LUNCH MENU
NOON-2: 30 PM

FROM MONDAY TO FRIDAY

Starter, main course
or
main course, dessert
+ a glass of wine
24,90 €

Starter, main course, dessert
+ a glass of wine
29,90 €

Beef tataki,
garlic, coriander, lemon marinade

Sea bass ceviche, tangy marinade
(coco, mango, lime),
crunchy vegetables, exotic fruits

Green peas and mint gazpacho,
melon and watermelon balls

Beef rib steak 250 g,
mashed potatoes, béarnaise sauce

Snacked salmon,
summer vegetables, orange-flavoured butter

Carambar toffee crème brûlée

Coco chia mango

Fresh fruits salad

For a business lunch or a moment of conviviality around an inventive cuisine, let yourself be tempted by our multicultural creations. We have taken care to select local producers who care about the quality of their products. The Ile-de-France region is full of talent that deserves to be showcased, not to mention our employees from all over the world. The love of beautiful products knows no boundaries!

Homemade products. Organic products.

STARTERS

Snacked beef tataki, garlic, coriander, lemon marinade	11,00 €
Half-cooked duck foie gras, poached strawberry, rhubarb, brioche	13,00 €
Sea bass ceviche, tangy marinade (coco, mango, lime), crunchy vegetables, exotic fruits	11,00 €
Crispy salmon, green shizo sucrine, ponzu foam	12,00 €
Green peas and mint gazpacho, melon and watermelon balls	11,00 €

MEATS

Beef rib steak, 250 g, mashed potatoes, béarnaise sauce	21,00 €
Beef sirloin, 250 g, mashed potatoes, béarnaise sauce	23,00 €
Roasted chicken breast with verbena, corn cream, chorizo spicy sausage	22,00 €
Lamb chop, celeriac, glazed green peas, roasted watermelon	24,00 €
Beef tomahawk for 2 persons 1,2 kg, sidedish to choose	64,00 €

FISHES

Snacked salmon, summer vegetables, orange-flavoured butter	21,00 €
Pan-fried wild king prawn, fregola sarda, glasswort	24,00 €
Whole sea bream, stewed courgettes with lemon thyme and vanilla sauce	26,00 €
Crayfish tail à la plancha, sidedish to choose	29,00 €

Curious, treat yourself to our bites!
Give in to the discovery of our most beautiful lands!

DELICACIES

Boards of lancd / sea delicacies		5 pieces	10 pieces
Beef, foie gras, bass, salmon, gazpacho		16,00 €	28,00 €
Gillardeau oysters, spéciales n°3 Marennes Oléron	3 pieces	6 pieces	12 pieces
	7,00 €	13,00 €	22,00 €
Board of cold cuts			14,00 €
Summer salad:			16,00 €
Romaine salad, pink shrimps, grapefruit supreme, tamarind sauce, peanuts			
Dishes of refined cheeses			12,00 €
Seasonal fruits salad			9,00 €

CUP OF ICE CREAM OR SORBET

1 scoop **4,00 €** / 2 scoops **7,00 €** / 3 scoops **9,00 €**
vanilla • chocolate • strawberry

DESSERTS

Carambar toffee crème brûlée	8,00 €
Coco chia mango	8,00 €
Roasted peach, verbena, bergamot sabayon	10,00 €
Pineapple carpaccio with spices, vanilla ice cream	8,00 €

COCKTAILS LIST

MINUTE MADE FRUITS COCKTAILS

Detox 9,00 €

Green apple, celeriac, cucumber, ginger

Tropical 9,00 €

Pineapple, orange, lemon, grenadine

Antioxydants 9,00 €

Blueberry, strawberry, raspberry, grenadine, ginger

Jus énergétique 9,00 €

Orange, grapefruit, lemon, ginger

COCKTAILS WITH ALCOHOL 12,00 €

Mojito: rum, lime, brown sugar, fresh mint, sparkling water
Mojito Royal: rum, lime, brown sugar, fresh mint, Champagne
Gin Tonic: gin, Tonic, lemon
Piña Colada: rum, pineapple juice, coconut
Caipirinha: cachaça, lime, brown sugar
Margarita: tequila, triple sec, lemon
Moscow Mule: Ginger Beer, vodka, lemon juice
Spritz: aperol, prosecco, sparkling water
Cosmopolitan: cranberry, triple sec, vodka, squeezed lemon
Kama Sutra: rum, ginger, almonds, pistachio, pineapple, coco, lime juice
Bois bandé: rhum, sugar liqueur, ginger infused in spices, candied exotic fruits, coconut cream

CBD CANNABIS COCKTAILS 15,00 €

Lemon Haze Tonic: gin, soda, lime, CBD Lemon Haze
Green Gelato Martini: gin, Vermouth, crushed pepper, CBD Green Gelato
Amnesia Mule: vodka, lemon juice, ginger, CBD Amnesia

APERITIVES 4 CL

Pastis 51, Ricard	4,50 €
Martini rosso, bianco, dry	5,00 €
Porto, Campari	6,00 €
Kir white wine / Kir Royal	6,00 € / 14,00 €
Negroni: gin, Martini red, Campari	9,00 €
Dry martini: gin, Martini white	9,00 €
Américano: Campari, red Vermouth, sparkling water, orange slice	9,00 €
Old fashioned: whisky, orange zest, Angostura, sparkling water	10,00 €

SPIRITS 4 CL

BOURBON

Jack Daniel's	10,00 €
Woodford Reserve	12,00 €

SCOTCH WHISKIES

Ballantine's	9,00 €
Johnny Walker Black Label	10,00 €
Chivas Regal 18 years	18,00 €

SINGLE MALT

Glenfiddich 12 years	9,00 €
Dalmore 12 years	12,00 €
Lagavulin 16 years	16,00 €

JAPANESE

Nikka Days	12,00 €
Tokinoka	12,00 €

RUMS

Diplomatico (Venezuela)	10,00 €
Don Papa (Philippines)	12,00 €
Zacapa 23 (Guatemala)	16,00 €

GINS

Bombay Sapphire (England)	9,00 €
Hendrick's (Scotland)	11,00 €

VODKAS

Absolut (Sweden)	9,00 €
Grey Goose (France)	12,00 €

TEQUILAS

San José (Mexico)	9,00 €
Don Julio (Mexico)	12,00 €

COGNACS

Cognac Hennessy	12,00 €
Rémy Martin XO	23,00 €

DIGESTIVES

Amaretto	7,00 €
Amaretto Disaronno	6,00 €
Grappa	7,00 €
Limoncello	6,00 €
Get 27, Get 31	6,00 €
Manzana verde	5,00 €
Bailey's	7,00 €
Vieille prune de Souillac	8,00 €

SOFTS

	50 cl	100 cl
Evian	**4,00 €**	**7,00 €**
Badoit Verte	**5,00 €**	**9,00 €**
Perrier (33 c)l	**5,00 €**	
Coca-Cola / Coca-Cola Zero (33 cl)	**5,00 €**	
Ice Tea peach / Orangina / Tonic (25 cl)	**5,00 €**	
Lemonade	**4,00 €**	
Extra syrup	**1,00 €**	
Red Bull (25 cl)	**7,00 €**	
French ORGANIC fruits juices (25 cl)	**5,50 €**	



La Couvée

HOT DRINKS

Espresso, deca	**2,50 €**
Coffee with a dash of milk	**2,50 €**
Double espresso / Double deca	**5,00 €**
White coffee	**4,50 €**
Cappuccino	**6,00 €**
Hot chocolate	**6,00 €**
Tea or Infusion	**5,00 €**
Irish Coffee	**11,00 €**

BEER BOTTLES

Heineken (25 cl)	**5,00 €**
Leffe (33 cl)	**6,00 €**
Pelforth Brune (33 cl)	**6,00 €**

DRAUGHT BEERS

	25 cl	50 cl
Affligem	**5,00 €**	**10,00 €**
Bière Blanche	**5,00 €**	**10,00 €**
Bière de luxe	**5,50 €**	**11,50 €**

CHAMPAGNE

	12 cl	75 cl
Nicolas Feuillatte Brut	**12,00 €**	**70,00 €**
Ruinard R Brut		**85,00 €**
Ruinard Brut rosé		**125,00 €**
Ruinard Blanc de Blancs		**150,00 €**

Moët & Chandon Brut Impérial Magnum **350,00 €**

WINES

REDS

	12 cl	24 cl	75 cl
Bordeaux			
Bordeaux AOP Chapelle de Brivazac 2017/2018	**4,00 €**	**7,00 €**	
Bordeaux AOP Moulin de Labordes 2016/2018	**5,00 €**	**9,00 €**	**26,00 €**
Saint-Émilion AOP Château Roc de Boissac 2014	**7,00 €**	**13,00 €**	**39,00 €**
Saint-Julien AOP Château Lalande Borie 2015			**59,00 €**
Margaux AOP Château Labégorce 2015			**79,00 €**
Pomerol AOP Château Nenin 2016			**170,00 €**
Bourgogne			
Brouilly AOP Le Château des Tours 2019	**7,00 €**	**13,00 €**	**39,00 €**
Bourgogne AOP Pinot noir Louis Latour 2017/2019			**45,00 €**
Givry AOP Michel Michel Sarrazin 2019			**50,00 €**
Vosne Romanée AOP Dominique Laurent 2018			**95,00 €**
Languedoc			
Languedoc AOP Les Darons 2018/2019	**6,00 €**	**10,00 €**	**33,00 €**
Pic-Saint-Loup AOP Château Lancyre 2019	**7,00 €**	**13,00 €**	**39,00 €**
Vallée du Rhône			
Côtes-du-Rhône Sablet 2015	**7,00 €**	**13,00 €**	**39,00 €**
Crozes-Hermitage AOP Étienne Pochon 2018/2019			**45,00 €**
Gigondas AOP 2017/2018			**55,00 €**
Saint-Joseph AOC Vin de Vienne 2018 /2019			**57,00 €**
Châteauneuf-du-Pape AOP Château la Nerthe 2016			**62,00 €**
Côte-Rôtie Pierre Gaillard 2017			**137,00 €**

WHITES

Bourgogne			
Petit Chablis AOP	**4,00 €**	**7,00 €**	
Saint-Bris AOP Sauvignon 2018	**6,00 €**	**11,00 €**	**33,00 €**
Pouilly Fuissé AOP Les Gavouilles 2018	**7,00 €**	**13,00 €**	**39,00 €**
Chablis AOP Domaine George 2019/2020			**45,00 €**
Givry AOP Michel Sarrazin 2018/2019			**45,00 €**
Meursault Domaine Bouzereau 2017/2018			**85,00 €**
Puligny-Montrachet 1er Cru Les Referts 2016			**128,00 €**
Alsace			
Riesling AOP 2018/2020	**5,00 €**	**9,00 €**	**26,00 €**
Gewurztraminer AOP 2017/2018	**6,00 €**	**11,00 €**	**33,00 €**
Pinot Gris AOP 2018	**7,00 €**	**13,00 €**	**39,00 €**
Val de Loire / Vallée du Rhône			
Cheverny AOP Les Borderies 2018/2019	**6,00 €**	**11,00 €**	**33,00 €**
Sancerre AOP Les Châtaigniers 2018/2019			**45,00 €**
Condrieu AOP Pierre Gaillard 2019/2020			**62,00 €**

ROSES

Lubéron AOP Les Oliviers	**4,00 €**	**7,00 €**	
Côté Presqu'Île Minuty AOP Côtes-de-Provence 2020	**6,00 €**	**11,00 €**	**33,00 €**
Minuty Prestige AOP 2020			**50,00 €**
Magnum Minuty Prestige AOP 2020 **90,00 €**			

The abuse of alcohol is harmful for health. Drink moderately.