

Wines

WHITE WINES

	Glass 14cl	Glass 20cl	Jug 46cl	Btl 75cl	Mag 150cl
Viognier, Pays d'oc IGP, «Maison Gayda»	6.5	9.5	23	32	
Hautes Côtes de Beaunes, Bourgogne AOP, «Philippe le Hardi»	10.5	14.9	34.5	55	
Pouilly Fumé, Loire AOC, «Domaine Dominique Guyot»	7	9.8	22.5	38	
Chardonnay, Pays d'oc IGP, «Altugnac»	6	9	21	29.5	
Sancerre, Loire AOC, «Jean Marc et Mathieu Crochet»	8.7	12.5	29.5	46	
Chablis, Bourgogne AOC, «Domaine de Chantemerle»	9.8	13.8	32.2	49.5	98
Pouilly fumé, Loire AOC, "De Ladoucette"				62	
Chablis, Bourgogne AOC, "Grand Regnard"				75	
Spumante, Vin Blanc pétillant italien, Extra Dry	7	9.8	22.5	38	

PINK WINES

	Glass 14cl	Glass 20cl	Jug 46cl	Btl 75cl	Mag 150cl
Gris Blanc, Pays d'oc IGP, «Gérard Bertrand»	6	9	21	29.5	59
Côtes de Provence BIO , «Château La Mascaronne»	9.8	13.8	32.2	49.5	98
Puech Haut, Pays d'oc IGP, «Argali»	7.5	10.7	24.7	40	80
Côtes de Provence, AOP, Caves d'Esclan, «Whispering Angel»				64	

RED WINES

	Glass 14cl	Glass 20cl	Jug 46cl	Btl 75cl	Mag 150cl
Côtes du Rhône, Delas, «Saint Esprit»	6.5	9.5	23	32	64
Lubéron, AOP, «Grand Marrenon»	6.8	9.9	24	34	
Morgon, AOC, Cru du Beaujolais, «Domaine Christophe Savoye»	7	9.8	22.5	38	
Sancerre, Loire AOC, «Jean Marc et Mathieu Crochet»	8.7	12.5	29.5	46	
Syrah BIO , Cevennes IGP, Pollinat, «Gérard Bertrand»	6	9	21	29.5	
Bourgogne, Pinot Noir AOC, «Domaine Eloy»	8.9	12.8	31	47	
Canon Fronsac, Bordeaux AOC, "Château du Gazin"	7	9.8	22.5	38	76
Les Creisses, Pays de l'Herault IGP, "Domaine des Creisses"	10.5	14.9	34.5	55	105
Les Brunes, Pays de l'Herault IGP, "Domaine des Creisses"				78	155
Pic Saint Loup, AOP, Loup du Pic, "Puech Haut"				39.5	
Haut-Médoc, AOC, "L'Héritage Chasse-Spleen", 2nd de Chasse-Spleen				59	
Pessac-Léognan, AOC, "Château Bardins"				49	
Margaux, AOC, "Baron de Brane", 2nd vin Château Brane Cantenac				68	
Saint-Julien, AOC, "Connétable Talbot", second vin du Château Talbot				75	
Saint-Estèphe, AOC, "Franck Phélan", Second vin du Château Phélan-Séguir				55	
Crozes Hermitage, AOC, «Laurent Combier»				49	
Côte Rôtie, AOC, «La Germaine», Domaine Duclaux				79	
La Clape, "Château l'Hospitalet" Gérard Bertrand				75	

Enjoy your bottle to the end - ask for your vino bag.

Champagnes Mineral Waters.....

	Glass 12cl	Btl 75cl		50cl	75cl	1 L
Paul Laurent Brut	14.5	70	Vittel	6		8
Champagne Langlet "Brut nature"		80	San Pellegrino	6		8
Charles Heidsieck Brut		89	Chateldon		9	
Charles Heidsieck Rosé		96				
Charles Heidsieck "Blanc de Blancs"		125				

Service included, prices include VAT. We do not accept bank checks.



When you look at this Chalet, remember that it dates back to the time when Passy and Auteuil were incorporated into Paris to form our 16th arrondissement on November 3, 1869.

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Getting Started

The 6 Oysters of the moment *(Ask to the waiter)*

Gratinated Onion Soup	10
Vegetables Soup <i>(Ask to the waiter)</i>	10
ORGANIC Shirred Eggs, Lardons and Parmesan Cream	9
Little Ravioles from Royan, Parmesan Cream	11
Crispy prawns, Thai Sauce	15
Homemade Gravelax salmon, Tangy chive cream	16
The 6 Giant Burgundy Snails	14
Boneless Sardines in oil by La Belle Iloise	16
Homemade Country Terrine	10

To share

Charcuterie Board from Laguiole	22
Cheese & Charcuterie Board from Laguiole	28
Rillettes with 2 salmon and ginger	12
White Tarama from Maison Nordique <i>and its Blinis</i>	12
6 chicken nems	15
6 vegetables nems	15
Croque Apero (Toasted Sandwich)	12

For energy

Green Detox <i>Celery, kiwi, spinach, green apple, cucumber</i>	13
Orange Detox <i>Carrot, ginger, orange</i>	13

Kid Menu

(- 10 years) 17

Chopped steak, homemade french fries
ou Ham and Coquillettes
or Fish & Chips, homemade french fries
+ 1 water syrup or diabololo
+ 1 cup of ice cream or Homemade
Cookie

Salads

Detox Salad <i>Quinoa, cucumber, pomegranate, pumpkin seeds, mesclun, apples, sheep's cheese, raisins, pistou sauce</i>	19
Caesar Salad <i>Romaine salad, snacked chicken, parmesan, croutons, Caesar dressing</i>	19
Belluga lentil Salad <i>Spinach shoots, sheep's milk cheese, beet, snacked chicken, sun-dried tomatoes</i>	19
Warm Goat Cheese Salad <i>Mesclun, grilled bacon, grated carrots, Chavignol toast</i>	22

Dishes

Vegetable Curry with coconut rice	21
Fillet of Sea Bream cooked on plancha with spinach and olive oil sauce	26
Steamed salmon steak and its fresh green beans	25
Argentinian ribeye steak (approx. 300g), maître d'Hôtel butter, homemade french fries	38
Bacon Cheese Burger with cocktail sauce and homemade french fries	21
Chicken Burger Crispy Raclette, Coppa, tartar sauce, homemade french fries	23
Fish & Chips tartar sauce, homemade french fries	20
Marinated Beef Hanger Steak, pepper sauce and mashed potatoes	25
Minute Beef tartar or Seared (+1€), homemade french fries	20
Great part of Free-Range Chicken fillet Artichoke and edamame purée, smoked paprika sauce, mustard, and Comté cheese	24
Side dish change or additional side	2
Side dish plate <i>Homemade french fries, pasta, mixed greens, mashed potatoes, green beans, sautéed potatoes, artichoke purée, spinach, rice</i>	6

Pasta

Large Coquillettes with Ham <i>Truffle cream, 16-month-aged Comté cheese</i>	21
Ravioles from Royan, Parmesan Cream	21

Snack

Croque Monsieur, homemade french fries	17
Croque Madame, homemade french fries	18
Croque Gourmand, homemade french fries <i>Béchamel, crème de truffes, comté, jambon, pain de campagne</i>	23
ORGANIC Egg Omelet <i>Your choice of: ham, cheese, ham/cheese, or fine herbs</i>	20

...Cheeses & Homemade Desserts... Berthillon Ice Cream & Sorbets...

Plate of 3 Aged Cheeses	15	The Scoop	6
Brioche «Perdue» with a scoop of hazelnut ice cream	13	Ice Cream Flavors :	
Homemade Tarte Tatin with fresh cream	15	<i>Vanilla, Mocha, Pistachio, Hazelnut, Sicilian</i>	
Chocolate Fondant with vanilla ice cream	13	<i>Lemon Cream, Salted Butter Caramel.</i>	
Vanilla Creme Brulee	10	Sorbets Flavors :	
Gourmet Coffee	11	<i>Extra Bitter Chocolate, Pear, Raspberry, Mandarin</i>	
Gourmet Tea	13		

For gourmets *Extra whipped cream or a scoop of ice cream* 3