



La Carte

NOS ENTRÉES

SALADE DE PASTÈQUE

Feta, amandes, menthe & huile d'olive
14, 15

12

CEVICHE DE DORADE

15

Marinade leche de tigre, maïs & patate douce
1, 7, 10, 24

COEUR DE BURRATA

Stracciatella, pêches fraîches, noisettes
& pesto de menthe
14, 16

20

CARPACCIO DE BETTERAVE

13

Betterave blanche & huile d'olive d'umeboshi
27

NOS PÂTES

RISOTTO VERDE

Fregola Sarda, courgettes, petits pois,
asperges & fèves
1, 7

20

PIPE RIGATE JAMBON & TRUFFE

26

Tartufata, jambon blanc & Comté
1, 7, 14, 27

FUSILLI AUX GAMBAS

25

Courgettes, estragon, ail & piment
1, 7, 8, 9, 14, 24

NOS POISSONS - GARNITURE AU CHOIX



THON MI-CUIT CROUSTILLANT

29

Purée de courgettes, pistaches &
vinaigrette au soja
7, 10, 12, 14, 21, 26, 27

POULPE RIVIERA

36

Poulpe grillé, jalapeños & condiment Riviera
14, 27, 29

NOS VIANDES - GARNITURE AU CHOIX

NOIX D'ENTRECÔTE ARGENTINE

39

Beurre Café de Paris
10, 14, 25, 27

CÔTELETTES D'AGNEAU

37

Croûte de panko au shiso, labneh,
poivrons épicés & huile de menthe
1, 7, 12, 14, 25, 27

COQUELET RÔTI AU TERIYAKI

33

Tomates confites, olives & basilic
7, 12, 24, 27

NOS GARNITURES

FRITES MAISON

5

PURÉE DE POMMES DE TERRE

5

SALADE VERTE

5

MAÏS GRATINÉ À LA MOZZARELLA

5

HARICOTS VERTS

5

ET À LA SAUCE KIMCHI



La Carte

NOS INCONTOURNABLES DE L'ÉTÉ

MINI SMASH BURGER

25

Onion rings, tomates, sucrine, cheddar, ketchup maison au sésame, frites & salade
1, 7, 12, 14, 24, 25, 26, 27

POKE BOWL ORIGINE



17

Quinoa, carottes, tomates, concombres, fèves, radis blanc et noir, haricots mange-tout & wakamé
7, 12, 25, 26

SALADE CAESAR NIPPONE

26

Salade romaine, suprême de poulet, bonite séchée, tomates cerises confites, œufs durs, feuille de nori, croûtons, parmesan, olives & sauce Tosazu
1, 7, 9, 10, 12, 14, 25, 27

CARPACCIO DE BŒUF

25

Vinaigrette sauce soja, roquette, parmesan, câpres, olives taggiasca, croûtons de focaccia, frites & salade
1, 7, 12, 14, 26, 27

TARTARE DE BOEUF



27

Rumsteak de bœuf au couteau, olives taggiasca, pickles d'oignons, copeaux de parmesan, ketchup tartufata, huile de truffe, frites & salade
9, 14, 25, 27

NOS PLANCHES - À PARTAGER ... OU PAS !

FROMAGES



20

Sélection de fromages
13, 14, 17, 25, 27

CHARCUTERIES

20

Sélection de charcuteries
14, 25, 27

MIXTE

21

Sélection de fromages & charcuteries
13, 14, 17, 25, 27

NOS DESSERTS

CHOUQUETTES À LA VANILLE

12

Sauce fraise et chocolat
1, 7, 9, 13, 14

ASSIETTE DE FROMAGES

13

13, 14, 17, 25

SABLÉ BRETON AU CACAO

12

Crèmeux au chocolat, noisettes caramélisées, graines de Sobacha & glace vanille
1, 7, 9, 13, 14, 16

GLACES & SORBETS AU CHOIX

9.50

3 boules

6.50

2 boules

3.50

1 boule

1

Supplément chantilly maison

9, 14, 21

CHEESECAKE AU SPÉCULOOS

10

Coulis de fruits rouges
1, 7, 9, 13, 14, 15

SOUPE DE PÊCHE AU THÉ EARL GREY

11

Poivre Timut & sorbet pêche de vigne



La Carte

OUR STARTERS

WATERMELON SALAD 
Feta, almonds, mint & olive oil
14, 15

12

SEA BREAM CEVICHE 15
Leche de Tigre marinade, corn & sweet potato
1, 7, 10, 24

BURRATA HEART 
Stracciatella, fresh peaches, hazelnuts &
mint pesto
14, 16

20

BEETROOT CARPACCIO  13
White beetroot & umeboshi olive oil
27

OUR PASTA

VERDE RISOTTO 
Fregola Sarda, zucchini, peas, asparagus
& broad beans
1, 7

20

PIPE RIGATE HAM & TRUFFLE 26
Tartufata, ham & Comté cheese
1, 7, 14, 27

FUSILLI WITH PRAWNS 25
Zucchini, tarragon, garlic & chili
1, 7, 8, 9, 14, 24

OUR FISHES - SIDE DISH OF YOUR CHOICE



CRISPY HALF-COOKED TUNA 29
Zucchini purée, pistachios &
soy vinaigrette
7, 10, 12, 14, 21, 26, 27

RIVIERA OCTOPUS 36
Grilled octopus, jalapeños &
Riviera condiment
14, 27, 29

OUR MEATS - SIDE DISH OF YOUR CHOICE

ARGENTINIAN RIBEYE STEAK 39
Café de Paris Butter
10, 14, 25, 27

LAMB CHOPS 37
Shiso panko crust, labneh, spiced peppers
& mint oil
1, 7, 12, 14, 25, 27

ROASTED SPRING CHICKEN 33
Teriyaki-glazed, confit tomatoes, olives & basil
7, 12, 24, 27

OUR SIDES

FRENCH FRIES 5
GREEN SALAD 5
GREEN BEANS 5

MASHED POTATOES 5
MOZZARELLA-GRATINATED CORN 5
WITH KIMCHI SAUCE



La Carte

OUR SUMMER "MUST-HAVE"

MINI SMASH BURGER

25

Onion rings, tomatoes, baby gem lettuce, cheddar, homemade sesame ketchup, French fries & salad
1, 7, 12, 14, 24, 25, 26, 27

ORIGINE POKE BOWL



17

Quinoa, carrots, tomatoes, cucumbers, broad beans, white and black radishes, snow peas & wakame
7, 12, 25, 26

JAPANESE-STYLE CAESAR SALAD

26

Romaine lettuce, chicken supreme, dried bonito flakes, confit cherry tomatoes, hard-boiled eggs, nori, olives, croutons, parmesan & Tosazu dressing
1, 7, 9, 10, 12, 14, 25, 27

BEEF CARPACCIO

25

Soy sauce vinaigrette, arugula, parmesan, capers, taggiasca olives, focaccia croutons, French fries & salad
1, 7, 12, 14, 26, 27

BEEF TARTAR



27

Knife-cut beef rump steak, Taggiasca olives, pickled onions, parmesan shavings, tartufata ketchup, truffle oil, French fries & salad
9, 14, 25, 27

OUR PLANCHES - TO SHARE... OR NOT!

CHEESES



20

Selection of cheeses
13, 14, 17, 25, 27

COLD CUTS

20

Selection of cold cuts
14, 25, 27

MIX

21

Selection of cheeses & cold cuts
13, 14, 17, 25, 27

OUR DESSERTS

VANILLA CHOUQUETTES

12

Strawberry & chocolate sauce
1, 7, 9, 13, 14

CHEESE PLATE

13

13, 14, 17, 25

COCOA BRETON SHORTBREAD

12

Chocolate cream, caramelized hazelnuts, Sobacha seeds & vanilla ice cream
1, 7, 9, 13, 14, 16

ASSORTED ICE CREAMS & SORBETS

3 scoops 9.50

2 scoops 6.50

1 scoop 3.50

Extra homemade whipped cream 1

9, 14, 21

SPECULOOS CHEESECAKE

10

Red berry coulis
1, 7, 9, 13, 14, 15

EARL GREY PEACH SOUP

11

Timut pepper coulis & vineyard peach sorbet



Les Boissons

LES BIÈRES/BEERS

	30CL	50CL
Diekirch	5	8.30
Tripel Karmeliet	6.50	10
Picon beer	7	9.50
Diekirch 0%	5.50	
Bofferding	6	
Leffe blonde / brune	6.50	
Corona	8	
Franziskaner Weissbier		7.50

LES APÉRITIFS

Crodino	10CL	5.50
Ricard	4CL	6
Martini bianco/rosso	6CL	6.50
Porto rouge	6CL	6.50
Campari soda / orange	6CL	7.50
Kir vin blanc	14CL	7.50
Kir Grand-Ducal	12CL	8.50
Kir Royal	12CL	15
Lillet Blanc	5CL	6

LES DIGESTIFS/DIGESTIVES

	4CL
Limoncello, Amaretto, Bailey's, Grand Marnier, Cointreau, Get 27, Sambuca	7.50
Cognac Frapin XO	20
Jägermeister, Averna, Fernet Branca	7
Calvados Père Magloire VSOP	9
Rémy Martin VSOP	11
Armagnac Comte de Ferragut VS	11
Grappa Nonino Chardonnay	11
Eau de vie Poire / Mirabelle / Kirsch	10

FROIDES & CHAUDES SOFTS & HOT DRINKS

	25CL	50CL	1L
Rosport Bleu	3.50	5.60	
Vittel	3.50	5.60	7.50
San Pellegrino		5.60	7.50
Perrier		33CL	4
Coca-Cola / Coca Zero		20CL	4.50
Fanta Orange / Sprite			
Orange, pineapple, apple, peach, tomato juice		20CL	5
Schweppes tonic, ice tea		25CL	4.80
Homemade ice tea 		25CL	5
Red Bull		25CL	6
Squeezed orange/lemon juice		20CL	8
Espresso, coffee, decaf			3.50
Tea, infusion			
Double espresso, hot chocolate, cappuccino			4.50
Café frappé, sirop de sucre de canne, sirop d'orgeat			6.00

SPIRITUEUX/SPIRITS

	4CL
Rhum Havana Club	7.50
Rhum Havana Especial	8
Rhum La Hechicera Reserva	12
Whisky Glenfiddich 12 ans	10
Whisky Chivas Regal	12
Whisky Jameson	12
Whisky Jack Daniels	10
Whisky Four Roses	8
Tequila Olmeca	7.50
Vodka Absolut	7.50
Gin Beefeater	7.50
Gin Hendrick's	10
Gin Opyos	15
Gin Monkey 47	15
Supplément soft	2.80
Red Bull	3.80
Fever-Tree Elderflower, Tonic, Raspberry & Rhubarb, Ginger Beer	3.80



Wines & Champagnes

VINS ROUGES/RED WINES

	14CL	75CL
Moment de plaisir Merlot 2024 	8	32
Zaccagnini Montepulciano d'Abruzzo DOC, 2023, Italia	8 150CL	38 70
Agneau Rouge Bordeaux AOC, Baron Philippe de Rothschild, 2023	8.50	40
Protos Joven Roble DOP, Ribera del Duero, 2023, Spain	9.50	45
Côtes du Rhône "Mon Coeur", 2023	10	46
Pinot Noir AOP, Bernard Massard, 2024 	10	46

VINS ROSÉS/ROSE WINES

	14CL	75CL
Moment de plaisir rosé, 2024 	8	32
Pesque Lune, Vin de pays IGP Argens, 2024 	8	35
Maison Sainte Marguerite, Symphonie, 2023 	9.50	45
Château Les Crostes, Cuvée Amalia, 2024	9.50	45

VINS BLANCS/WHITE WINES

	14CL	75CL
Moment de plaisir Chardonnay, 2024 	8	32
Chardonnay, Les Ronces,  IGP Pays d'Oc, 2025	8.50	40
Marius Viognier, IGP Pays d'Oc, 2024	8.50	40
Cuvée Ban des Cigales, Blanc Moelleux, Grande Courtade, 2024 	8.50	40
Riesling Grand Premier Cru, Clos des Rochers, 2023 	9.50	45
Sauvignon Mouton Cadet, X Nathan Baron Philippe de Rothschild, 2023 	9.50	45
Pinot Gris Grand Premier Cru, Clos des Rochers, 2024 	9.50	45

CHAMPAGNES & CRÉMANTS

	12CL	75CL
Crémant Millésimé, Bernard Massard, 2021 	12	55
Champagne Brut Tradition, Girost Moussy	15	70
Laurent Perrier "La Cuvée"		100



Cocktails

SPRITZ

APEROL SPRITZ 12

Aperol, orange, crémant, sparkling water

LIMONCELLO SPRITZ 12

Limoncello, lemon, crémant, sparkling water

GIN

GIN BEEFEATER 12

Gin Beefeater, Schweppes tonic

HENDRICK'S TONIC 14

Gin Hendrick's, Fever-Tree Elderflower

GIN FIZZ 12

Gin Beefeater, lemon juice, sugar cane syrup, sparkling water

NEGRONI 12

Gin Beefeater, Campari, Rosso Martini, orange

LILLET

LILLET TONIC 12

Lillet, Schweppes tonic

LILLET TONIC RASPBERRY & RHUBARB 12

Lillet, Fever-Tree Raspberry & Rhubarb

WHISKY

OLD FASHIONED 12

Four Roses bourbon, sugar cane syrup, orange

IRISH COFFEE 12

Jameson, coffee, brown sugar, whipped cream

RUM

MOJITO 12

Rhum Havana Club Bianco 3 years, mint, lime, brown sugar, sparkling water

CUBA LIBRE 12

Rhum Havana Club Especial, Coke, lime

CAÍPIRINHA 12

Cachaça, lime juice, brown sugar

VODKA

MOSCOW MULE 12

Vodka Absolut, Fever-Tree Ginger Beer, lime

ESPRESSO MARTINI 12

Vodka Absolut, Kahlua, espresso

WHITE RUSSIAN 12

Vodka Absolut, Kahlua, whipped cream

BLUE LAGOON 12

Vodka Absolut, Curaçao, lemon juice

TEQUILA

MARGARITA 12

Tequila, Cointreau, lime juice

TEQUILA SUNRISE 12

Tequila, orange juice, grenadine syrup



Mocktails

APEROL SPRITZ

12

Sober Spritz, orange, sparkling water

GIN FIZZ

12

Sober Gin, lemon juice, sugar cane syrup, sparkling water

MOJITO

12

Sober Rum, mint, lime, brown sugar, sparkling water

OLD FASHIONED

12

Sober Whisky, sugar cane syrup, orange zest

CUBA LIBRE

12

Sober Rum, lime, Coke

IRISH COFFEE

12

Sober Whisky, coffee, sugar cane syrup, whipped cream

GIN TONIC

12

Sober Gin, Schweppes tonic

ICED COFFEE

6

Sugar cane syrup, orgeat syrup

SOBER SPIRITS

Sober Spirits are non-alcoholic spirits, hand-distilled to restore the authentic taste of classic cocktails.
The elegance of a great cocktail, without the effects of alcohol.



IWSC
Londres
2021



SFWS
San Francisco
2022



SFWS
San Francisco
2023



World Alcohol Free Awards
2023 & 2024

