



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

TOMATO GAZPACHO	NEW!!!	8.0
garlic croutons		
SIX SNAILS	NEW!!!	11.5
parsley butter		
MELON, WATERMELON, FETA	NEW!!!	10.5
pesto sauce		
CHICKEN SPRING ROLLS		12.5
sweet & chilli sauce		
BURRATA	NEW!!!	12.5
tomato, pesto sauce		

SALADS

FRAÎCHEUR		19.5
smoked duck breast, burrata, parmesan, melon, watermelon, tomato, bell pepper, pesto sauce, greens	NEW!!!	
COCO		16.5
marinated in colombo breaded chicken, parmesan, croutons, tomato, mustard and honey sauce, greens		
MÉDITÉRANÉE	NEW!!!	17.5
tuna, hard-boiled egg, anchovies, bell pepper, tomato, radish, spring onion, black olives, greens		
VEGGIE	NEW!!!	17.5
vegan "beef" trims, guacamole, melon, watermelon, marinated vegetables, radish, tomato, Thai rice, greens		

TOASTS

COUNTRY SOURDOUGH BREAD
WITH HOME-MADE FRIES AND SALAD

MONSIEUR 13.5

cooked ham, melted cheese

MADAME 14.0

cooked ham, fried egg, melted cheese

VEGETARIAN 14.5

mozzarella cheese, candied tomato, marinated zucchini and pepper, pesto sauce

FOOD

MON COCO SPECIALTIES

TRADITIONAL FRENCH BEEF TARTAR	18.5
(raw meat), prepared, unprepared or aller-retour, home-made fries, salad	
COALFISH CEVICHE (raw fish)	20.5
lemon, candied ginger, home-made fries	NEW!!!
FRENCH RIB EYE STEAK	30.5
bearnaise sauce, home-made fries	
WHOLE DUCK BREAST	26.5
honey, Espelette pepper sauce, potatoes au gratin, seasonal vegetables	NEW!!!
SALMON TARTAR (raw fish)	23.5
kumquat, candied tomato, candied ginger, spring onion, fresh coriander and mint, schallot, home-made fries	NEW!!!
BEEF CARPACCIO (raw meat)	20.5
crying tiger sauce, home-made fries	NEW!!!
TUNA TATAKI (half-cooked)	23.5
teriyaki sauce, Thai rice, seasonal vegetables	

FOOD

VEGETARIAN STUFFED ZUCCHINI	16.5
tomato sauce, mozzarella, caponata made of candied fruits, Thai rice	NEW!!!
FRENCH BEEF CHEESEBURGER WITH OR WITHOUT BACON	18.5
cheddar sauce, onion chutney, home-made fries	
VEGETARIAN CHEESEBURGER	18.5
vegetarian patty, cheddar sauce, caponata made of candied fruits, onion chutney, home-made fries	NEW!!!
BLUE CHEESE FRENCH BEEF BURGER	18.5
blue cheese sauce, onion chutney, home-made fries	
WOK OF CHICKEN MARINATED IN COCONUT MILK AND CURRY	18.5
Thai rice, seasonal vegetables	
A LA PLANCHA SALMON	23.5
marinated in honey, soy and sesame, seasonal vegetables	NEW!!!
ROASTBEEF (cold served)	20.5
tartar sauce, home-made fries, seasonal vegetables	NEW!!!

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	10.5
Toblerone heart, salted butter fudge	ALERTE PÉPITE !!!
STRAWBERRY TARTLET	9.0
pistachio light cream	NEW!!!
NUTELLA TIRAMISU	9.0
spéculoos	
BRIOCHE FRENCH TOAST	9.0
salted butter fudge, vanilla ice cream	
PROFITEROLES VANILLA ICE CREAM	9.0
chocolate sauce, grated coconut, whipped cream	NEW!!!
LEMON AND BASIL TART	9.0
meringue	
STRAWBERRY SALAD	9.0
maple syrup, fresh basil	NEW!!!
GOURMET COFFE A\$ or TEA	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 / fish 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

POUILLY-FUISSÉ AOC Cave des Grands Crus Blancs. Les Gavouilles

VIN DU MONDE

ITALY PINOT GRIGIO DELLE VENEZIE IGT Borgo SanLeo

ROSÉS WINES

CÔTES DE PROVENCE AOC Minuty. Côte Presqu'île

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

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

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

5,5 10,0 20,0 27,5

5,5 10,0 20,0 27,5

8,0 14,0 28,0 40,0

7,0 12,5 25,0 35,0

8,0 14,0 28,0 40,0

- - - 50,0

- - - 30,0

8,0 14,0 28,0 40,0

9,0 16,0 32,0 45,0

- - - 70,0

6,0 11,0 22,0 30,0

6,0 11,0 22,0 30,0

- - - 35,0

AB : organic 🌿 : vegan

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

			
14cl	25cl	50cl	75cl

8,0 14,0 28,0 40,0

- - - 45,0

BOURGOGNE

BOURGOGNE PINOT NOIR AOC Hudelot-Bajard AB

HAUTES-CÔTES DE NUI TS AOC Pierre Maizière. AB
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

ARGENTINA MALBEC Finca La Niña

ITALIY MONTEPULCIANO D'ABRUZZO DOC Umani Ronchi. Podere

CHAMPAGNE AND BUBBLES

	Coupe 11cl	Btl 75cl
PROSECCO DOC San Martino - extra dry	8,0	40,0
CHAMPAGNE AOP Mumm Cordon Rouge - brut	13,0	75,0
CHAMPAGNE AOP Taittinger - brut	14,0	80,0
CHAMPAGNE AOP R de Ruinart - brut	-	130,0
CHAMPAGNE AOP Dom Pérignon - brut	-	350,0
CHAMPAGNE AOP Cristal Roederer - brut	-	350,0

COLD DRINKS

SODAS

Home-made Peached Iced Tea 40cl	6,5	Schweppes 25cl	5,6
Home-made Lemonade 40cl	6,5	Tonic. Agrum or Lemon	
Home-made Hibiscus Lemonade 40cl	6,5	Schweppes Premium 20cl	5,6
Artisanal lemonade 33cl	5,6	Ginger beer or Hibiscus	
«La Mortuacienne»		Coca, Coca cherry, Coca zero 33cl	5,6
Blackcurrant-elderflower kombucha 25cl AB	7,0	Sprite 25cl	5,6
Ginger kombucha 25cl AB	7,0	Orangina 25cl	5,6
Redbull 25cl	7,0	Fanta 25cl	5,6
		Tropico 25cl	5,6

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 5,6

Fruit juice, Fruit drink, Fruit nectar

Orange, Apple, Pineapple, Tomato, Apricot, Mango, Strawberry, Passion fruit, Cranberry

COCKTAILS

CREATED BY L'ALCHIMISTE

SIGNATURE MON COCO

WHISKY SOUR MON COCO 12cl 15,0

Infused Tasmanian berry Whisky , Orange and Lemon/yuzu fresh juice homemade mix, homemade passion fruit cordial, bitter orange/mandarine

SEXY COCO 14cl 15,0

Infused ginger essential oil and fresh ginger Beefeater, vanilla syrup, araibos mango juice, lime, passion/vanilla/champagne mousse

PUNCH CRACKER 18cl 15,0

Rum, hazelnut liqueur, passion fruit, pineapple juice, fig syrup

LA VIE EN ROSE 15cl 15,0

Blueberry infused Vodka, lime, raspberry syrup, strawberry juice

LA REINE ROUGE 20cl (alcohol free) 11,0

Geisha's flower iced tea, homemade cordial blackcurrant/raspberry/rose water, lime, Schweppes hibiscus

MON CHOUCOU (no alcool) 19cl 11,0

Vanilla rooibos clementine juice, apricot juice, passion fruit, macadamia nut syrup

RED NIGHT IN MARA 14cl 15,0

Pineapple and ginger macerated Havana rum, homemade vanilla - passion shrub, lime, hibiscus syrup, passion fruit juice

CERISE DE CHINE 10cl 15,0

Lichee liqueur, Lillet blanc, rose water, verjus, cherry bitters

CLASSIQUES 11,5

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

FRENCH SPRITZ 20cl Elderflower liqueur, Prosecco, sparkling water, fresh mint

MOSCOW MULE 15cl Vodka, ginger beer, lime

PORN STAR MARTINI 17cl Vodka, vanilla syrup, lime, passion fruit and Prosecco shots

SURPRISE YOURSELF...

WATER

	Bt 50cl	Bt 1L
Vittel still	5,5	6,5
San Pellegrino sparkling	5,5	6,5

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	14,5
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

DRAUGHT	25cl	50cl	Happy Hour		25cl	50cl	Happy Hour
Astra Urtyp German	5,5	9,5	6,5	Demory IPA Paris France	6,0	11,0	7,5
Grimbergen Belgian	6,0	11,0	7,5	1664 Alsace France	6,0	11,0	7,5
Ducassee Triple North of France	6,0	11,0	7,5	Pietra bionda Corse France	6,0	11,0	7,5
1664 blanc Alsace France	6,0	11,0	7,5	Picon bière	6,5	11,5	8,5

FRENCH BOTTLES

Desperados 5,9° 33cl	8,0
Babbap Vertigo IPA 6,0° 33cl	8,0
La parisienne blanche 5,5° 33cl	8,0
Bière des 3 monts 8,5° 75cl	to share 14,0
Beer of the moment 33cl	8,0
Brooklyn acohol free 33cl	8,0

WORLD BOTTLES

Duvel 8,5° 33cl	8,0
Orval 6,2° 33cl	8,0
Corona 4,6° 33cl	8,0
Karmeliet triple 8,4° 33cl	8,0
Liefmans fruitesse 3,8° 25cl	8,0
La Chouffe 8,0° 33cl	8,0

HOT DRINKS

Espresso AB, decaffeinated AB	2,8	Cappuccino	6,5
American coffee AB	2,8	Old fashioned hot chocolate	5,6
Espresso AB with milk	3,0	White hot chocolate	5,6
American coffee AB with milk	5,0	Viennese chocolat or coffee	6,5
Double espresso	5,0	Irish coffee alcool 4cl	11,0
Teas or infusions Mariage Frères	5,5	Hot wine 15cl	6,5

Non-dairy milk available on request