

LUNCH AND DINNER MENU

12 PM - 2.30 PM / 6 PM - 9.45 PM

APPETIZER / MAIN or MAIN / DESSERT : 28 €

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APPETIZERS

- Vegan soup of butternut and coral lentils, mint salsa verde *
- Gravlax of salmon, trout eggs, raifort sauce *
- Gorgonzola mousse, roasted pears, arugula and walnut pesto, savory granola *
- Mezze La Maison Rose : Sweet potato hummus with almond butter, roasted fennel seeds, marinated olives, house made pickled vegetables *
- House made focaccia, 'Nduja from Calabria (*a spicy sausage*), fresh goat cheese and herbs
- Appetizer of the day

MAINS

- Salad of red rice from Camargue, roasted and crudo seasonal vegetables, cranberries, fresh herbs, feta, and a pesto of spinach and mint with sunflower seeds (*vegan option possible*) *
- Brandade of cod (*cod and potato purée, mixed and grilled - contains milk and gluten*), smoked paprika breadcrumbs, served with a seasonal green salad
- Veal breast, (*slow cooked with parsley butter and white wine*) served with moquette bean cream, and roasted potatoes *
- Polpettes, italian meat balls (*beef and porc, contains eggs and gluten*) served with a thick rosemary tomato sauce and roasted potatoes
- Dish of the day

DESSERTS

- Carrot cake with walnuts, raisins, rosemary and cream cheese icing
- Chocolate tender cake with almond flour, served with heavy cream *
- Almond milk vegan pannacotta, seasonal fruit, almonds*
- Basque cheese cake (*baked, no crust*) with seasonal fruit
- Pavlova with seasonal fruit, chantilly, pistachios
- Cheese of the moment, house made pickles and chutney

* Gluten free

COLD DRINKS

MICRO FILTERED WATER AQUACHIARA (75 cl)

Sparkling **5 €** / Still **3 €**

SYRUPS

Peach, mint, grenadine, violet, grapefruit **3 €**

HOME MADE DRINKS (30 cl)

Italian lemonade **5,5 €**

Cola La Maison Rose : caramel, ginger, spices, lemon **6 €**

ORGANIC FRUIT JUICE (25 cl)

Apple **6 €**

Apple and red berries **6 €**

SERVED HOT OR COLD (30 cl)

Housemade detox : fresh ginger, lemon, thyme infused in honey **6,5 €**

ALCOHOL FREE

Virgin Violette mocktail (30 cl) : *alcohol free gin, syrup of violet, tonic Hysope* **9 €**

Virgin Spritz bitter (24 cl) : *alcohol free bitter, sparkling water* **9 €**

French beer of the moment : *bottle, alcohol free (33 cl)* **6,5 €**

HOT DRINKS

CAFÉS

Espresso* **2,5 €** / Americano* **2,5 €** / Machiatto* **3,5 €** / Double espresso* **5 €**
/ Cappuccino* **5,5 €** / Small café au lait* **5 €** / Big café crème* **6 €** /
Hot milk* **6 €** / Small pot of milk* **1 €**

TEA

Green organic teas : Genmai-cha or Sencha or Green tea and spices **5,5 €**

Black organic teas : Earl Grey / Breakfast / Darjeeling / Lapsang-Souchong **5,5 €**

HOT CHOCOLATE

In house made hot chocolate, with milk, cream and spices **6,5 €**
(vegan option available*)

HERB TEA

Verbena / Tilleul / Dried red fruit/ Mint **5,5 €**

* Décafé version (LOMI) **+0,5 €**

* Remplacement with non dairy milk **+1 €**

WINE BY THE GLASS (12 cl)

PROSECCO

IGP Venezia, Vino Frizzante (very thin and light bubbles), Prosecco Glera **6 €**

WHITE

VDF Rhône, blend chardonnay, grenache, vermontino, ORGANIC **6 €**

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

SEMI SWEET WHITE

VDF Libournais, Domaine Jean Yves Millaire, «Etincelles» *

Petit Manseng BIODYNAMIC 2023 **10,5 €**

ROSÉ

VDF Rhône, blend grenache, syrah, ORGANIC **6 €**

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

RED

VDF Rhône, blend grenache, syrah, cabernet sauvignon, ORGANIC **6 €**

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

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

AOP Bourgogne, Chateau de Garnerot « Terres de Garnerot » *

Pinot Noir, ORGANIC, 2022 **13 €**

CARAFE OF RED, ROSÉ OU WHITE (50 cl)

Carafe French wine ORGANIC **21 €**

Carafe Italian wine BIODYNAMIC **23 €**

CARAFE OF PROSECCO (50 cl)

IGP Venezia, Vino Frizzante (very thin and light bubbles), Prosecco Glera **21 €**

DRAFT BEER

Seasonal local beer of the moment **(33 cl)** **6,5 €**

* also available by the bottle

DRINK MODERATLY

COCKTAILS

PROSECCO COCKTAILS(24 cl)

Spritz Campari, Spritz Chambord **12 €**

Spritz Bitter (*artisanal and organic french orange bitter liqueur*) **12 €**

Spritz Opaline (*artisanal and organic french liqueur of grapefruit and rosemary*) **12 €**

Spritz Jolie fleur (*artisanal and organic french liqueur of elderberry*) **12 €**

COCKTAILS

La Gertrude **9 €**

Rosé, grapefruit syrup, sparkling water (24 cl)

La Violette **14 €**

French gin Citadelle, violet syrup, tonic Hysope (20 cl)

L'Espresso Martini Maison Rose **14 €**

Vodka, Kalhua, vanilla syrup, double espresso (20 cl)

Le Negroni **14 €**

Campari, vermouth, french gin Citadelle, orange zest (6 cl)

La Mistinguett **14 €**

French vodka, lemon, cherry syrup, tonic Hysope (15 cl)

APÉRITIFS

Blue Pastis ORGANIC (2 cl) **8 €**

Kir white wine **or** Prosecco **9 €**

Chambord, black currant, strawberry or peach (16 cl)

STRONG ALCOHOL (4 cl)

Mint liqueur ORGANIC (24°) Granier **7 €**

Calvados ORGANIC (42°) Cave de la Loterie **9 €**

Gin ORGANIC : Distilled wild plants (42°) Entropie **11 €**

«Old Rhum» Jamayca, Maison Ferrand (43°) **12 €**

DRINK MODERATLY

WINE BOTTLES (75 cl)

BUBBLES

AOP Champagne, Domaine Waris Hubert, Blanc de blancs Brut **70 €**

Blend of 3 Grands Crus : Avize, Oger, Cramant, Chardonnay, ORGANIC.C, 2018

IGP Prosecco Rosé **30 €**

Blend Pinot Noir, Glera, ORGANIC, 2023

WHITE

AOP Alsace, Domaine Dirler Cadé, « Mémoires » **39 €**

Blend Riesling, Gewürztraminer, Pinot gris, Sylvaner, Muscat, BIODYNAMIC, 2021

AOP Muscadet Sèvres et Maine, « Blancs Bonnets » **34 €**

Melon de Bourgogne, BIODYNAMIC, 2023

AOP Sancerre, Domaine Fouassier « La Garenne » **59 €**

Sauvignon, ORGANIC, 2022

AOP Côtes du Rhône, Domaine Duseigneur, « La Goutte du Seigneur » **33 €**

Blend Grenache, Clairette, Rolle, ORGANIC, 2023

IGP Mâcon-Péronne, Domaine Aimé Blouzard **48 €**

Chardonnay, ORGANIC.C, 2022

ROSÉ

IGP Ardèche Château de la Selve, Maguelonne **34 €**

Blend Cinsault, Grenache, Viognier, BIODYNAMIC, 2023

RED

IGP Val de Loire, Domaine Bonnet Huteau « Cabecôt » **32 €**

Blend Cabernet Franc, Côt, ORGANIC, 2023

AOP Côtes de Bourg, Château Falfas « Château Falfas » **59 €**

Blend Cabernet Franc, Cabernet Sauvignon, Malbec, Merlot, BIODYNAMIC, 2017

IGP Côtes du Lot, Château Les Crosille « Cocoricot » **30 €**

Blend Malbec, Merlot, ORGANIC, 2022

AOP Lirac, Domaine Duseigneur, « Antares » **45 €**

Blend Grenache, Moudrève, ORGANIC, 2021

AOP Côtes du Rhône, Domaine Duseigneur, « La Goutte du Seigneur » **34 €**

Blend Grenache, Syrah, ORGANIC, 2023

AOP Bourgogne, Château de Garnerot « Terres de Garnerot »* **65 €**

Pinot Noir, ORGANIC, 2022

AOP Côte du Jura, Domaine Eric Till, « Mosaïque » **60 €**

Blend of Poulsard, Pinot noir, Trousseau, BIODYNAMIC, 2023

SEMI SWEET WHITE

VDF Libournais, Domaine Jean Yves Millaire, « Etincelles »* **55 €**

Petit Manseng BIODYNAMIC, 2023

* also available by the glass

DRINK MODERATLY

TEA-TIME, SNACKS

3.30 PM - 5.30 PM

SAVORY

- Antipasti La Maison Rose : charcuterie of the moment, marinated olives and lupins, herb butter, house made vegetable pickles **14 €**
- Cheese plate : 3 seasonal cheeses, chutney and house made vegetable pickles (*gluten free*) **14 €**

SWEET

- Carrot cake with walnuts, raisins, rosemary and cream cheese icing **8 €**
- Almond flour chocolate tender cake, served with heavy cream (*gluten free*) **8,5 €**
- Cake of the day **on the blackboard**

BOUTIQUE LA MAISON ROSE

FOR SALE ONLY AT THE RESTAURANT

POST CARDS

- 4 seasons at La Maison Rose :
(4 post cards, spring, summer, autumn, winter) **12 €**

CHILDREN'S MENU

UNDER 10 YEARS OLD : 18 €

DRINKS

- Syrup, lemonade or organic fruit juice

MAINS

- Polpette, meat ball of beef and porc in tomato sauce, served with roasted potatoes (*half portion*)
- Slow cooked veal breast, served with roasted potatoes (*half portion*) *

DESSERTS

- Almond flour chocolate tender cake *
- Carrot cake with walnuts, raisins, rosemary and cream cheese icing

* Gluten free