



15/04/2022  
St Paterne  
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

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" home-made fig jam	16.5
CHICKEN SPRING ROLLS sweet & chilli sauce	10.5
BURRATA marinated zucchini and pepper, candied tomato, pesto sauce	12.5
CHEDDAR ARANCINI pickled red onions, chorizo cream	7.5
AVOCADO AND SHRIMP TARTAR citrus vinaigrette	10.5

### SALADS

COCO marinated in colombo breaded chicken, parmesan, tomato, croutons, mustard and honey sauce, salad	15.5
SALMON POKE BOWL salmon tartar (raw fish), thai rice, candied ginger, pineapple, tomato, carrot, cucumber, quacamole, salad	17.5
THAI POKE BOWL crispy shrimp, rice, candied ginger, pineapple, tomato, carrot, cucumber, quacamole, salad	17.5
MARCELLIN POKE BOWL breaded saint-marcellin cheese, thai rice, pineapple, tomato, carrot, cucumber, quacamole, salad	15.5

### TOASTS

COUNTRY SOURDOUGH BREAD WITH HOME-MADE FRIES AND SALAD
MONSIEUR 13.0 cooked ham, melted cheese
MADAME 13.5 cooked ham, fried egg, melted cheese
VEGETARIAN 14.0 mozzarella cheese, candied tomato, marinated zucchini and pepper, pesto sauce

### FOOD

TRADITIONAL FRENCH BEEF TARTAR (raw meat), prepared, unprepared or "aller-retour", home-made fries, salad	17.5
FRENCH BEEF CHEESEBURGER WITH OR WITHOUT BACON cheddar sauce, coleslaw, home-made fries	17.5
VEGETARIAN CHEESEBURGER cheddar sauce, potato, carrot and zucchini pancake, caponata with candied fruits, coleslaw, home-made fries	16.5
FLANK OF ANGUS BEEF <b>NEW!!!</b> tiger sauce, thai rice, seasonal vegetables	20.5
FRENCH RIB EYE STEAK foytot sauce, home-made fries	28.5
CHEESE RAVIOLI seasonal vegetables, pesto sauce, slices of parmesan	16.5

### FOOOOOOOOD

MON COCO SPECIALTIES

TRUFFLE AND PASTRAMI RISOTTO slices of parmesan	20.5
SALMON TARTAR (raw fish) kumquat, candied tomato, candied ginger, spring onion, fresh coriander and mint, schallot, home-made fries	19.5
TUNA TATAKI teriyaki sauce, saffron leek pan	24.5
WHOLE DUCK BREAST honey and sweet chilli pepper sauce, candied ginger, mashed of sweet potatoes	23.5
ROASTED SEA BRAM <b>NEW!!!</b> potato and sweet potato gratin, seasonal vegetables	19.5
CHICKEN MARINATED IN COCONUT MILK AND CURRY thai rice, seasonal vegetables	16.5

### 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 Toblerone heart, salted butter fudge	ALERTE PÉPITE !!!	9.5
NUTELLA TIRAMISU spéculoos	!!!	9.0
TERRINE OF FRENCH BRIOCHE salted butter fudge, vanilla ice cream		8.5
STRAWBERRY CHEESECAKE shortbread biscuit		9.0
SEASONAL FRUITS SALAD mango sorbet		8.0
CHESTNUT ECLAIR <b>NEW!!!</b>		9.0
GOURMET COFFE AB or TEA AB		8.5

ICE CREAM AND SORBET

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

NUTELLA, JAM OR SPRINKLED WITH SUGAR	7.0
SALTED BUTTER FUDGE	7.5

### KID'S MENU

(drink included)

UP TO 9 YEARS OLD  
13.5

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

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



INCREASE OF THE RATES OF 1€ FROM MIDNIGHT.

NET PRICES IN EUROS. TAXES AND SERVICE INCLUDED.  
THE HOUSE DOES NOT ACCEPT CHECKS.  
OPEN EVERY DAY / SERVICE NON STOP

# WINES

## WINE MENU MADE BY MYRIAM HUET OENOLOGIST

### WHITE VINES

	14cl	25cl	50cl	75cl
<b>GRAND SUD</b> PAYS D'OC IGP SAUVIGNON Camas	5.0	9.0	18.0	25.0
CÔTES DE GASCOGNE IGP Uby	5.0	9.0	18.0	25.0
<b>VAL DE LOIRE</b> SANCERRE AOC Domaine Bizet	8.0	14.0	28.0	40.0
VOUVRAY AOC Domaine Sylvain Gaudron. Demi-sec	6.5	12.0	24.0	32.5
<b>BOURGOGNE</b> PETIT CHABLIS AOC Domaine de Chaude Écuelle	8.0	14.0	28.0	40.0
VIRÉ-CLESSÉ AOP Maison Champy	-	-	-	45.0
<b>VIN DU MONDE</b> ITALIE PINOT GRIGIO FRIULI DOC Puiattino	-	-	-	29.0

### ROSÉS WINES

PAYS D'OC IGP Moment de Plaisir	5.0	9.0	18.0	25.0
CÔTES DE PROVENCE AOC Minuty. Côte Presqu'île	7.5	13.0	26.0	37.5
CÔTES DE PROVENCE CRU CLASSÉ AOP AB	7.5	13.0	26.0	37.5
Château Sainte Marguerite				
CÔTES DE PROVENCE CRU CLASSÉ AOC AB	-	-	-	45.0
Château Sainte Marguerite. Cuvée Symphonie				

ALERTE  
PÉPITE  
!!

### RED WINES

<b>VAL DE LOIRE</b> CHINON AOC Couly-Dutheil. Les Chatelières	5.5	10.0	20.0	27.5
<b>BEAUJOLAIS</b> BROUILLY AOC Domaine Dubost	5.5	10.0	20.0	27.5
MORGON CÔTE DU PY AOP Jacques Dépaigneux. Cuvée Mathilde	-	-	-	29.0

AB : organic : vegan

DATES OF THE WINES CONCEPTION MAY CHANGED. PLEASE FEEL FREE TO ASK FOR THEM.

### BOURGOGNE

	14cl	25cl	50cl	75cl
BOURGOGNE PINOT NOIR AOC Hudelot-Bajard AB	7.5	13.0	26.0	37.5
GIVRY 1 <sup>ER</sup> CRU AOC Domaine Tatraux. Le Médenhot	-	-	-	50.0
HAUTES-CÔTES DE NUITS AOC Pierre Maizière. La Croix Saint Balthazar	-	-	-	40.0

### BORDEAUX

BORDEAUX SUPÉRIEUR AOC Château Haut-Mongeat AB	5.5	10.0	20.0	27.5
HAUT-MÉDOC AOC Victoria II	7.0	12.5	25.0	35.0
SAINT-ESTÈPHE AOC Château Rocher Coutelin	8.0	14.0	28.0	40.0
SAINT-ÉMILION GRAND CRU AOC Château du Barry	-	-	-	45.0
POMEROL AOC Le Carillon de Château Rouget	-	-	-	60.0
PESSAC-LÉOGNAN CRU CLASSÉ AOC La Réserve de Malartic	-	-	-	80.0

### VALLÉE DU RHÔNE

CÔTES DU RHÔNE AOC Les Trois Garçons AB	5.0	9.0	18.0	25.0
CROZES-HERMITAGE AOC Cave de Tain	7.5	13.0	26.0	37.5
CHÂTEAUNEUF-DU-PAPE AOC Les Granières de la Nerthe AB	-	-	-	60.0
<b>GRAND SUD</b> CÔTES DE PROVENCE AOP Domaine La Rouillère	-	-	-	40.0
PIC SAINT-LOUP AOC Domaine Pech-Tort. Une Bonne Étoile	6.5	12.0	24.0	32.5
<b>VINS DU MONDE</b> ARGENTINE MALBEC Finca La Niña	-	-	-	28.0
ITALIE MONTEPULCIANO D'ABRUZZO DOC Di Bernardino Fonte Vecchia AB	-	-	-	28.0

## CHAMPAGNE AND BUBBLES

	Coupe 11cl	Btl 75cl
PROSECCO TREVISO DOC Undici - extra dry	7.5	40.0
CHAMPAGNE AOP Taittinger - brut	13.0	75.0
CHAMPAGNE AOP Dom Pérignon - brut	-	350.0
CHAMPAGNE AOP Cristal Roederer - brut	-	350.0

## COLD DRINKS

### SODAS

Coca. Coca cherry. Coca zero 33cl	5.4	Schweppes 25cl	5.4
Artisanal lemonade 33cl	5.4	Tonic. Agrum or Ginger ale	
<La Mortuacienne>		Schweppes Premium 20cl	5.4
Ginger - lemon Kombucha AB 33cl	7.0	Ginger beer or Hibiscus	
Hibiscus - raspberry Kombucha AB 33cl	7.0	Redbull 25cl	6.5
Sprite 33cl	5.4	Home-made peached iced tea 40cl	6.0
Orangina 25cl	5.4	Fuze tea vert mango - camomilla 25cl	5.4
Fanta 33cl	5.4	Home-made lemonade 40cl	6.0
Tropico 25cl	5.4	Home-made hibiscus lemonade 40cl	6.0

## JUICE FROM THE ORCHARD 100% VITAMINES

### COLD PRESSED FRUIT JUICE

CLEAN JUICE MON COCO 25cl (seasonal recipe)	8.0
FRESH CITRUS JUICE 25cl orange, lemon or grapefruit	6.5

### FRUIT JUICE COLLECTION FROM CARAÏBOS 25cl 5.0

Fruit juice, Fruit drink, Fruit nectar

Orange, Apple, Pineapple, Tomato, Mango, Peach, Passion fruit, Cranberry

## COCKTAILS

CREATED BY MATTHIAS GIROUD

### SIGNATURE MON COCO

<b>#WHISKY SOUR MON COCO</b> 12cl 13.5 Tasmanian bay infused Whisky, fresh orange and lemon juice/yuzu home-made mix, passion fruit home-made cordial, orange/mandarin bitters	<b>LA REINE ROUGE</b> 20cl (non-alcoholic) 10.0 Geisha flower iced tea, blackcurrant/raspberry/rose water home-made cordial, lime, Schweppes hibiscus
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### KASHA PUNCH 25cl 14.0

Grilled buckwheat infused Havana 3 ans and Saint-James rum, passion fruit, cherry syrup, pineapple juice

### NEW!!! WINTER IS COMING

<b>OLD TODDY (ÉCOSSE)</b> 7cl 14.0 Darjeeling tea infused scotch, Paragon timur berry cordial, Aphrodite bitter	<b>BE HEALTHY (ENGLAND)</b> 14cl 14.0 Gin, Paragon rue berry cordial, lime, brute cidre
<b>CHOCO COCO (PÉROU)</b> 20cl (non-alcoholic) 10.0 Valrhona dark chocolate, milk, gingerbread, chestnut jam (home-made and cold served)	<b>ROCKFFELER NAVIDEÑO (MEXIQUE)</b> 15cl 14.0 Raisin infused Tequila, camomile liqueur, lime, pear shrub, ginger, nutmeg and apple juice

### CLASSICS CLASSICS 9.5

<b>FRENCH SPRITZ</b> 20cl, <b>MAÏ TAÏ</b> 15cl, <b>LILLET TONIC</b> 20cl, <b>CAÏPIRINHA</b> 6cl, <b>MOSCOW MULE</b> 12.5cl...
<b>VIRGIN MOJITO</b> 15cl, <b>VIRGIN PIÑA COLADA</b> 15cl (no alcool) 8.0

## WATER

	Bt 50cl	Bt 1L
San Benedetto still	4.5	6.0
San Benedetto sparkling	4.5	6.0

## APERITIFS

Dubonnet. St Raphaël Ambré 5cl	5.5	Campari. Cinzano Aperitivo 5cl	5.5
Dolin Rouge. Martini rouge 5cl	5.5	Porto rouge. blanc 5cl	5.5
Dolin blanc. Martini blanc 5cl	5.5	Ricard. Pastis 5l, Casanis 2cl	5.5
Noilly Prat Dry. Martini Dry 5cl	5.5	Ricard plantes fraîches 2cl	5.5
Fernet-Branca 5cl	5.5	Kir vin blanc 14cl	5.5
Muscat 5cl	5.5	Kir Royal au Champagne 11cl	12.5
Suze 5cl	5.5	Cidre pomme Sassy AB 4.0° 33cl	7.5
Lillet blanc, rosé 5cl	5.5	Cidre poiré Sassy 2.5° 33cl	7.5

ALERTE  
PÉPITE  
!!

## BEERS

DRAUGHT	25cl	50cl	Happy Hour	Happy	25cl	50cl	Hour
Astra Urtyp german	5.0	9.2	6.0	Demory IPA Paris	5.8	10.5	7.0
Grimbergen belgian	5.8	10.5	7.0	Demory lager Paris	5.8	10.5	7.0
Ducasse Triple north of France	5.8	10.5	7.0	Pietra bionda corsican	5.8	10.5	7.0
La bête blanche north of France	5.8	10.5	7.0	Picon bière	6.4	11.0	8.0
<b>FRENCH BOTTLES</b>				<b>WORLD BOTTLES</b>			
Desperados 5.9° 33cl			7.5	Delirium Tremens 8.5° 33cl			7.5
Gallia west IPA 5.5° 33cl			7.5	Rince cochon 8.5° 33cl			7.5
Babbap Vertigo IPA 6.0° 33cl			7.5	Orval 6.2° 33cl			7.5
La parisienne blanche 5.5° 33cl			7.5	Corona 4.6° 33cl			7.5
Bière des 3 monts 8.5° 75cl			to share 12.0	Karmeliet triple 8.4° 33cl			7.5
Beer of the moment 33cl			7.5	Lindemans framboise 2.5° 25cl			6.5
Acohol free beer 25cl			7.0	La Chouffe 8.0° 33cl			7.5

## HOT DRINKS

Espresso AB, decaffeinated AB	2.6	American coffee AB with milk	4.8
American coffee AB	2.6	Cappuccino	6.5
Espresso AB with milk	2.8	Old fashioned hot chocolate	5.6
Double espresso AB	4.8	Viennese chocolat or coffee	6.5
Tea, infusion	4.9	Irish coffee alcool 4cl	11.0
		Hot wine 15cl	6.5

Non-dairy milk available on request