



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

EGGS BENEDICT	NEW!!!	9,5
bacon or salmon		
HOME-MADE DUCK FOIE GRAS		17,5
home-made fig jam	NEW!!!	
CHICKEN SPRING ROLLS		10,5
sweet & chilli sauce		
BURRATA		12,5
marinated vegetables and pesto		
AVOCADO AND SHRIMP TARTAR	NEW!!!	10,5
cocktail sauce		

SALADS

COCO	15,5
marinated in colombo breaded chicken, parmesan, croutons, mustard and honey sauce, salad	
SALMON POKE BOWL	17,5
salmon tartar (raw fish), Thai rice, candied ginger, pineapple, beetroot, cucumber, chickpeas, quacamole, salad	
THAI POKE BOWL	17,5
crispy shrimp, rice, candied ginger, pineapple, beetroot, cucumber, chickpeas, quacamole, salad	
MARCELLIN POKE BOWL	15,5
breaded saint-marcellin cheese, Thai rice, pineapple, beetroot, cucumber, chickpeas, quacamole, salad	

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	17,5
(raw meat), prepared, unprepared or "aller-retour", home-made fries, salad	
FRENCH BEEF CHEESEBURGER WITH OR WITHOUT BACON	17,5
cheddar sauce, coleslaw, home-made fries	
COCO BURGER WITH OR WITHOUT BACON	17,5
cheddar sauce, marinated in soft spices	NEW!!!
breaded chicken, coleslaw, home-made fries	
VEGETARIAN CHEESEBURGER	16,5
cheddar sauce, potato, carrot and zucchini	
pattie, caponata made of candied fruits, coleslaw, home-made fries	
FRENCH RIB EYE STEAK	30,5
foytot sauce, home-made fries	
CHEESE RAVIOLI	16,5
seasonal vegetables, pesto sauce, slices of parmesan	
SEASONAL VEGETABLES WITH RICOTTA	14,5
tomato sauce, slices of parmesan, salad	NEW!!!

FOOOOOOOOOO

MON COCO SPECIALTIES

TRUFFLE AND BEEF PASTRAMI RISOTTO	19,5
slices of parmesan	NEW!!!
SALMON TARTAR (raw fish)	19,5
kumquat, candied tomato, candied ginger, spring onion, fresh coriander and mint, schallot, home-made fries	
WHOLE ROASTED SEA BRAM	19,5
sweet curry sauce, Thai rice, seasonal vegetables	
SOY MARINATED BEEF TATAKI	20,5
crying tiger sauce, Thai rice, seasonal vegetables	
PLUMA IBERICO PORK TENDERLOIN	19,5
Espelette pepper and honey sauce, potato and sweet potato au gratin, seasonal vegetables	
SEARED SALMON	20,5
honey, sesame and soy glazed, arugula	NEW!!!
seasonal vegetables	
WOK OF CHICKEN MARINATED IN COCONUT MILK AND CURRY	16,5
Thai rice, seasonal vegetables	

CHEESES

SELECTION OF CHEESES

Livarot, Saint-Nectaire fermier, Sainte-Maure, Morbier

THE SLICE 7,0 / THE PLATE OF FOUR 15,0

DESSERTS

VALRHONA CHOCOLATE FONDANT	ALERTE PÉPITE !!!	10,5
Toblerone heart, salted butter fudge		
NUTELLA TIRAMISU		9,0
Spéculoos		
BRIOCHE FRENCH TOAST		8,5
salted butter fudge, vanilla ice cream		
BELLE HELENE POACHED PEAR	NEW!!!	8,5
vanilla ice cream		
LEMON AND BASIL TART	NEW!!!	9,0
meringe		
THIN APPLE TART	NEW!!!	10,5
vanilla ice cream		

GOURMET COFFE A\$ or TEA A\$	8,5
------------------------------	-----

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	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

GRAND SUD

PAYS D'OC IGP SAUVIGNON Camas

CÔTES DE GASCOGNE IGP Uby

VAL DE LOIRE

SANCERRE AOC Domaine Bizet

VOUVRAY AOC Domaine Sylvain Gaudron. Demi-sec

BOURGOGNE

PETIT CHABLIS AOC Domaine de Chaude Écuelle

VIRÉ-CLESSÉ AOP Maison Champy

VIN DU MONDE

ITALIE PINOT GRIGIO FRIULI DOC Puiattino

ROSÉS WINES

PAYS D'OC IGP Moment de Plaisir

CÔTES DE PROVENCE AOC Minuty. Côte Presqu'île

CÔTES DE PROVENCE CRU CLASSÉ AOP AB 
Château Sainte Marguerite

CÔTES DE PROVENCE CRU CLASSÉ AOC AB 
Château Sainte Marguerite. Cuvée Symphonie

RED WINES

VAL DE LOIRE

CHINON AOC Couly-Dutheil. Les Chatelières

BEAUJOLAIS

BROUILLY AOC Domaine Dubost

MORGON CÔTE DU PY AOP Jacques Dépagneux. Cuvée Mathilde

			
14cl	25cl	50cl	75cl

5.0 9.0 18.0 25.0

5.0 9.0 18.0 25.0

8.0 14.0 28.0 40.0

6.5 12.0 24.0 32.5

8.0 14.0 28.0 40.0

- - - 45.0

- - - 29.0

5.0 9.0 18.0 25.0

7.5 13.0 26.0 37.5

7.5 13.0 26.0 37.5

- - - 45.0

5.5 10.0 20.0 27.5

5.5 10.0 20.0 27.5

- - - 29.0

AB : organic  : vegan

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

			
14cl	25cl	50cl	75cl

7.5 13.0 26.0 37.5

- - - 40.0

BOURGOGNE

BOURGOGNE PINOT NOIR AOC Hudelot-Bajard AB

HAUTES-CÔTES DE Nuits AOC Pierre Maizière.
La Croix Saint Balthazar

BORDEAUX

BORDEAUX SUPÉRIEUR AOC Château Haut-Mongeat AB 

HAUT-MÉDOC AOC Victoria II

SAINT-ESTÈPHE AOC Château Rocher Coutelin

SAINT-ÉMILION GRAND CRU AOC Château du Barry

POMEROL AOC Le Carillon de Château Rouget

PESSAC-LÉOGNAN CRU CLASSÉ AOC La Réserve de Malartic

VALLÉE DU RHÔNE

CÔTES DU RHÔNE AOC Les Trois Garçons AB

CROZES-HERMITAGE AOC Cave de Tain

CHÂTEAUNEUF-DU-PAPE AOC Les Granières de la Nerthe AB

GRAND SUD

CÔTES DE PROVENCE AOP Domaine La Rouillère

PIC SAINT-LOUP AOC Domaine Pech-Tort. Une Bonne Étoile

VINS DU MONDE

ARGENTINE MALBEC Finca La Niña

ITALIE MONTEPULCIANO D'ABRUZZO DOC Di Berardino Fonte Vecchia AB

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 Lemon	
«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	Home-made Lemonade 40cl	6.5
Fanta 33cl	5.4	Home-made Hibiscus Lemonade 40cl	6.5
Tropico 25cl	5.4		

JUICE FROM THE ORCHARD 100% VITAMINES

CLEAN JUICE MON COCO	8.0
Cold pressed fruit juice 25cl (seasonal recipe)	
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, Apricot, Strawberry, Passion fruit, Cranberry

COCKTAILS

CREATED BY L'ALCHIMISTE

SIGNATURE MON COCO

#WHISKY SOUR MON COCO 12cl 14.5
Infused Tasmanian berry Whisky, Orange and
Lemon/yuzu fresh juice homemade mix, homemade
passion fruit cordial, bitter orange/mandarine

LA REINE ROUGE 20cl (alcohol free) 10.5
Geisha's flower iced tea, homemade cordial
blackcurrant/raspberry/rose water, lime,
Schweppes hibiscus

NEW!!! PÊTE PORAINÉ

LA VIE EN ROSE 15cl 14.5
Blueberry infused Vodka, rose water,
lime, raspberry syrup, strawberry juice

PUNCH DES PIRATES 20cl 14.5
CBD flower infused St-James rum,
passion fruit, pineapple juice, coconut
cream, timur cordial

MIGNON À CROQUER 19cl 14.5
Cider, caramel syrup, apple juice,
Calvados, lime

MON CHOUCOU (alcohol free) 19cl 10.5
Vanilla rooibos clementine juice, apricot
juice, passion fruit, macadamia nut syrup

CLASSIQUES 10.5

WE CAN MAKE YOU ALL THE CLASSICS COCKTAILS. THERE IS FEW EXEMPLES

FRENCH SPRITZ 20cl Elderflower liqueur, Prosecco, sparkling water, fresh mint
COSMOPOLITAIN 15cl Vodka, Triple sec, lime, simple syrup, cranberry juice

SURPRISE YOURSELF...

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	Kir vin blanc 14cl	5.5
Fernet-Branca 5cl	5.5	Kir Royal au Champagne 11cl	13.5
Muscat 5cl	5.5	Cidre pomme Sassy AB 4.0° 33cl	7.5
Suze 5cl	5.5	Cidre poiré Sassy 2.5° 33cl	7.5
Lillet blanc, rosé 5cl	5.5		

BEERS

	Happy 25cl 50cl	Hour		Happy 25cl 50cl	Hour
DRAUGHT			Demory IPA Paris	5.8 10.5	7.0
Astra Urtyp German	5.0 9.2	6.0	Brooklyn Lager New-York	5.8 10.5	7.0
Grimbergen Belgian	5.8 10.5	7.0	Pietra bionda Corsican	5.8 10.5	7.0
Ducasse Triple North of France	5.8 10.5	7.0	Picon bière	6.4 11.0	8.0
La bête blanche North of France	5.8 10.5	7.0			

FRENCH BOTTLES

Desperados 5.9° 33cl	7.5
Babap Vertigo IPA 6.0° 33cl	7.5
La parisienne blanche 5.5° 33cl	7.5
Bière des 3 monts 8.5° 75cl	to share 12.0
Beer of the moment 33cl	7.5
Brooklyn acohol free 33cl	7.5

WORLD BOTTLES

Delirium Tremens 8.5° 33cl	7.5
Orval 6.2° 33cl	7.5
Corona 4.6° 33cl	7.5
Karmeliet triple 8.4° 33cl	7.5
Lindemans framboise 2.5° 25cl	6.5
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
Teas or infusions Mariage Frères	5.5	Irish coffee alcool 4cl	11.0
		Hot wine 15cl	6.5

Non-dairy milk available on request