

BOARDS

Artisanal French & Spanish charcuterie
21,00

Mature cheese board from
«Ferme d'Alexandre»
21,00

Gourmet mix board
25,00

Truffle board
*Truffle burrata cheese, truffle croque monsieur,
truffle tarama, truffled French fried*
39,00

House board
*Fried Brie cheese, chicken skewer,
iberic ham croquette, cheddar French fries*
25,00

Végé Lover Board
*Guacamole, falafels, cheddar French fries,
pink humus, avocado toast*
25,00



SNACKS

Aztec guacamole
Spicy guacamole, served with corn chips
9,50

Creamy Burrata cheese 125g
**Truffle supplément +5€*
14,50

Homemade truffled tarama
Served with toasts
12,00

Crunchy Brie cheese
Served with sweet and sour dressing
9,50

Iberic ham croquette
Served with chimichurri sauce
12,00

XXL French fries bowl with cheddar
9,00

STARTERS

French egg mayonnaise
Farm egg (from La Bigotière), green mayo
9,00

Onion soup, grilled Comté cheese
THE homemade classic dish of parisian bistros
19,50

Snails with persillade
*Burgundy snails from
«Maison de l'escargot» Served by 6 or 12*
15,00 / 27,00

Iberic Cecina beef
Spanish beef charcuterie
15,00

Foie gras pie
Foie gras pie, pork sausage meat, potatoes, gravy
19,00

Sea bream carpaccio
*Raw sea bream marinated with Italian citrus,
Can be served as a main 23€ with French fries or salad*
15,00

BURGERS & TOASTS

Served with homemade French fries

Truffle croque monsieur
*Square sandwich bread, Comté cheese,
truffled ham, truffled Isigny cream*
19,00

Smash burger
*Artisanal bun's, homemade angus steak,
dry-aged cheddar, onion (double burger +5€)*
19,50

Avocado toast
*Focaccia bread, avocado,
pink humus, pomegranate, feta cheese*
17,00

BIG SALADS

Caesar salad
*BBQ chicken, hard boiled eggs, tomatoes,
croutons, salad, caesar sauce, parmesan cheese*
18,00

Buddha bowl
*Sea bream tartare, avocado, quinoa,
edamame, cucumber, pomegranate, salad,
sesame, cebette, coriander, mango-passion fruit dressing*
22,00

Végé Dream
*Falafels, sweet potatoe, edamame,
quinoa, avocado, pomegranate, salad,
mango-passion fruit dressing,
coriander, cebette*
16,00



MAINS



Beef tartare

Spiced "Charolais" beef, homemade French fries
21,00

«Ferme du Maine» chicken

Beautiful chicken from la Ferme du Maine, served with
buttered potato purée and gravy, truffle supplement +5€
22,00

Pork ribs from Monts Lagast

Slow cooked for 10 hours, grilled on our BBQ,
served with a roasted sweet potato
21,00

Nobu Style salmon

Salmon steak marinated in Japanese-style,
served with green vegetables
25,00

Octopus from Galicia

Octopus, grenailles potatoes,
caponata sauce with olives
24,00

Gnocchis alla parmigianna

Gnocchis homemade tomato sauce and
eggplant, grilled with mozzarella di buffala
17,00

CLAUDE'S BBQ

All our steaks are cooked on a charcoal lava stone BBQ,
which gives this famous grilled flavour !

Galicia beef flank steak - 200g 23,00

Whole duck breast from Ferme de Bigorra - 360g 27,00

«Blonde de Galice» entrecôte - 350g 35,00

TO SHARE

«Blonde de Galice» beef T-bone, dry-aged for 30 days 10,00 / 100g
Exceptional cut, with a bone forming a T, splitting filet from sirloin

«Angus» beef ribeye, dry-aged for 30 days 11,00 / 100g



Homemade sides 6,00
French fries, salad,
potatoes, pilaf rice,
vegetables

Homemade sauces 2,50
Béarnaise, Kampot pepper sauce,
chimichurri, gravy

DESSERTS

Crème brûlée with Bourbon vanilla

Vanilla cream, a classic, never disappoints
9,00

XXL Cookie

Chocolate chips cookie,
vanilla icecream, popcorn mousse,
10 minutes wait, made on order
14,00

Rice pudding

With dulce de leche
10,00

Apple pie Tatin style

Caramelized apples
Isigny cream or vanilla icecream
10,00

Very gourmet café

Assortment of 5 desserts with
a coffee (tea or hot chocolate +1€)
11,00

Frozen citrus cup

Lime, blood orange and Sicilian lemon,
served with their artisanal sorbets
13,00

ARTISANAL ICECREAMS & SORBETS

Icecreams

Salted caramel butter, pistachio,
Madagascar vanilla, coffee, hazelnut

Sorbets

Dark chocolate, strawberry, raspberry,
mango, lemon

2 scoops 7,50 3 scoops 10,00



Sunday nuts

Hazelnut and vanilla icecream, cookie,
gianduja dressing, homemade whipped cream
12,00

Banana split

Vanilla and chocolate icecream, banana,
chocolate sauce, homemade whipped cream
12,50



Our wines have been made with passion by
independant winemakers respectful of the terroir.

CHAMPAGNE

			
Gimonnet-Gonnet - Brut	12cl	75cl	150cl
Ruinart «R» - Brut	15,0	89,0	**
Ruinart Blanc de blancs - Brut	**	120,0	220,0
Les Frères Mignon Blanc de blancs 1er cru «L' aventure» - Extra Brut	**	220,0	**
Gimonnet-Gonnet Rosé - Brut	**	105,0	220,0
	**	135,0	**

WHITE

					
Languedoc	Duo des mers VDF - Domaine Reunis de Cébazan	Viognier Sauvignon	12cl	25cl	75cl
	Chardonnay AOC Limoux - Domaine Anne de Joyeuse	Chardonnay	6,0	11,0	29,0
			6,50	12,0	32,0
Loire	Vouvray AOC - Domaine Breton	Chenin	**	**	39,0
	Sancerre AOC - Domaine Doudeau-Léger	Sauvignon	8,50	15,0	45,0
Bourgogne	Chablis AOC - Domaine Grossot	Chardonnay	9,50	19,0	56,0
	Pouilly-Fuissé AOC - Domaine Sarazinière	Chardonnay	**	**	62,0
Alsace	Gewurztraminer AOC - Camille Braun	Gewurztraminer	8,50	16,0	45,0

RED

					
Languedoc	Corbières AOC «Les lanes» - Château la Baronne		12cl	25cl	75cl
	Terrasse du Larzac AOC - Domaine Mas Discipline		7,50	14,0	39,0
			**	**	49,0
Loire	Bourgueil AOC «Trinch !» - Domaine Breton		7,0	13,0	38,0
Bourgogne	Hautes Côtes de Beaune AOC - Domaine Chevrot		**	**	59,0
	Savigny-lès-Beaune «Vieilles Vignes» AOC- Domaine Maréchal		**	**	89,0
Vallée du Rhône	Côtes du Rhône AOC - Domaine Saint-Cosme		6,50	12,50	34,0
	Crozes-Hermitage AOC - Domaine Combier		8,50	16,0	44,0
	Saint-Joseph AOC «L'instinct» - Domaine Jolivet		**	**	63,0
	Châteauneuf-du-Pape AOC - Domaine Duseigneur		**	**	75,0
Bordeaux	Lalande-de-Pomerol AOC - Château Haut-Musset		9,50	18,0	50,0
	Margaux AOC - Château des Eyrins Gonet-Médeville		**	**	68,0
Beaujolais	Fleurie AOC - Domaine Laura Lardy		**	**	53,0

ROSÉ

					
Sud-Ouest	The Little Rosé IGP Atlantique	Merlot & Malbec	12cl	25cl	75cl
			6,50	12,0	32,0
Provence	Coteaux d'Aix-en-Provence AOC - Mongestine	Cinsault & Grenache	7,50	13,0	39,0
	Côtes de Provence AOC - Domaine Navicelle	Grenache	8,50	16,0	49,0

CREATION COCKTAILS

For a Double cocktail +10€

Spicy Madame

French vodka Nuage,
homemade spiced passionfruit syrup,
mango juice, passionfruit,
lime
15,00

Dancing Queen

Pink gin, hibiscus syrup,
lime, ginger beer La French
15,00

Bad Girls

French vodka Nuage, strawberries, lychee,
homemade summer syrup, lemon juice
15,00



Jardin Secret

French gin Nuage,
elderflower liquor,
cucumber and basil juice, lime, soda
15,00

Jungle Boogie

Dark rum Plantation,
homemade tropical syrup,
pineapple juice, hot liquor, lime juice
15,00

Señora Claude

Tequilla Espalon, Apérol,
homemade rosemary-honey syrup,
lemon juice, citrus soda
15,00

CLASSIC COCKTAILS

For a Double cocktail +8€

Moscow Mule

Vodka Nuage, ginger beer
La French, lime juice
12,50

Mojito

Dark rum, fresh mint,
sparkling water, lime, crushed ice
12,50

Saint-Germain Spritz

Saint-Germain elderflower liquor, prosecco,
sparkling water, twist of lemon
12,50

Apérol Spritz

Apérol, prosecco, sparkling water,
orange slice
12,50

Caïpirinha

Cachaça (Brazilian sugar cane alcohol),
lime, sugar, soda
12,50

Negroni

Gin, sweet vermouth,
Campari, twist of orange
12,50

Espresso Martini

Vodka Nuage, coffee liquor,
espresso, simple syrup
12,50

Piña Colada

White rum, pineapple juice,
coconut cream, simple syrup
12,50

Sex on the beach

Vodka, Chambord liquor,
cranberry juice,
peach cream, orange juice
12,50

Pornstar Martini

Vodka Nuage, passionfruit,
vanilla syrup, lemon, prosecco
14,50

ALCOHOL-FREE COCKTAILS

For a Double cocktail +5€

Virgin Mojito

Lime, sugar, mint, lemonade
9,50

Peach Belly

White peach purée,
homemade rosemary-honey syrup, tonic water
9,50

Berry Love

Red berries, passionfruit,
pomegranate juice, strawberry syrup, lemon juice
11,00

Virgin Piña

Fresh pineapple, pineapple juice,
coconut cream
9,50

Fleur d'hibiscus

Ginger beer,
hibiscus syrup, lemon juice
9,50

Virgin Pornstar Martini

Passionfruit purée, vanilla syrup,
lemon juice, fresh passionfruit
11,00

ALCOHOLS

GIN & TONIC

*A tonic «Fever Tree» from your choice
is included with your gin :
Indian tonic, Mediterranean tonic or Elderflower tonic*

	5cl	10cl
Nuage	12,50	19,00
<i>French gin</i>		
Citadelle	15,00	24,00
<i>French gin</i>		
Bombay Sapphire	14,00	22,00
<i>English gin</i>		
Hendrick's	16,00	25,00
<i>Scottish gin</i>		
Monkey 47	20,00	38,00
<i>German gin</i>		



VODKAS

	5cl	10cl
Nuage	10,00	18,00
<i>French vodka</i>		
Grey Goose	16,00	28,00
<i>French vodka</i>		
Absolut	13,00	21,00
<i>Swedish vodka</i>		
Belvedere	16,00	28,00
<i>Polish vodka</i>		
Soda or juice	2,50	
Red Bull	4,50	

LIQUORS

	5cl	10cl
Chartreuse	14,00	23,00
<i>Green or yellow</i>		
Get	10,00	18,00
<i>27 or 31</i>		
Cointreau	10,00	18,00
Grand Marnier	10,00	18,00
Limoncello	10,00	18,00
Amaretto	10,00	18,00
Génépi 1821 Dolin	12,00	20,00
Bailey's	10,00	18,00

RUMS

	5cl	10cl
Havana 3 ans blanc	11,00	19,00
<i>Cuba</i>		
Havana 7 ans	12,00	20,00
<i>Cuba</i>		
Don Papa Baroko	13,00	21,00
<i>Philippines</i>		
Diplomatico Reserva Exclusiva	14,00	22,00
<i>Venezuela</i>		
Plantation Barbados XO 20 ans	16,00	28,00
<i>Barbados</i>		
Bally 12 ans	19,00	35,00
<i>Martinique</i>		
Zacapa 23 ans	21,00	39,00
<i>Guatemala</i>		

DIGESTIVES

	5cl	10cl
Cognac Bourgouin	13,00	21,00
<i>«Verseau» VSOP</i>		
Bas Armagnac Laballe	14,00	23,00
<i>«Resistance»</i>		
Poire William's Sab's	14,00	23,00
<i>«La Poire»</i>		
Vieille Prune de Souillac	14,00	23,00
Calvados Roger Groult 8 ans	13,00	21,00
Eau de vie de Mirabelle G.Miclo	12,00	20,00

LES APÉRITIFS

SHOTS

Shot of your choice	7,00
<i>Vodka, tequila or rum</i>	
GREEN	7,00
<i>Vodka, Get 27</i>	
TGV	7,00
<i>Tequila, gin, vodka</i>	
B52	7,00
<i>Bailey's, Kahlua, Grand Marnier</i>	
10 shots tray	55,00

Kir with white wine - 12cl	6,50
<i>Blackberry, blackcurrant, peach, raspberry</i>	
Kir Royal with champagne - 12 cl	15,00
Ricard or Pastis 51 - 2,5 cl	6,50
Martini- 6 cl	8,00
<i>Red or White</i>	
Campari - 6 cl	8,00
Suze- 6 cl	8,00
Glass of Prosecco - 12 cl	9,00
Bottle of Prosecco- 75 cl	39,00

ALCOHOLS

FRENCH WHISKIES

	5cl	10cl
BELLEVOYE BLANC - Finition Sauterne	14,00	23,00
<i>French triple malt whisky, aged between 3 to 8 years and finished in Sauternes barrels. On retrouve un whisky Aromatic, gourmet, dry fruits and spices</i>		
BENJAMIN KUENTZ «Végétale musette» - Single Malt	17,00	30,00
<i>Single malt whisky, light and fresh, with floral notes of vanilla, pear, freshly cut grass, and a final touch of honey cereals, lime and soft spices.</i>		
TWELVE «Basalte» Aubrac	19,00	34,00
<i>Complex and woody single malt with honey and plum notes, large and creamy mouth, long and elegant final mouth with dry fruits.</i>		
EQUOIA «Tourbé» - Distillerie du Vercors	22,00	42,00
<i>Pure malt combining peat and ripe fruits, honey and vanilla, with a long and captivating final mouth.</i>		

WHISKIES

	5cl	10cl
Ballentines	11,00	19,00
<i>Scotland</i>		
Jack Daniel's n°7	14,00	21,00
<i>U.S.A</i>		
Glenmorangie 10 years	16,00	28,00
<i>Scotland</i>		
Nikka Coffey Grain	16,00	28,00
<i>Japan</i>		
Craigellachie 13 years	18,00	32,00
<i>Scotland</i>		
The Balvenie Double Wood 12 years	19,00	34,00
<i>Scotland</i>		
Lagavulin 16 years	22,00	42,00
<i>Scotland</i>		



BOTTLED BEERS

Pink Sun (alcohol-free)	8,50
<i>33cl</i>	
Corona	9,00
<i>33cl</i>	
Desperados	9,00
<i>33cl</i>	
La Parisienne brune	9,00
<i>33cl - Artisanal Parisian beer</i>	
Cider «Fils de pomme» brut	9,00
<i>33cl</i>	

DRAFT BEERS

	25cl.	50cl.
La «Rive»	6,00	10,00
<i>Blond</i>		
1664	6,50	11,00
<i>Blond</i>		
Oeil de Biche	6,50	11,00
<i>Artisanal Parisian blond</i>		
Grimbergen	7,00	12,00
IPA Demory	7,00	12,00
White 1664	6,50	11,00
Picon with beer	6,00	10,00



HAPPY HOURS
From Monday to Friday (17h to 21h)
(except bank holidays)



Alcohol-free cocktails	7,00
<i>Virgin Mojito, Virgin Piña, Fleur d'hibiscus, Peach Belly</i>	
Pint of blond beer «La Rive»	6,50

Classic cocktails	8,00
<i>Caipirinha, Sex on the Beach, Saint-Germain Spritz, Moscow Mule, Piña Colada, Apérol Spritz, Negroni, Mojito.</i>	

SWEET CREPE

Sugar crepe	6,00	Nutella & banana crepe	8,50
Nutella crepe	7,00	Nutella & strawberries crepe	9,50
Jam crêpe	7,00		
Strawberry, apricot		Extra :	
Grand Marnier crepe	10,50	Whipped cream +1,5€	
		Vanilla icecream +2,5€	

COFFEES

*After 18h only served with food

Espresso or American* Bio	3,50
Macchiato*	3,80
Latte*	5,80
Cappuccino	7,50
Double espresso Bio	6,50
Café Viennois	8,00
Coffee with whipped cream	
Hot chocolate	6,00
Viennois chocolate	8,00
Hot chocolate with whipped cream	
Matcha Latte	7,00
Matcha powder Bio and milk	
Chai Latte	7,00
Black tea and spices Bio with milk	
Rum grog	9,50
Very gourmet coffee	11,00
Assortment of 5 desserts with a coffee (tea or hot chocolate +1€)	
Irish coffee	12,00
With cream or whipped cream	
Extra :	
Oat milk	0,50

TEAS & HERBAL TEAS MAISON RICHARD

Black tea	6,00
Darjeeling Bio , Breakfast Bio , Earl Grey, Red berries	
Green tea	6,00
Mint green tea Bio ,	
Sencha green tea Bio , Jasmine gree tea	
White tea	6,00
Rose-Lychee white tea	
Herbal teas	6,00
Verbena Bio , Chamomile Bio , Linden Bio	
Rooibos	6,00
Rooibos with spices (naturally theine-free)	

MADAME
Claude


ENGLISH
MENU


INSTAGRAM

DETOX SMOOTHIES

Invincible
Fortifying and high in fibers :
apple, pineapple, kiwi, banana, spirulina, mint
11,50
Immortel
Anti-inflammatory and full of vitamins :
strawberry, açai, banana, pineapple, raspberry
11,50
Surpuissant
Revitalising and anti-fatigue :
mango, banana, passionfruit, acerola
11,50



SOFTS

Coca-Cola, Coca-Cola zéro, Sprite	5,90
33cl	
Orangina, Fanta	5,90
25cl	
Ginger beer Bio	5,90
La French 25cl	
Freshly squeezed juice	8,00
Orange or lemon	
Homemade citronnade	7,00
Lemon or hibiscus. Still or sparkling water. 45cl.	
Homemade iced tea Bio	7,00
Made with green tea 45cl	
Fruit juice	5,90
Apple, orange, pineapple, apricot, strawberry, tomato	
Still water	5,90
Evian 33cl	
(Evian 75cl. 8,00€. only served with food)	
Sparkling water	5,90
Badoit 33cl	
(Badoit 75cl. 8,00€. Only served with food)	
Tonic	5,90
Fever tree 20cl	
Iced latte, Iced matcha, Iced chai	7,00