



SEASONAL MENU

BRUNCH 12AM-4PM 29,5*

<p>FRUIT JUICE (OF YOUR CHOICE) FRESH SQUEEZED FRUIT JUICE orange or lemon CLEAN JUICE +1.5 ask for the season recipe</p> <p>HOT DRINK (OF YOUR CHOICE) EXPRESSO, LONG COFFEE, COFFE W/MILK, HOT CHOCOLATE, TEA</p> <p>PASTRIES (OF YOUR CHOICE) CROISSANT, CHOCOLATE CROISSANT, BAGUETTE butter, jam, Nutella</p>	<p>SAVORY DISH (OF YOUR CHOICE) all served with sauteed potatoes</p> <p>SCRAMBLED EGGS plain, bacon or salmon gravlax</p> <p>BENNY EGG blinis, hollandaise sauce bacon or salmon gravlax</p> <p>AVOCADO TOAST rustic bread, poached egg, carrot, avocado, pumpkin seeds plain, bacon, salmon gravlax or grilled halloumi</p> <p>DESSERT (OF YOUR CHOICE) ONE OF THE LIST</p> <p style="text-align: right;">* until exhaustion</p>
------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------	----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------

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

CHEDDAR ARANCINI	8.5
chorizo cream, pickled red onions	
AVOCADO AND SHRIMP TARTAR	12.5
cocktail sauce	
RAZOR CLAMS WITH PARSLEY AND GARLIC	12.5
parsley butter	
BURRATA	13.5
marinated zucchini and pepper, candied tomato, pesto sauce	
HOME-MADE DUCK FOIE GRAS	21.5
home-made fig jam	
CHICKEN SPRING ROLLS	12.5
sweet & chilli sauce	

SALADS

COCO	17.5
marinated in colombo breaded chicken, parmesan, croutons, tomato, mustard and honey sauce, greens	
THAI POKE BOWL	19.5
crispy shrimps, guacamole, pineapple, carrot, ginger, radish, tomato, rice, greens	
SALMON POKE BOWL	19.5
salmon tartar (raw fish), guacamole, grenade, pineapple, carrot, ginger, radish, tomato, rice, greens	
VEGAN POKE BOWL	17.5
marinated with curry tofu, guacamole, pineapple, carrot, ginger, radish, tomato, rice, pesto sauce, greens	

TOASTS

COUNTRY SOURDOUGH BREAD WITH HOME-MADE FRIES AND GREENS
MONSIEUR 13.5
cooked ham, melted cheese
MADAME 14.0
cooked ham, fried egg, melted cheese
AVOCADO 14.5
poached egg, avocado, carrot, pumpkin seeds

FOOD

CHEESE RAVIOLI	17.5
basil cream, seasonal vegetables, slices of parmesan	
WOK OF CHICKEN MARINATED IN COCONUT MILK AND CURRY	18.5
rice, seasonal vegetables	
BEEF BOURGUIGNON	20.5
bacon, mushrooms, grenaille potatoes	
OLD FASHION VEAL BLANQUETTE (STEW)	20.5
rice	
FRENCH BEEF CHEESEBURGER WITH OR WITHOUT BACON	19.5
cheddar sauce, onion chutney, home-made fries	
BLUE CHEESE FRENCH BEEF BURGER	19.5
blue cheese sauce, onion chutney, home-made fries	
TRADITIONAL FRENCH BEEF TARTAR	20.5
(raw meat), prepared, unprepared or aller-retour, home-made fries, greens	

FOOOOOOOOOO

MON COCO SPECIALTIES

A LA PLANCHA SALMON	23.5
marinated in honey, soy and sesame, seasonal vegetables	
WHOLE DUCK BREAST <i>NEW!!!</i>	28.5
honey and Espelette pepper sauce, mashed of sweet potato, seasonal vegetables	
VEGETARIAN CHEESEBURGER	18.5
cheddar sauce, potato, carrot and zucchini patty, caponata with candied fruits, home-made fries	
FRENCH RIB EYE STEAK	32.0
bearnaise sauce, home-made fries	
THAI STYLE SHRIMP WOK	21.5
rice noodles, seasonal vegetables	
SALMON TARTAR (raw fish)	23.5
ponzu sauce, grenade, marinated ginger, shallot, home-made fries, greens	
WHOLE SEA BRAM WITH MILD SPICES	22.5
Italian style sauce vierge, 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	10.5
Toblerone heart, salted butter fudge	
NUTELLA TIRAMISU spéculoos	9.0
BRIOCHE FRENCH TOAST	9.0
salted butter fudge, vanilla ice cream	
PROFITEROLES VANILLA ICE CREAM	9.0
chocolate sauce, grated coconut, whipped cream	
FROMAGE BLANC 0% seasonal fruits	8.5
VANILLA CRÈME BRÛLÉE	9.0
ROASTED PINEAPPLE, CANDIED FRUITS	9.0
lemon sorbet	
FRESH FRUIT SALAD	9.0
mango sorbet	
GLUTTON COFFE A&B or TEA	9.0

ICE CREAM AND SORBET

SCOOPS OF ICE CREAM OR SORBET
 1 SCOOP 3,5 / 2 SCOOPS 6,5 / 3 SCOOPS 8,5
 At choice : 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 FUZETEA or LEMONADE (20cl)
 ONE SMALL BURGER of your choice
 cheeseburger / salmon burger / vegetarian burger
 home-made fries
 CREPE sprinkled with sugar or with nutella
 or SCOOP OF ICE CREAM

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

INCREASE OF THE RATES OF 1€ FROM MIDNIGHT.



WINES

WINE MENU MADE BY MYRIAM HUET OENOLOGIST

WHITE WINES

	14cl	25cl	50cl	75cl
SOUTH OF FRANCE				
SAUVIGNON PAYS D'OC IGP Camas	5.0	9.0	18.0	25.0
CÔTES DE GASCOGNE IGP Uby	5.0	9.0	18.0	25.0
VIIGNIER PAYS D'OC IGP Domaine Foncalieu. Le Versant	6.0	11.0	22.0	30.0
VAL DE LOIRE				
VOUVRAY AOC Domaine Sylvain Gaudron. Demi-sec	7.0	12.5	25.0	35.0
BOURGOGNE				
PETIT CHABLIS AOC Domaine de Chaude Écuelle	8.0	14.0	28.0	40.0
POUILLY-FUISSÉ AOC Cave des Grands Crus Blancs. Les Gavouilles	-	-	-	50.0
FROM AROUND THE WORLD				
ITALY PINOT GRIGIO DELLE VENEZIE IGT Borgo SanLeo	-	-	-	30.0

ROSÉS WINES

ALPILLES IGP Aimée des Alpilles	5.0	9.0	18.0	25.0
CÔTES DE PROVENCE AOC Minuty. Côté Presqu'île	8.0	14.0	28.0	40.0
CÔTES DE PROVENCE CRU CLASSÉ AOC AB ³ Château Sainte Marguerite. Cuvée Symphonie	9.0	16.0	32.0	45.0
CÔTES DE PROVENCE CRU CLASSÉ AOC AB ³ Château Sainte Marguerite. Cuvée Fantastique	-	-	-	70.0

RED WINES

VAL DE LOIRE				
CHINON AOC Couly-Dutheil. Les Chatelières	6.0	11.0	22.0	30.0
BEAUJOLAIS				
BROUILLY AOC Domaine Dubost	6.0	11.0	22.0	30.0
MORGON CÔTE DU PY AOP Jacques Dépagneux. Cuvée Mathilde	-	-	-	35.0

AB³ : organic 🌱 : vegan

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

	14cl	25cl	50cl	75cl
BOURGOGNE				
BOURGOGNE PINOT NOIR AOP Millebuis	8.0	14.0	28.0	40.0
HAUTES-CÔTES DE NUITS AOC Pierre Maizière. AB ³ La Croix Saint Balthazar	-	-	-	45.0
BORDEAUX				
BORDEAUX SUPÉRIEUR AOC Château Haut-Mongeat AB ³ 🌱	6.0	11.0	22.0	30.0
HAUT-MÉDOC AOC Victoria II	7.5	13.0	26.0	37.5
SAINT-ESTÈPHE AOC Château Rocher Coutelin	9.0	16.0	32.0	45.0
SAINT-ÉMILION GRAND CRU AOC Clos Petit-Corbin	-	-	-	50.0
POMEROL AOC Le Carillon de Château Rouget	-	-	-	70.0
PESSAC-LÉOGNAN CRU CLASSÉ AOC La Réserve de Malartic	-	-	-	75.0
RHÔNE VALLEY				
CÔTES DU RHÔNE AOC Les Trois Garçons AB ³	5.5	10.0	20.0	27.5
CROZES-HERMITAGE AOC Cave de Tain	8.0	14.0	28.0	40.0
CHÂTEAUNEUF-DU-PAPE AOC Les Granières de la Nerthe AB ³	-	-	-	65.0
SOUTH OF FRANCE				
PIC SAINT-LOUP AOC Domaine Pech-Tort. Une Bonne Étoile	7.0	12.5	25.0	35.0
FROM AROUND THE WORLD				
ARGENTINA MALBEC Finca La Niña	-	-	-	30.0
ITALY MONTEPULCIANO D'ABRUZZO DOC Umani Ronchi. Podere	-	-	-	30.0

BOURGOGNE

CHAMPAGNE AND BUBBLES

	Coupe 11cl	Btl 75cl
PROSECCO DOC San Martino. Undici - 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				
Peached Iced Tea 40cl	6.8	Schweppes 25cl	5.6	
Lemonade 40cl	6.8	Tonic. Agrum or Lemon		
Hibiscus Lemonade 40cl	6.8	Schweppes Premium 20cl	5.6	
Artisanal lemonade 33cl	5.6	Ginger beer, Hibiscus or Pomelo		
La Mortuacienne		Coca. Coca cherry, Coca zero 33cl	5.6	
Blackcurrant-elderflower kombucha 25cl AB ³	7.0	Sprite 25cl	5.6	
Ginger kombucha 25cl AB ³	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 25cl (seasonal recipe)	8.0
Cold pressed fruit juice	
FRESH CITRUS JUICE 25cl orange, lemon or grapefruit	6.8

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

MON COCO SIGNATURE

WHISKY SOUR MON COCO 12cl 15.0 Infused Tasmanian berry Whisky, Orange/yuzu juice homemade mix, fresh lemon, homemade passion fruit cordial, bitters orange/mandarine	LA REINE ROUGE 20cl (alcohol free) 11.0 Geisha's flower iced tea, homemade cordial blackcurrant/raspberry/rose water, lime, Schweppes hibiscus
SEXY COCO 14cl 15.0 Infused ginger essential oil and fresh ginger Beefeater gin, vanilla syrup, caraibos mango juice, lime, passion/vanilla/champagne mousse	MON CHOUCOU (alcohol free) 19cl 11.0 Vanilla rooibos infused orange juice, apricot juice, passion fruit, macadamia nut syrup
CERISE DE CHINE 10cl 14.0 Lychee liqueur, Lillet blanc, rose water, verjus, cherry bitters	RED NIGHT IN MARA 14cl 15.0 Pineapple and ginger macerated Havana rum, homemade vanilla - passion shrub, lime, hibiscus syrup, passion fruit juice
LA VIE EN ROSE 15cl 15.0 Blueberry infused Vodka, lime, raspberry syrup, strawberry juice	GARDEN WHITE SPRITZ 12cl 14.0 Dried jasmine flower infused Cinzano, elderflower liqueur, Prosecco, grapefruit

CLASSIQUES 11.5

WE CAN MAKE YOU ALL THE CLASSICS COCKTAILS. HERE FEW EXEMPLES.

SPRITZ 20cl Orange liqueur, Prosecco, sparkling water
FRENCH SPRITZ 20cl Elderflower liqueur, Prosecco, sparkling water, fresh mint
LILLET SRITZ 20cl Lillet blanc, Prosecco, sparkling water
MOSCOW MULE 15cl Vodka, Ginger beer, lime
PORN STAR MARTINI 17cl Vodka, vanilla syrup, lime, passion fruit and Prosecco shot

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

WATER

	Bt 50cl	Bt 1L
Vittel still	5.5	6.5
San Pellegrino sparkling	6.0	7.0

APERITIFS

Dubonnet. St Raphaël Ambré 5cl	5.5	Porto rouge, blanc 5cl	5.5
Campari 5cl	5.5	Ricard, Pastis 5l, Casanis 2cl	5.5
Martini rouge, blanc, 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 ³ 4.0° 33cl	7.5
Suze 5cl	5.5	Cidre poiré Sassy 2.5° 33cl	7.5
Lillet blanc, rosé 5cl			

BEERS

DRAUGHT	25cl	50cl	Happy Hour	WORLD BOTTLES	25cl	50cl	Happy Hour
Astra Urtyp Germany	5.5	9.5	5.5	Demory IPA Paris France	6.0	11.0	7.5
Grimbergen Belgium	6.0	11.0	7.5	1664 Alsace France	6.0	11.0	7.5
Ducasse 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	Duvel 8.5° 33cl			8.0
La Cristal IPA Mont-Blanc 4.7° 33cl			8.0	Orval 6.2° 33cl			8.0
La parisienne blanche 5.5° 33cl			8.0	Corona 4.6° 33cl			8.0
Bière des 3 monts 8.5° 75cl			to share 14.0	Karmeliet triple 8.4° 33cl			8.0
Beer of the moment 33cl			8.0	Liefmans fruitesse 3.8° 25cl			8.0
1664 sans alcool 33cl			8.0	La Chouffe 8.0° 33cl			8.0

HOT DRINKS

Espresso AB ³ , decaffeinated AB ³	2.8	Cappuccino	6.5
American coffee AB ³	2.8	Old fashioned hot chocolate	5.6
Espresso AB ³ with milk	3.0	White hot chocolate	5.6
American coffee AB ³ 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