



21/10/2021
Ste Céline
SEASONAL MENU

TODAY'S SPECIAL *

CROQUE ...€	PASTA ... €
MEAT ...€	CHEF'S SUGGESTION ... €
FISH ... €	DESSERT ... €

* until rupture of stock

WINE OF THE MOMENT	14cl 25cl 50cl 75cl
BEER OF THE MOMENT	btle 33cl
COCKTAIL OF THE MOMENT	alcohol 4cl Happy Hour

HOME-MADE DISHES ARE MADE WITH RAW PRODUCTS. THEY ARE CONCEIVED WITH FRESH PRODUCTS CAREFULLY SELECTED TO OFFER YOU MAXIMUM OF FLAVORS. DAILY MEALS ARE REANALYZED EVERY DAY TO FOLLOW SEASONS, THE MARKET AND CHEF'S HUMOR.

THIS MENU IS RENEWED EVERY TIME IN A WHILE, ALWAYS ACCORDING TO THE SAME SEASONAL PRINCIPLES, PRODUCE ARRIVAL AND OUR CHEF'S INSPIRATION.

STARTERS

HOME-MADE DUCK "FOIE GRAS" NEW!!!	16.5
home-made fig jam	
CHICKEN SPRING ROLLS	9.5
sweet & chilli sauce	
PEA AND FRESH MINT SOUP NEW!!!	8.5
pastrami	
BURRATA	11.5
marinated zucchini and pepper, candied tomato, pesto sauce NEW!!!	
CHEDDAR ARANCINI	7.5
pickled red onions, chorizo cream NEW!!!	
AVOCADO AND SHRIMP TARTAR	9.5
citrus vinaigrette	

SALADS

COCO	15.5
marinated in colombo breaded chicken, parmesan, tomato, croutons, mustard and honey sauce, salad	
SALMON POKE BOWL NEW!!!	16.5
asian style salmon tartar (raw fish), rice, candied ginger, pineapple, tomato, carrot, cucumber, guacamole, salad	
THAI POKE BOWL NEW!!!	16.5
crispy shrimp, rice, candied ginger, pineapple, tomato, carrot, cucumber, guacamole, salad	
VEGAN POKE BOWL NEW!!!	15.5
marinated with curry tofu, quinoa, pineapple, tomato, carrot, cucumber, guacamole, salad	

TOASTS

COUNTRY SOURDOUGH BREAD WITH HOME-MADE FRIES AND SALAD

MONSIEUR 12.0
cooked ham, melted cheese
MADAME 12.5
cooked ham, fried egg, melted cheese
VEGETARIAN 13.5
mozzarella cheese, candied tomato, marinated zucchini and pepper, pesto sauce

THE ORIGIN OF OUR MEAT AND A LIST OF ALLERGENS IS AVAILABLE AT THE BAR.

FOOD

TRADITIONAL FRENCH BEEF TARTAR (raw meat), prepared, unprepared or "aller-retour", home-made fries, salad	16.5
FRENCH BEEF CHEESEBURGER WITH OR WITHOUT BACON	16.5
cheddar sauce, coleslaw, home-made fries	
VEGETARIAN CHEESEBURGER	15.5
cheddar sauce, potato, carrot and zucchini pancake, caponata with candied fruits, coleslaw, home-made fries	
FLANK OF ANGUS BEEF NEW!!!	19.5
Kerala pepper sauce, potato and sweet potato "au gratin", seasonal vegetables	
FRENCH MATURE RIB EYE STEAK NEW!!!	28.5
foyt sauce, pont-neuf style sweet potato	
GNOCCHI BASIL CREAM NEW!!!	16.0
seasonal vegetables, slices of parmesan	

FOOOOOOOOD

MON COCO SPECIALTIES

TRUFFLE AND PASTRAMI RISOTTO ALERTE PÉPITE!!!	20.5
slices of parmesan	
ASIAN STYLE SALMON TARTAR (raw fish) NEW!!!	18.5
kumquat, candied tomato, candied ginger, spring onion, fresh coriander and mint, shallot, home-made fries	
TUNA TATAKI NEW!!!	23.5
teriyaki sauce, saffron leek pan	
ITALIAN STYLE FRENCH BEEF TARTAR NEW!!!	18.5
(raw meat) mozzarella, egg, candied tomato, rucola salad, fresh basil, slices of parmesan, home-made fries	
PAN-SEARED SALMON NEW!!!	18.5
marinated in soy, sesame and honey sauce, vegetables, onion confit, lemon and olives tajine	
CHICKEN MARINATED IN COCONUT MILK AND CURRY thai rice, seasonal vegetables	16.0



CHEESES

SELECTION OF CHEESES

Cantal entre deux, St-Nectaire fermier, Sainte-Maure
THE SLICE 6.0 / THE PLATE OF THREE 12.0

DESSERTS

VALRHONA CHOCOLATE FONDANT ALERTE PÉPITE!!!	9.5
Toblerone heart, salted butter fudge	
NUTELLA TIRAMISU	8.5
spéculoos	
TERRINE OF FRENCH BRIOCHE	8.5
salted butter fudge, vanilla ice cream	
EVEREST WITH FRESH FRUITS NEW!!!	9.0
meringue, vanilla cream, red fruit coulis	
SEASONAL FRUITS SALAD	8.0
mango sorbet	
CHOU CRAQUELIN NEW!!!	9.5
crispy vanilla and pistacchio cream stuffed puff	
GOURMET COFFE A ^B or TEA A ^B	8.0

ICE CREAM AND SORBET

3 SCOOPS OF ICE CREAM OR SORBET	8.0
vanilla, chocolate, coffee, pistachio, lemon, raspberry, strawberry, mango	

CREPES

NUTELLA, JAM OR SPRINKLED WITH SUGAR	6.5
SALTED BUTTER FUDGE	7.0

KID'S MENU

(drink included)

UP TO 9 YEARS OLD

12.5

FRUIT JUICE (apple, orange, pineapple) or COCA-COLA or LEMONADE or STILL WATER (20cl)

ONE SMALL BURGER of your choice
cheeseburger / salmon burger / vegetarian burger
home-made fries

CREPES SPRINKLED WITH SUGAR or SCOOP OF ICE CREAM