

MAINS

MENU

STARTERS

MAYO EGG x MIMOLETTE (V)

Boiled eggs, homemade mayonnaise, Mimolette shavings, mustard pickles

5€

ROASTED BEETROOT x YOGURT (V)

Roasted beets with cumin, garlic-lemon yogurt sauce, red onions and fennel shavings

8€

TOMATOES' CARPACCIO (+BURRATINA) (V)

Basil vinaigrette, black olive tapenade

9€

(+7€)

SAINT MARCELLIN x NECTARINES (V) *

Crispy Saint Marcellin cheese, roasted nectarines, caramelized onions, and almonds

12€

GOUGÈRES x COMTÉ (V)

Gougères with 12-month-old Comté, Monboursin with herbs

7€

FRIED CHICKEN

Fried marinated chicken, garlic & herbs cream

9€

PÂTÉ EN CROÛTE *

Richelieu-style pâté en croûte by Maison Bobosse

11€

SMALL SALAD (V)

Mesclun and vegetable tagliatelle

4€

(V) : vegetarian

* not included in Lunch Menu Formula or add 3€

TODAY'S SPECIAL

Lunch only, Monday-Friday
Ask for the recipe of the day!

14€

LUNCH MENU (Mon - Fri / 12 am - 3pm)

Starter + TS or TS + Dessert = 18€

Starter + TS + Dessert = 23€

MEGA FONDANT x COMTÉ

Coquillettes pasta, farmhouse cooked ham and a lot of 12-month-old Comté
+1€/10g Moliterno truffles (the best 40 or 50g)

16€

MEGA SUMMER x COMTÉ (V)

Coquillettes, bell pepper, sun-dried tomatoes, Kalamata olives, 12-month-old Comté cheese, Parmesan shavings

17€

CHEESAR x SALAD

Romaine lettuce, fried chicken breast, cheesar sauce, dried tomatoes, breadcrumbs, Parmesan shavings

18€

FETA x EGGPLANT (V)

Roasted eggplant, bulgur, and fresh vegetables; za'atar-flavored cottage cheese and Feta cheese

17€

BACON BURGER x RACLETTE

Butcher's steak, spicy mayonnaise, bacon, Raclette cheese, caramelized onions, French fries, mesclun salad

19€

BEEF TARTARE x AGED GOUDA

Hand-cut steak tartare, aged Gouda cheese shavings, French fries, mesclun salad

21€

CORDON MONBLEU D'Auvergne

Chicken breast, farmhouse cooked ham, Bleu d'Auvergne & Comté cheeses, French fries, mesclun salad

22€

5 CHEESES' x CLUB (V)

5 very very melty cheeses, roasted Roseval potatoes (15' cooking time)

23€

Origin of meat: France

DESSERTS

ICE CREAMS & SORBETS

2 scoops served with homemade whipped cream - ask for today's' flavors!

6€

AFFOGATO

1 scoop ice cream (milk cream or Roquefort cheese), homemade whipped cream, espresso

6€

TIRAMISU

Mascarpone mousse, homemade salted caramel, Speculoos

8€

NECTARINE PAVLOVA

Homemade meringue, roasted nectarine and nectarine coulis, homemade whipped cream

9€

CHOCOLATE PROFITEROLE

Choux bun, milk ice cream, caramelized almonds, chocolate sauce, whipped cream

9€

KIDS' MENU - 14€ (until 12 years old)

Small Méga Fondant (or Chicken & French Fries) + 1 scoop of ice cream + fruit syrup water (1 glass)

CHEESES

MORBIER

Cow - Jura
From. Arnaud
6€

CAMEMBERT DE NORMANDIE

Cow - Manche
Gaslonde
7€

CASHEL BLUE*

Cow - Ireland
Cashel Farmhouse
7€

REBLOCHON

Cow - Haute-Savoie
From. Paccard
7€

ABONDANCE

Cow - Haute-Savoie
From. Bouchet
8€

SAINTE MAURE DE TOURAIN

Goat - Loire et Cher
From. Moreau
9€

FLEUR DU MAQUIS*

Ewe - Corsica
Antoine Ottavi
9€

PECORINO PEPATO*

Ewe - Italy
Ambrosi
9€

TRUFFLED GOUDA

Cow - Netherlands
Bourgundish
10€

BOARD Choose 5 cheeses and we'll offer you 1 surprise -  2 people

MAXI BOARD Choose 9 cheeses and we'll offer you 2 surprises -  4 people

*Pasteurized milk

MIXED BOARD - 39€

3 CHEESES Sainte Maure de Touraine, Fleur du Maquis and Abondance

3 CHARCUTERIES White ham, Smoked ham and Rosette

Raw vegetables, nuts, onion confit, pickles, butter

 Recommended for 2 people.

CHARCUTERIES

RILLETTES

Pork - Mayenne
Les Gorronnaises
6€

ROSETTE

Pork - Ardèche
Salaïson Marion
9€

WHITE HAM

Pork - Rhône
Bobosse
8€

SMOKED HAM

Pork - Haute-Savoie
Mont Charvin
9€

BRESAOLA

Beef - Italy
Levoni
11€

SAUCISSE SECHE

Pork - Aveyron
Montagne Aveyron
11€

SMALL SALAD ^(v) Mesclun salad & vegetable tagliatelle - **4€**

SUNDAY BRUNCH

SMALL 29€/pers

Cheese buffet
(all you can eat)

+ 1 plate

+ Filtered coffee or Tea
or Apple juice

MEDIUM 35€/pers

Cheese buffet
(all you can eat)

+ 2 plates

+ Filtered coffee or Tea
or Apple juice

LARGE 39€/pers

Cheese buffet
(all you can eat)

+ 3 plates

+ Filtered coffee or Tea
or Apple juice

ALL-YOU-CAN-EAT CHEESE BUFFET

A large (*all you can eat*) buffet of farmhouse and artisanal cheeses
selected each week by our cheesemongers.

SAVOURY & SWEET PLATES

ENGLISH MUFFIN ^(V)

Poached egg, zucchini,
Parmesan cheese

SAINT MARCELLIN ^(V)

Crispy Saint Marcellin cheese,
roasted nectarines, caramelized
onions, honey, toasted almonds

TOMATO CARPACCIO ^(V)

Basil vinaigrette

CHEESAR SALAD

Romaine lettuce,
fried chicken, cheesar sauce,
Parmesan

SCRAMBLED EGGS

Bacon

FRENCH FRIES ^(V)

Monboursin cheese
with herbs

PROFITEROLE

Chou bun, milk ice cream, almonds,
Chantilly, chocolate sauce

NECTARINE PAVLOVA

Meringue, nectarines,
nectarine coulis, Chantilly

GRANOLA

Yogurt with homemade
salted caramel

KIDS' MENU - 14€ (until 12 years old)

Chicken & French Fries + 1 scoop of ice cream + fruit syrup water (1 glass)

CHARCUTERIES

RILLETTES

Pork - Mayenne - Les Gorronnaises

6€

ROSETTE

Pork - Ardèche - Salaisons Marion

9€

COOKED HAM

Pork - Rhône - Bobosse

8€

SMOKED HAM

Pork - Haute-Savoie - Mont Charvin

9€

BRESAOLA

Beef - Italy - Levoni

11€

DRIED SAUSAGE

Pork - Aveyron - Montagne Aveyron

11€

DRINKS

CAPPUCCINO / LATTE

4,5€

TEA / INFUSION

4,5€

HOT CHOCOLATE (homemade))

5€

VIENNESE HOT CHOCOLATE

6€

VIENNESE COFFEE

5,5€

FRESH JUICE (Orange / Lemon)

6,5€

BREAKFAST

Monday to Saturday / 10am - 12pm

OPTIONS

CLASSIC - 5,5€

SLICE OF BREAD or CROISSANT

HOT DRINK

(Coffee, latte, americano, decaf, or tea)

“CH'TI DEJ” - 9,5€

COFFEE + MAROILLES

*PS: Even if the Ch'tis won't be happy,
you can replace the Maroilles with another cheese.*

FOOD

SWEET

CROISSANT 2,5€

TARTINE 2,5€
Baguette, butter, jam

GRANOLA 5€
Pear with cannel, yogurt

SAVORY

GRILLED CHEESE 9,5€
Cheese of the day, Brillat-Savarin
with herbs and vegetables

CHEESES
À la carte

CHARCUTERIES
À la carte

DRINKS

HOT DRINKS

COFFEE 2,5€
Espresso / Americano / Decaf

DOUBLE ESPRESSO 3,5€

CAPPUCCINO / LATTE 4,5€

TEA / HERBAL TEA 4,5€

HOT CHOCOLATE Homemade 5€

VIENNESE CHOCOLATE 6€

VIENNESE COFFEE 5,5€

JUICES

GLASS OF APPLE JUICE 3€

FRESH JUICE (Orange / Lemon) 6,5€