DUNKERQUE

SHELLFISH

- Baked razor clams, almonds and fresh herbs 8.5
- Cooked whelks, mayonnaise and Espelette pepper mayonnaise 9.0
- Carpaccio of scallops with truffle oil vinaigrette 14.5
- Avocado, crab and citrus tartar 17.0
- 6 oysters, Fine de Claire N°3 Marennes-Oléron 16.0
- Bunch of pink shrimp, mayonnaise 12.5

OTHER STARTERS

- Organic egg mayonnaise 6.5
- Herring rillette, toasted bread 8.0
- French onion soup 9.5
- Fish soup, served with rouille and croutons 14.0
- Frisée with bacon, organic poached egg and small croutons 9.5
- Crispy organic soft-boiled egg, lentil salad, truffled oil vinaigrette 11.0
- Sardines in organic olive oil from the Compagnie Bretonne, Bordier semi-salted butter & toasted bread 12.5

COLD CUTS

- Pâté 8.0
- Truffled ham 8.0
- Dried sausage 8.0
- Spicy chorizo 8.0
- Peppered coppa 8.0
- Jamon Serrano 10.0
  "Gran Reserva Salamanca"

SALADS & VEGGIES

- "Chicken Caesar" romaine lettuce, semi-cooked organic egg, Parmesan, fried chicken, bread toasted crumb 17.5
- "Salmon Caesar" – romaine lettuce, poached egg, Parmesan, smoked salmon bread toasted crumb 18.5
- "Warm goat cheese" Spinach shoots and lamb's lettuce, bacon bits baked apples, walnuts, honey and thyme 19.5
- Napa cabbage salad with shrimp, citrus, kaffir lime, and avocado dressed with a sesame-honey vinaigrette 16.5
- Veggie burger, served with fries 18.5
- Vegetarian lasagna, with pesto-dressed arugula and Grana Padano cheese 18.5

TOASTED...

- Croque Mr / Croque Mrs, french fries (Soft bread) 12.0 / 14.5
- Deviled egg toast, smoked bacon, spinach shoots on a country-style bread 14,5
- Croque perdu, truffled white ham and comté cream, mesclun salad (Country-style bread) 15.5
- Tartine with avocado purée, pickled red onions, poached egg, lemon thyme, chia seeds, and mixed greens (on country-style bread) 15.5

FISH & ...

- Mussels marinières /or with Isigny cream, French fries 17.0 / 19.0
- Cod fish & chips, tartar sauce 22.0
- Grilled octopus, peppers candied with Espelette pepper aragula mashed potatoes 24.5
- Seared bluefin tuna, passion fruit vinaigrette, lemon risotto 24,5
- Pan-fried scallops, fried rice with chorizo, chorizo cream 27.0

OTHER CHOICES

- Risotto-style coquillettes, ham with truffle, cream of mushrooms with summer truffle, Parmesan 16.5
- Black pudding, baked apples and mashed potatoes 19.0
- Entrecote 300g, butter with Espelette pepper, french fries 34.0
- 180g beef steak with pepper sauce, fries 25.0
- Beef tartar knife-cut 180g, classic or light cooked, french fries 23.0
- Duck confit, baby potatoes 24.0
- Chicken Melt, fried chicken fillet, tender provolone, pickled red onions romaine (Homemade black bread) 17.5
  (Sup.: Smoked bacon 3.0/ Avocado 3.0 / Fried egg 2.5)
- Smash Burger (onions, cheddar, pickles, romaine salad), fries 19.5
  (Sup.: Smoked bacon 3.0/ Avocado 3.0 / Fried egg 2.5)

SIDES

	change for...	supp.
• French fries or Mashed potatoes or Coquillettes (Pasta) or Basmati rice or Mesclun	-	4.5
• Green beans or Baby potatoes or Pan-fried green beans and cauliflower	2.5	5.5
• Sup. fried egg	-	2.5

CHEESE "BORDIER"

- Assortment of cheeses 14.5
- Tomme Per Diou (goat)
- Romans Artisanal
- Smoked sheep's cheese 'Le Castillan'
- Tomme des Bauges AOP
- YOGURT:
- Natural: 3.5
- Litchi: 4.0
- Strawberries: 4.0
- Mandarin/lime: 4.0
- Manguo/Passion fruit: 4.0

TO CONCLUDE

- Crepes, sugar & butter or Nutella 6.0/7.0
- Fruit salad 10.0
- Vanilla crème brûlée 7.5
- Mango cheesecake 8.5
- Semi-cooked chocolate cake, vanilla ice cream (Cooking 10 minutes) 8.5
- Breton shortbread, caramelized apples, and vanilla ice cream 9.0
- French toast and maple syrup 7.0
- Gourmet coffee (tea) 8.0 (10.0)

WINE BY THE GLASS

RED

	Glass 12cl	Glass 25cl	Pichet 50cl
• Merlot - IGP Pays des Bouches du Rhône - "SAINTE-REINE"	5.0	9.5	18.5
• Côtes du Rhône AOC - "LES TROIS GARÇONS"	6.0	11.5	22.5
• Brouilly AOC - "RÉSERVE DE BEAUVOISIE"	7.0	13.5	26.5

WHITE

	Glass 12cl	Glass 25cl	Pichet 50cl
• Vin de France - "LA PETITE SEINE"	5.0	9.5	18.5
• Chardonnay - IGP Pays d'Oc -"ECOTERRA"	5.5	10.5	20.5
• Sauvignon - VDF - "PLEIN LA VUE" Jeff Carrel	6.5	12.5	24.5

OUR NATURAL WINES *Straigh from the producer !!!*

	Glass 12cll	Glass 25cl	Pichet 50cl
Orange "PÉPIN ORANGE" - VDF ALSACE - *"Pépin is the fruit of small winegrowers, changing according to its creators, harvested by hand, vinified without sulfur and with love."*	7.0	13.5	26.5
White "PINOTS – TERROIR DE ROCHE" - ALSACE AOC - Maison Moritz Prado *"Mineral and dry, this duo of Pinot Gris and Blanc invigorates with its beautiful freshness!"*	7.0	13.5	26.5
Red "CHÂTEAU COMBEL LA SERRE" - AOP CAHORS - Pur Fruit du Causse *"A delicious, elegant Malbec—juicy, fruity, and even more fruity."*	7.0	13.5	26.5

ROSÉ

	Glass 12cl	Glass 25cl	Pichet 50cl
• Cinsault - Languedoc-Roussillon - Pays d'Oc IGP "LE TITI" - Olivier Azan -	4.0	7.5	14.5
• AOP Duché d'Uzés - "CUVÉE CHEMIN DE ROME"	5.0	9.5	18.5

BUBBLES

	Glass 12cl
• Prosecco DOC Brut - "RICCADONNA"	6.5
• Champagne - "J.P. SECONDÉ" Brut *Straigh from the producer !!!*	12.0

WINES BY THE BOTTLE

RED

	Bottle 75cl
• Côtes du Rhône AOC - "LES TROIS GARÇONS"	33.0
• Bordeaux AOP - "L'AUTHENTIQUE" - Château Guichot	33.0
• Bourgueil AOC - "ALOUETTES" - Domaine de la chanteleuserie	36.0
• Languedoc AOP - "LES PARCELLES" - Dom. De l'Escattes	36.0
• Brouilly AOC - "RÉSERVE DE BEAUVOISIE"	39.0
• Pessac-Léognan AOC - "LES DEMOISSELLES DE LARRIVET HAUT-BRION" - 2019	65.0

WHITE

	Bottle 75cl
• Vin de France - "LA PETITE SEINE"	27.0
• Chardonnay - IGP Pays d'Oc -"ECOTERRA"	30.0
• Viognier - IGP Pays d'Oc -"LE VERSANT"	33.0
• Chenin - Anjou AOP - "CHENINPOSTEUR" Philippe Germain	33.0
• Sauvignon - VDF - "PLEIN LA VUE" Jeff Carrel	36.0
• Monbazillac AOC - "CHÂTEAU HAUTE-FONROUSSE"	40.0

OUR NATURAL WINES *Straigh from the producer !!!*

	Bout. 75cl
Red "CHÂTEAU COMBEL LA SERRE" - AOP CAHORS - Pur Fruit du Causse *"A delicious, elegant Malbec—juicy, fruity, and even more fruity."*	39.0
Orange "PÉPIN ORANGE" - VDF ALSACE - *"Pépin is the fruit of small winegrowers, changing according to its creators, harvested by hand, vinified without sulfur and with love."*	39.0
White "PINOTS – TERROIR DE ROCHE" - ALSACE AOC - Maison Moritz Prado *"Mineral and dry, this duo of Pinot Gris and Blanc invigorates with its beautiful freshness!"*	39.0
Red "LA PETITE SOEUR" IGP CÔTES CATALANES - BENASTRA Joseph Paillé *"Gourmet, refined, and delicate."*	39.0

ROSÉ

	Bottle 75cl
• Cinsault - Languedoc-Roussillon - Pays d'Oc IGP "LE TITI" - Olivier Azan -	22,0
• AOP Duché d'Uzés - "CUVÉE CHEMIN DE ROME"	27.0
• AOP Côtes de Provences "NUITS BLANCHES" - Famille Negrel	35.0

BUBBLES

	Bottle 75cl
• Prosecco DOC Brut - "RICCADONNA"	36.0
• Champagne - "SECONDÉ" Brut *Straigh from the producer !!!*	75.0

APÉRITIFS

Ricard 2cl	4.5
Salers 5cl	5.0
Vermouth Dolin (Red or white) 5cl	5.0
Campari 5cl	5.0
Lillet 5cl	5.0
Muscat Frontignan 5cl	5.0
Red Port "Tawny" 5cl	5.0
Noilly Prat 5cl	5.0
Byrrh 5cl	5.0
Kir 12cl (blackcurrant, blackberry, peach, raspberry)	5.0
Double Jus "Pickles" 5cl	8.0

DRAFT BEERS

			25cl	50cl
Kanter Village	| Lager |	4.1% alc.	4.5	8.0
1664 Blanc	| White |	5% alc.	5,0	9.0
Citra Galactique	| IPA |	6.5% alc.	5.0	9.0
Myrha	| Pale Ale |	5% alc.	5.0	9.0

Straigh from the producer !!!

Supp. sirup 0.5 — Supp. Picon 1.5 2.5

BOTTLE BEERS

Brasserie de la Goutte d'Or | Paris XVIII, France			
La Chapelle	33cl	Wheat beer with chai 5% alc.	7.5
Brasserie Castelain | Bénifontaine, France			
JADE (alcohol free)	33cl	0% alc.	7.0
JADE (Gluten free)	25cl	4.5% alc.	6.0

BOTTLE CIDER

Fils de Pomme | Dry			
Cuvée Le Sauvage	btl 33cl	5.5% alc.	8.5

RHUM

Havana Club 3ans	8.0
3 Riviéres 55°	8.0
Sailor Jerry	9,0
Kraken, Diplomatico	10.0
Don Papa	10.0
Plantation "Gran Añejo"	10.0

VODKA

Wyborowa	8.0
Zubrowka "Bison"	10.0
Fair "Quinoa"	12.0

TEQUILA

Olmeca	8.0
Herradura reposado	12.0

MEZCAL

Del Maguey "Vida"	12.0

SPIRITS... EAUX DE VIE...

(All alcohols are served at 4cl, and also available in 2cl shots)

CACHAÇA

Ypioca prata	8.0

GIN

Beefeater	8.0
Citadelle	9.0
Hendrick's	10.0
Monkey 47	14.0

WHISKY

Clan Campbell	8.0

IRISH BLEND

Jameson	8.0

BOURBONS

Jack Daniel's	9,0
Bulliet	11.0

JAPANESE BLEND

Nikka	12.0

SINGLE MALT

Aberlour 10 ans "Speyside"	12.0
Talisker Port Ruighe "Skye"	14.0
Ardbeg 10 ans "Islay"	14.0

LIQUORS

Cointreau, Gd Marnier,	8.0
Bailey's, Amaretto Disarono	8.0
Get 27, Get 31, Sambuca	8.0
Jagermeister, Limoncello	8.0
Amaro vecchio Piemontese	10.0

DIGESTIFS

Cognac VS	10.0
Cognac VSOP	12.0
Cognac "Pierre Ferrand" 1840 "1er Cru de Cognac"	14,0
Cognac "Hennessy" XO	26.0
Armagnac ARMIN 6 ans	8.0
Armagnac ARMIN 10 ans	10.0
Calvados VSOP	12.0
Alcool de poire	12.0
Chartreuse verte	10.0
Fernet branca	8.0

COOL DRINKS... HOT DRINKS...

NECTARS & JUS DE FRUITS 33cl

Apricot, cranberry, mango, passion fruit
Orange, pineapple, apple, tomato — 5.5

ORGANIC FRUITS & VEGETABLES 25cl

Orange, lemon, grappefruit, carot, apple — 6.5

ORGANIC MIXES 35cl

• PRINTEMPS	(Grapefruit, pineapple, basil)	9.0
• ETE	(Banana, kiwi, almond milk)	9.0
• AUTOMNE	(Orange, carots, ginger)	9.0
• HIVER	(Apple, celery, cucumber, lime, spiruline)	9.5

SOFTS

Kombucha "Archipel" Dry btl 33cl	8.5
Kombucha "Archipel" Fig leaf btl 33cl	9.0
"POP Original" Maté btl 33cl	8.5
"La French" Ginger beer 33cl, Tonic "Fever Tree" btl 20cl	5.5
Coca-Cola, Coca zero btl 33cl, Orangina btl 25cl	5.5
Limonade "Elixia" btl 33cl	6.0
Ice Tea BOS peach ou Lemon/ginger can. 25cl	5.5
Red Bull can. 25cl	7.5

COFFEE Massaya

Café expresso or décaféiné	2.8	Cappuccino	5.5
Café Américain	3.5	Latte Macchiato	5.5
Noisette	3.0	Macchiato Caramel	6.5
Expresso Macchiato	3.5	Mokaccino	6.5
Double express	5.5	Café Viennois	6.5
Café crème	5.0	Café frappé	7.0
Flat White	5.0	Latte Frappé	8.0
Grand crème	5.5	Irish coffee	12.0

TEA & HERBAL TEA

BLACK TEA : Gold Breakfast, Earl Grey, Darjeeling Caramel tonka, Red fruits	5.0
GREEN TEA : Sencha, Jasmin, Mint or Lemon	5.0
WHITE TEA : Rose litchi	5.0
"RED TEA" : Rooïbos épicé	5.0
INFUSIONS : Verbena, linden, verbena mint, chamomile, peppered mint	5.0
CHAÏ LATTE	6.5
Grog with Rum or Cognac	12.0

CHOCOLAT & LAIT

Small hot chocolat with lait	4.0
Hot chocolat with milk	5.0
Chocolat Viennois	6.5
Chocolat frappé	7.0
Matcha Latte Chaud ou Frappé	6.5/8.0
Ube Latte Chaud ou Frappé	6.5/8.0
Hot milk with honey	5.0
Flavoured milk (with sirup)	4.0
Supp. Milk	0.5
Supp. almond milk	1.0
Supp. oat milk	1.0

MINERAL WATTER

Vittel 25cl	4.5
Vittel 50cl	6.0
Vittel 100cl	7.0
Perrier 33cl	5.5
San Pellegrino 50cl	6.0
San Pellegrino 100cl	7.0
Chateldon 75cl	9,0
Supplément sirop	0.5