

# MENU

LUNCH SERVICE FROM 12 PM TO 2,15 PM  
DINNER SERVICE FROM 6 PM TO 9,45 PM

<b>SET MENUS</b>	* APPETIZER/ ENTRÉE ou ENTRÉE/ DESSERT	28 €
	* APPETIZER/ ENTRÉE / DESSERT	35 €
	* LUNCH SET MENU	24 €

(Dish of the day, carrot cake or lemon cake, coffee or tea)

## APPETIZER

- Deviled eggs La Maison Rose
- House made seasonal minestrone and fagioli beans. **(vegan and gluten free)**
- House made focaccia, fresh goat cheese and 'Nduja from Calabria.
- Puff pastry, onions confit, melted Mont d'or cheese and salsa verde.

**(vegetarian)**

- Gravlax of salmon, raifort sauce.

## ENTRÉES

- Parmentier of lentil with a tomato and vegetable sauce **(vegan and gluten free)**
- Brandade of cod, green seasonal salad.
- Slow cooked veal breast, parsley butter and white wine reduction, served with roasted potatoes. **(gluten free)**
- Polpettes (beef and porc meatballs with herbs and spinach, in thick rosemary and tomato sauce, served with roasted potatoes).

## DESSERTS

- Carrot cake, with rosemary and walnuts, cream cheese icing.
- Chocolate tender cake with almond flour **(sans gluten)**
- Cheesecake, seasonal flavor
- Lemon, polenta and almond cake **(vegan and gluten free)**
- Pavlova, seasonal flavor, house made meringue and whipped cream **(gluten free)**

**PLEASE WAIT TO BE SEATED**

**MINIMUM FOR CARD PAIEMENT 10 €**

PRICE SERVICE INCLUDED

CARTE CRÉDIT / CARTE AMERICAN EXPRESS / CARTE TICKET RESTAURANT ACCEPTED

ALL OUR DISHES ARE PREPARED IN OUR KITCHEN WITH FRESH SEASONAL PRODUITS AND A LOT OF LOVE  
ALL OUR MEATS ARE FROM FRANCE

MENU JANUARY 2024

# ***BRUNCH!***

SATURDAY AND SUNDAY  
FROM 11,30 AM TO 2,30 PM

## **BRUNCH**

**35 €**

· HOT DRINK a choice of :

Coffee, tea, or coffee with milk (*cappuccino or plant based milk* 1 € extra)

· COLD DRINK a choice of :

Ginger detox, *or organic fruit juice, or glass of prosecco, or glass of french wine*

· YOGURT, APPLE SAUCE AND HOUSE MADE GRANOLA (*gluten free*)

· SALTED DISH

Eggs Florentine, brioche bread, spinach, béarnaise sauce

· DESSERT a choice of :

Carrot cake with walnuts, raisins and rosemary, cream cheese icing

Chocolate tender cake with almond flour (*gluten free*)

***PLEASE WAIT TO BE SEATED***

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MENU JANUARY 2024

# DRINKS!

WE SERVE HOME MADE, ORGANIC DRINKS, FILTERED WATER  
CAFE «LOMI» AN INDEPENDENT ETHIC COFFEE COMPANY  
NO PLASTIC BOTTLES, STRAWS OR INDUSTRIAL DRINKS HERE !

## COLD DRINKS

### Micro filtered water AQUACHIARA (75 cl)

Sparkling . . . . .	5 €
Still . . . . .	2 €

### SYRUPS

Peach, strawberry, mint, almond, grenadine, violet . . . . .	3 €
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### HOME MADE DRINKS

Italian lemonade (30cl). . . . .	4 €
Cola La Maison Rose (25cl) caramel, ginger, spices, lemon . . . . .	5 €

### ORGANIC FRUIT JUICE (22 CL)

Apple . . . . .	4,5 €
Apple & Pear. . . . .	4,5 €
Red berries. . . . .	4,5 €

### SERVED HOT OR COLD (30 CL)

House made detox : Fresh ginger, lemon, thyme infused in honey . . . . .	6 €
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### MOCKTAIL (28 CL)

Virgin Violette (alcohol free gin, syrup of violet, tonic) . . . . .	9 €
Alcohol free Spritz . . . . .	7 €

## HOT DRINKS

### COFFEE

(LOMI FAIR TRADE COFFEE ROASTED IN PARIS 18<sup>th</sup>)

Espresso* . . . . .	2,5 €
Americano* . . . . .	2,5 €
Macchiato* . . . . .	3 €
Double espresso* . . . . .	5 €
Cappucino* . . . . .	5 €
Small café au lait* . . . . .	4,5 €
Big café crème* . . . . .	5 €
Hot milk* . . . . .	4 €
Hot chocolate. . . . .	5 €

### TEA

(LOCAL SUPPLIER, ORGANIC, NATURAL TEA BAGS)

Our selection of green teas ORGANIC (Genmai-cha or Sencha or Green tea and spices) . . . . .	4,5 €
Our selection of black teas ORGANIC (Earl Grey / Darjeeling / breakfast Lapsang-Souchong) . . . . .	4,5 €

### HERB TEA

(LOCAL SUPPLIER, ORGANIC, NATURAL TEA BAGS)

Our selection mixed as you want (Verbena / Tilleul / Camomile / Mint / Dried red fruits) . . . . .	4,5 €
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\*Decaf version (LOMI) . . . . . +0,50 €

\*Replacement with non dairy milk. . . . . +0,50 €

PAYMENT BY CREDIT CARD 10€ MINIMUM

## WINE BY THE GLASS (12 CL)

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### PROSECCO

IGP Venezia, Vino Frizzante, grape variety Glera . . . . . 6 €

### WHITE

VDF, Rhône, Viognier, Roussanne, Sauvignon blanc . . . . . 6 €

IGP Grillo Sicilia BIODYNAMIC . . . . . 6,5 €

IGP Pinot Grigio Venitia BIODYNAMIC . . . . . 6,5 €

### SEMI SWEET WHITE

IGP Val de Loire Pinot Gris « Domaine Bonnet Huteau» . . . . . 7 €

### ROSÉ

VDF, Rhône, grenache, syrah (c. Organic) . . . . . 6 €

IGP Puglia Zinfandel BIODYNAMIC . . . . . 6,5 €

### RED

VDF, Rhône, grenache, syrah, cabernet sauvignon (c. Organic) . . . . . 6 €

IGP, Puglia Primitivo BIODYNAMIC . . . . . 6,5 €

IGP, D'Abruzzo Montepulciano BIODYNAMIC . . . . . 6,5 €

### CARAFE OF RED, ROSÉ OU WHITE (50 cl)

Carafe French wine (c. Organic) . . . . . 21 €

Carafe Italian wine BIODYNAMIC . . . . . 23 €

### CARAFE OF PROSECCO

IGP Venezia, Vino Frizzante, grape variety Glera (50cl) . . . . . 19 €

## LOCALLY BREWED BEER

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### BRASSERIE DE LA GOUTTE D'OR, DRAFT BEER (33CL)

Myrah, blond american pale ale (5°) . . . . . 6,50€

### APÉRITIFS

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Organic blue pastis . . . . . 8 €

Kir Cassis, Kir Chambord, Kir Peach, Kir Strawberry . . . . . 7 €

Kir Royal . . . . . 11 €

Organic walnut wine, Noilly Prat, Campari soda . . . . . 7 €

## PROSECCO COCKTAILS (25 CL)

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<i>Spritz Campari, Spritz Chambord</i> . . . . .	12 €
<i>Spritz Bitter, (artisanal and organic french liqueur similar to Apérol).</i> . . . . .	12 €
<i>Spritz Opaline, (artisanal and organic french liqueur of grapefruit and rosemary)</i> . . . . .	12 €
<i>Spritz Jolie fleur (artisanal and organic french liqueur of elderberry)</i> . . . . .	12 €

## COCKTAILS

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<i>L'Espresso Martini Maison Rose : Vodka, vanilla, coffee (25 cl)</i> . . . . .	12 €
<i>Le Negroni : Campari, vermouth, gin, orange zest (6 cl)</i> . . . . .	12 €
<i>La Georgette : Amaretto, lemon, sparkling water (25 cl)</i> . . . . .	12 €
<i>La Violette : Gin, violet syrup, tonic (25cl)</i> . . . . .	12 €

## STRONG ALCOHOL (4CL)

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<i>Sambuca (38 %) : Liqueur d'anis</i> . . . . .	6 €
<i>Italicus (20%) : Lemon liqueur, bergamote and cedrat</i> . . . . .	6 €
<i>Limoncello di Sorrento (34 %) Covento Campanie</i> . . . . .	7 €
<i>Verbina liqueur ORGANIC (36%)</i> . . . . .	7 €
<i>Gentiane liqueur ORGANIC (36%)</i> . . . . .	7 €
<i>Calvados ORGANIC (42%)</i> . . . . .	9 €
<i>Garagai : ORGANIC pastis, wild foraging in provence (40%)</i> . . . . .	9 €
<i>Gin ORGANIC : Distilled wild plants (42%) Entropie</i> . . . . .	11 €
<i>Vodka of flowers ORGANIC : Distilled weat and flowers (44%) Entropie</i> . . . . .	11 €
<i>AOP Cognac ORGANIC Vieille réserve XO (40%)</i> . . . . .	11 €
<i>AOP Armagnac, 10 ans (40%)</i> . . . . .	11 €
<i>Vieille prune d'Ente (46%)</i> . . . . .	11 €
<i>Grappa Riserva 2008 (Moscato 42 %) Distelleria di Altavilla, Piémont</i> . . . . .	11 €

PLEASE DRINK WITH MODERATION

## BOTTLES (75 cl)

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### BUBBLES

- AOP Champagne Brut Waris Hubert, Grand Cru, Blanc de blancs *Organic* . . . . . 70 €  
IGP Prosecco Rosé, cépage Glera, Pinot noir *Organic* . . . . . 30 €

### WHITE

- AOP Alsace, Domaine Dirler Cadé, «Mémoires» *BIODYNAMIC* . . . . . 38 €  
AOC Chenin, Domaine de L'R, «Valdegrulla» Blanc de Chenin *Organic* . . . . . 45 €  
AOP Bourgogne, Domaine Louis Chenu « Les Bruchots» *Organic* . . . . . 49 €  
IGP Mâcon- Péronne, Domaine Aimé Blouzard «Les As» *Organic* . . . . . 44 €  
AOP Muscadet Sèvres et Maine, «Blancs Bonnets» *BIODYNAMIC* . . . . . 38 €

### ROSÉ

- IGP Côteaux de l'Ardèche Chateau de la Selve, Maguelonne *Organic* . . . . . 32 €

### RED

- AOP Bordeaux, Domaine Jean-Yves Millaire «Chateau Cavale» *BIODYNAMIC* . . . . . 36 €  
IGP Côtes du Lot, Chateau les Croisille «Cocoricot» *Organic* . . . . . 31 €  
AOP Côtes du Rhône, Domaine Duseigneur, «La Goutte du Seigneur» *Organic* . . . . . 32 €  
AOP Morgon, Domaine Thevenet, « Tradition » *Bio* . . . . . 48 €  
AOP Lirac, Domaine Duseigneur, « Antares » *Bio* . . . . . 45 €

### RED MAGNUM (150 CL)

- AOP Lirac, Domaine Duseigneur, « Antares » *Organic* . . . . . 75 €

### SEMI SWEET WHITE

- IGP Val de Loire Pinot Gris « Domaine Bonnet Huteau» *Organic* . . . . . 32 €

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PLEASE DRINK WITH MODERATION

## **TEA-TIME, SNACKS**

*BETWEEN 3 PM AND 6 PM  
OUR KITCHEN IS CLOSED*

*YOU CAN ORDER SNACKS AND CAKES  
FROM 3,30 PM TO 5,30 PM*

### **SALTED**

- Olives and pickled vegetables . . . . . 7 €
- Plate of mixed charcuterie from Maison Montalet, butter, pickles . . . . . 11 €
- Cheese plate : Brie, truffle Crèmeux de bourgogne,  
Comté, chutney and house made pickles of vegetables. . . . . 14 €

### **SWEET**

- Carrot cake with walnuts, raisins, rosemary and cream cheese icing . . . . . 8 €
- Chocolate tender cake with almond powder (**gluten free**). . . . . 9 €
- Lemon, polenta and almond flour cake (**vegan and gluten free**) . . . . . 7 €

**MINIMUM FOR CREDIT CARD PAYMENT 10 €**

PRICE NET SERVICE INCLUDED

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