



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

OUR STARTERS, MAIN COURSES, AND DESSERTS ARE HOME-MADE.

STARTERS

MIMOSA EGG (OUR WAY)	NEW !!!	7.5
with or without bacon chips, chives		
AVOCADO AND SHRIMP TARTAR		12.5
cocktail sauce		
HOME-MADE DUCK FOIE GRAS		21.5
home-made fig jam		
CHEDDAR ARANCINO		8.5
chorizo cream, pickled red onion		
VEGETABLE SPRING ROLLS	NEW !!!	10.5
sweet & chili sauce		
BURRATA	NEW !!!	13.5
beet carpaccio, kumquat sauce with scallions		

SALADS

COCO		17.5
breaded chicken marinated in colombo, parmesan, croutons, tomato, mustard & honey sauce, romaine lettuce		
CAPRESE	NEW !!!	18.5
burrata, tomato, pesto, fresh basil		
EXOTIQUE	NEW !!!	19.5
sea bream tartar, pomegranate, tomato, marinated vegetables, corn, ginger, romaine lettuce		
VEGAN THAI		18.5
vegetable spring rolls, tomato, marinated vegetables, corn, ginger, romaine lettuce, sweet & chilli sauce	NEW !!!	

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

MEAT

CHICKEN TIKKA MASALA	NEW !!!	18.5
chicken marinated in a tomato sauce, onion, green pepper, pea rice		
CORDON BLEU	NEW !!!	19.5
tartar sauce, chicken fillet, cooked ham, mozzarella, lettuce, home-made fries		
TRADITIONAL FRENCH BEEF TARTAR		21.5
(raw meat), prepared, unprepared or slightly seared, lettuce, home-made fries		
FRENCH BEEF CHEESEBURGER WITH OR WITHOUT BACON		19.5
cheddar sauce, lettuce, home-made fries		
BLUE CHEESE FRENCH BEEF BURGER		19.5
blue cheese sauce, lettuce, home-made fries		
BEEF CARPACCIO	NEW !!!	20.5
crying tiger sauce, mushrooms, confit tomatoes, parmesan, home-made fries		
FRENCH RIB EYE STEAK		32.5
bearnaise sauce, home-made fries		

FISH

PERUVIAN-STYLE SEA BREAM CEVICHE	NEW !!!	23.5
lemon, pickled ginger, home-made fries		
GRILLED SALMON		23.5
marinated in honey, soy and sesame, seasonal vegetables	TREASURE ALERT !!!	
THAI-STYLE SHRIMP WOK		22.5
rice noodles, seasonal vegetables		
TERIYAKI TUNA TATAKI	NEW !!!	23.5
marinated vegetables, pea rice		
SEA BREAM AND AVOCADO TARTAR	NEW !!!	23.5
(raw fish) ponzu sauce, pomegranate, pickled ginger, shallots, lettuce, home-made fries		

VEGETARIANS

VEGETARIAN STUFFED ZUCCHINI	NEW !!!	16.5
tomato sauce, melted mozzarella, caponata with confited fruits, rice		
RICOTTA AND SPINACH PANZEROTTI	NEW !!!	17.5
basil cream, parmesan		

CHEESES

SELECTION OF CHEESES
Livarot, Saint-Nectaire fermier, Sainte-Maure, Morbier
THE SLICE 7,0 / THE PLATE OF FOUR 15.0

DESSERTS

DUBAI-STYLE CHOCOLATE FONDANT	TREASURE ALERT !!!	12.5
pistachio core	NEW !!!	
VANILLA FLAN	NEW !!!	9.0
PROFITEROLES	vanilla ice cream,	9.0
chocolate sauce, grated coconut, whipped cream		
NUTELLA TIRAMISU	speculoos biscuits	9.0
BRIOCHE FRENCH TOAST		9.0
salted butter fudge, vanilla ice cream		
FROMAGE BLANC 0% strawberries	NEW !!!	9.0
PEAR TARTE TATIN	vanilla ice cream	11.5
RHUBARB CRÈME BRÛLÉE	NEW !!!	9.0
STRAWBERRY SALAD	fresh mint	9.0
GLUTTON COFFEE or TEA		9.5

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)
SMALL CHEESEBURGER or BEEF PATTY or BREADED CHICKEN home-made fries
CREPE sprinkled with sugar or with nutella or SCOOP OF ICE CREAM

ORIGIN OF OUR MEATS AND LIST OF ALLERGENS AVAILABLE AT THE BAR



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 AND 2€ FROM 2AM



WINES

WINE MENU MADE BY MYRIAM HUET OENOLOGIST

WHITE VINES

SOUTH OF FRANCE

CHARDONNAY PAYS D'OC IGP Camas. Anne de Joyeuse

CÔTES DE GASCOGNE IGP Uby

VIOGNIER PAYS D'OC IGP Domaine Foncalieu. Le Versant

VAL DE LOIRE

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

ROSÉS WINES

ALPILLES IGP Aimée des Alpilles

CÔTES DE PROVENCE AOC Minuty. Côte Presqu'île

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

TREASURE
ALERT
!!

CÔTES DE PROVENCE CRU CLASSÉ AOC AÛ
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

6.0 11.0 22.0 30.0

5.0 9.0 18.0 25.0

6.0 11.0 22.0 30.0

7.0 12.5 25.0 35.0

8.0 14.0 28.0 40.0

- - - 55.0

5.0 9.0 18.0 25.0

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

AÛ : 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 AOP Millebuis

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

BORDEAUX

BORDEAUX SUPÉRIEUR AOC Château Haut-Mongeat AÛ 🌱

HAUT-MÉDOC AOC Victoria II

SAINT-ESTÈPHE AOC Château Rocher Coutelin

SAINT-ÉMILION GRAND CRU AOC Clos Petit-Corbin

POMEROL AOC Le Carillon de Château Rouget

PESSAC-LÉOGNAN CRU CLASSÉ AOC La Réserve de Malartic

RHÔNE VALLEY

CÔTES DU RHÔNE AOC Les Trois Garçons AÛ

CROZES-HERMITAGE AOC Cave de Tain

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

SOUTH OF FRANCE

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

WINE OF THE WORLD

ITALIA MONTEPULCIANO D'ABRUZZO DOC Umani Ronchi. Podere

CHAMPAGNE AND BUBBLES

PROSECCO DOC San Martino. Undici - extra dry

CHAMPAGNE AOP Mumm Cordon Rouge - brut

CHAMPAGNE AOP Taittinger - brut

CHAMPAGNE AOP R de Ruinart - brut

CHAMPAGNE AOP Cristal Roederer - brut

Coupe 11cl Btl 75cl

8.0 40.0

13.0 75.0

14.0 80.0

- 130.0

- 350.0

COLD DRINKS

SODAS

Mon Coco Cola

TREASURE
ALERT
!!

5.5

Peached Iced Tea 40cl

!!

HOME-
MADE
!!

6.8

Lemonade 40cl

6.8

Hibiscus Lemonade 40cl

6.8

Artisanal lemonade 33cl

5.7

La Mortuacienne

Blackcurrant-elderflower kombucha 25cl AÛ

7.5

Ginger kombucha 25cl AÛ

7.5

Redbull 25cl

7.5

Schwepes 25cl

5.7

Tonic, Agrum or Lemon

Schwepes Premium 20cl

5.7

Ginger beer, Hibiscus or Pomelo

Coca, Coca cherry, Coca zero 33cl

5.7

Sprite 25cl

5.7

Orangina 25cl

5.7

Fanta 25cl

5.7

Tropico 25cl

5.7

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 25cl 5.7

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

SEXY COCO 14cl 15.0

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

CERISE DE CHINE 10cl 14.0

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

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,
Schwepes hibiscus

MON CHOUCHOU (alcohol free) 19cl 11.0

Vanilla rooibos infused orange juice,
apricot juice, passion fruit, macadamianut syrup

RED NIGHT IN MARA 14cl 15.0

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

SPRITZ 20cl Orange liqueur, Prosecco, sparkling water

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

PALOMA 20cl Tequila, lime, lemonade, grapefruit juice

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

WATER

Vittel still

San Pellegrino sparkling

Bt 50cl Bt 1L

5.5 6.5

6.0 7.0

APERITIFS

Dubonnet, St Raphaël Ambré 5cl

Porto rouge, blanc 5cl

Campari 5cl

Ricard, Pastis 5l, Casanis 2cl

Martini rouge, blanc, Dry 5cl

Kir vin blanc 14cl

Fernet-Branca 5cl

Kir Royal au Champagne 11cl

Muscat 5cl

Cidre pomme Sassy AÛ 4.0° 33cl

Suze 5cl

Cidre poiré Sassy 2.5° 33cl

Lillet blanc, rosé 5cl

5.5

5.5

5.5

5.5

14.5

7.5

7.5

BEERS

DRAUGHT	Happy		Happy
	25cl	50cl	Hour
Silver blonde Alsace France	5.5	9.5	5.5
1664 Alsace France	6.0	11.0	7.5
Astra Urtyp Germany	6.0	11.0	7.5
1664 blanc Alsace France	6.0	11.0	7.5
Demory IPA Paris France	6.2	11.2	7.7
Grimbergen Belgium	6.2	11.2	7.7
Ducasse Triple North of France	6.2	11.2	7.7
Picon bière	6.7	11.7	8.7

FRENCH BOTTLES

Desperados 5.9° 33cl

Duvel 8.5° 33cl

La Cristal IPA Mont-Blanc 4.7° 33cl

Orval 6.2° 33cl

La parisienne blanche 5.5° 33cl

Corona 4.6° 33cl

Bière des 3 monts 8.5° 75cl

Karmeliet triple 8.4° 33cl

Beer of the moment 33cl

Liefmans fruitesse 3.8° 25cl

Corona sans alcool 33cl

La Chouffe 8.0° 33cl

8.0

8.5

8.5

8.5

8.0

8.0

HOT DRINKS

Expresso AÛ, decaffeinated AÛ

Cappuccino

American coffee AÛ

Old fashioned hot chocolate

Expresso AÛ with milk

White hot chocolate

American coffee AÛ with milk

Viennese chocolat or coffee

Double espresso

Irish coffee alcool 4cl

Teas or infusions Mariage Frères

Hot wine 15cl

6.5

5.6

5.6

6.5

11.0

6.5

Plant-based milk available on request