *(Blackcurrant, Blackberry, Peach or Raspberry), 12 cl*	6 €
Kir Royal *(Blackcurrant, Blackberry, Peach or Raspberry), 12 cl*	12 €
Campari, *6 cl*	6 €
Garibaldi *(Campari - Orange Juice)*	9 €
Extra Tonic Fever-Tree	3 €

DRAFT BEERS

	(25 cl)	(50 cl)
Pelforth Blonde	4.50 €	8 €
Affligem Blonde	5 €	9 €
Gallia Blanche	5 €	9 €
Panaché, Monaco	4.50 €	8 €
Picon Bière	5 €	9 €

BEERS BOTTLES

	(33 cl)
Brasserie Effet Papillon IPA Blonde, Bordeaux	8 €
Corona, Mexico	8 €
Heineken 0.0 Sans Alcool, Netherlands	7 €
Cidre Sassy Rosé	7 €

Prices net of VAT - Service included

CLASSIC COCKTAILS

Mojito
(Rhum Bacardi Carta Oro - Fresh Mint - Lime - Brown Sugar - Perrier) 12 €

Maï-Taï
(Rhum Sailor Jerry - Rhum Clément - Cointreau - Lime - Orgeat Syrup) 12 €

Bloody Mary
(Vodka Grey Goose - Lemon - Tomato Juice) 12 €

Expresso Martini
(Vodka Grey Goose - Kahlúa - Espresso - Cane Sugar) 12 €

Moscow Mule
(Vodka Grey Goose - Lime - Ginger beer) 12 €

Margarita
(Tequila Patrón Silver - Cointreau - Lime) 12 €

Ti-Punch
(Rhum Clément 40° - Lime - Brown Sugar) 9 €

COCKTAILS (A!

Passion Pyla
(Gin Citadelle Rouge - Saint-Germain Liquor - Passion Fruit - Lemon - Cane Sugar) 13 €

Bisous du Bassin
(Tequila Patrón Silver - Chartreuse - Cranberry Juice - Strawberry Puree - Lime Juice - Tonka Syrup) 13 €

Exotique Tiki
(Rhum Plantation Pineapple - Italicus - Peach - Lime - Vanilla Syrup) 13 €

CHAMPAGNE COCKTAILS

Mimosa *(Champagne Drappier Carte d'Or - Orange Juice)* 13 €

Bellini *(Champagne Drappier Carte d'Or - Peach Puree)* 13 €

Rossini *(Champagne Drappier Carte d'Or - Strawberry Puree)* 13 €

GINS & TONICS

(5cl)

Gin To de ma Fille, France *(Gin Citadelle - Lime - Tonic Fever Tree)*	14 €
Bombay Sapphire, England *(Lime - Tonic Fever Tree)*	12 €
Hendrick's, Scotland *(Cucumber - Tonic Fever Tree)*	14 €
Monkey 47, Germany *(Orange - Tonic Fever Tree)*	18 €

VODKA - TEQUILA

(5cl)

Grey Goose, France	10 €
Silver Patrón	12 €

RHUMS

(5cl)

Sailor Jerry, Caribbean *(Rhum spicy)*	10 €
Diplomatico 12 ans, Venezuela	14 €
Zacapa 23, Guatemala	18 €
Zacapa XO, Guatemala	25 €

WHISKIES

(5cl)

J&B rare, Scotland *(Blend)*	9 €
Jameson, Ireland *(Blend)*	10 €
Jack Daniel's, United States	12 €
Chivas 12 ans, Scotland *(Blend)*	12 €
Glenffidich 12 ans, Scotland *(Single Malt)*	12 €
Nikka from the Barrel, Japan *(Blend)*	15 €

Extra Soft Drink	3 €

Prices net of VAT - Service included

COGNACS - ARMAGNACS - CALVADOS (5cl)

Cognac Hennessy VS	12 €
Cognac Remy Martin VSOP	15 €
Armagnac Laubade VSOP	12 €
Armagnac Darroze 1990	25 €
Calvados Roger Groult 8 ans	12 €

EAUX-DE-VIE (5cl)

Eau-de-Vie de Prune	12 €
Eau-de-Vie de Poire William	12 €

CREAMS AND LIQUORS (6cl)

Blackcurrant, Blackberry, Raspberry, Peach	8 €
Get 27, Menthe Pastille	9 €
Baileys, Cointreau	9 €
Limoncello, Amaretto	10 €
Chartreuse Verte	12 €
Italicus *(Premium Italian Bergamote Liquor)*	10 €
Extra Soft Drink	3 €

HOT ALCOHOLIC DRINKS

Irish Coffee *(Whisky Jameson - Coffee - Whipped Cream)*	12 €
French Coffee *(Cognac Hennessy Vs - Coffee - Whipped Cream)*	12 €
Jamaïcan Coffee *(Rhum Bacardi Cuatro Añejo - Coffee - Whipped Cream)*	12 €
Café Gascon *(Armagnac Laubade Vsop - Coffee - Whipped Cream)*	12 €
Diplomatico Coffee *(Ron Diplomatico - Coffee - Whipped Cream)*	15 €

ALCOHOL-FREE COCKTAILS

Détox Citronné *(Sparkling Water infused with Ginger and Lemon - Lime - Matcha Stevia Syrup)*	9 €
Amour Fou *(Strawberry - Cranberry Juice - Cordial Timur Pepper - Limonade)*	9 €
ACC *(Pineapple - Carrots - Orange - Lime)*	9 €
Jardin Vert *(Optimae Babylon - Apple - Cucumber - Lemon - Basil)*	9 €

SOFT DRINKS

Limonade, Diabolo, *25 cl*	5 €
Perrier, *33 cl*	5 €
Coca-Cola, Coca-Cola Zéro, *33 cl*	5 €
Orangina, *25 cl*	5 €
Fuze Tea, *25 cl*	5 €
Schweppes Tonic, Schweppes Agrumes, *25 cl*	5 €
Ginger Beer, *20cl*	5 €
Still or Sparkling Water Abatilles, *50 cl*	5.50 €
Still or Sparkling Water Abatilles, *75 cl*	7 €

FRUIT JUICES

Pago, *(Orange, Apple, Pineapple, Apricot or Tomato), 20 cl*	5 €
Fresh Fruit Juice *(Lemon, Orange or Grapefruit)*	7 €

Prices net of VAT - Service included

HOT DRINKS

Espresso - Decaffeinated Espresso	2.40 €
Noisette	2.50 €
Double Espresso	4.50 €
Coffee with Cream	5 €
Cappuccino	5.50 €
Latte	6 €
Chaï Latte	7 €
Matcha Latte	7 €
Homemade Hot Chocolate	6 €
"Viennois" Coffee	7 €
"Viennois" Chocolate	8 €
Extra almond milk or oat milk	1 €

ICED DRINKS

Iced Coffee	7 €
Iced Latte	7 €
Iced Latte Noisette, Iced Latte Vanille	7 €
Iced Matcha Latte	7 €
Iced Chaï Latte	7 €
Ha(a)ïtza Tea	7 €

TEAS

L'Original®

GREEN TEA - Iodine fragrances of the Atlantic and the forests of Pyla ..... 6 €

MARIAGE FRÈRES®
Maison de Thé à Paris
depuis 1854

BLACK TEAS ..... 6 €

DARJEELING HIMALAYA
Traditional black tea from India

ORANGE PEKOE CEYLAN
Traditional Sri Lankan black tea

FRENCH BREAKFAST TEA
A blend of elegant black teas that creates a well-rounded tea with notes of both chocolate and malt

EMPEREUR CHEN-NUNG
A mild and well-balanced smoked black tea

EARL GREY IMPÉRIAL
Black tea with bergamot

CHAÏ-CHANDERNAGOR
Black tea and a blend of spices: cloves, cinnamon, ginger, cardamom, and pepper

MARCO POLO
Black tea with a fruity and floral flavor

CHRISTMAS SPIRIT
Black tea flavoured with mild spices and fruits: apple, mandarin, cinnamon, almond, orange peel and Bourbon vanilla

WHITE TEA ..... 6 €

BLANC & ROSE
A smooth white tea with delicate rose petals

BLUE TEA ..... 6 €

MILKY BLUE ABSOLU
Enchanting blue tea with a rich, milky aroma

Green teas ..... 6 €

Casablanca
A blend of green tea with mild mint and black tea flavored with bergamot

Sakura, sakura !
Green tea with the sensual, fruity flavors of Japanese cherry blossoms

Jasmin Mandarin
A smooth Chinese green tea with the fragrance of precious jasmine blossoms

Thé à l'opéra
Green tea with red berries and vanilla

Thé sur le nil
Green tea with a fruity lemon flavour

INFUSIONS AND ROOIBOS

Infusions ..... 6 €

Veloutée Dream Tea
A blend of 8 herbs: lemon balm, red rooibos, verbena, peppermint, lemongrass, chamomile, licorice, and sweet mint

Camomille Sauvage
Wild chamomile flowers

Menthe Poivrée
Peppermint leaves

Verveine
Leaves of lemon verbena

Thym Citron Aromatique
An exceptional lemon thyme, made with yellow lemons from Menton ripened under the Provençal sun

Red rooibos ..... 6 €

Rouge Bourbon
Naturally caffeine-free rooibos with a smooth vanilla flavor

Rouge Métis
Naturally caffeine-free rooibos with black and red berries and delicate flowers

Pâtisserie

de

MA FILLE

BRASSERIE - BAR