

MIENU

LUNCH SERVICE FROM 12 PM TO 2,30 PM

DINNER SERVICE FROM 6 PM TO 9,45 PM

DINNER SERVICE STOPS AT 9,30 PM ON SUNDAYS

SET MENUS

* APPETIZER/ENTRÉE or ENTRÉE/DESSERT 28 €

* APPETIZER/ENTRÉE/DESSERT 37 €

APPETIZERS

- Vegan soup, butternut squash, coral lentil and spinach, mint salsa verde 🌱🌱
- Gravlax of salmon, trout eggs, raifort sauce 🌱
- Rillettes of duck confit (shredded paté), house made pickles, herbs 🌱
- La Maison Rose deviled eggs 🌱
- Savory puff pastry, candied onions, roasted Mont d'Or cheese

ENTRÉES

- Parmentier of lentils, with carrots, chestnut pumpkin squash, celery, tomato sauce, topped by a vegan potato purée 🌱🌱
- Brandade of cod, (cod and potato purée, whipped together and grilled - contains milk and gluten) smoked paprika breadcrumbs, served with a green seasonal salad
- Veal breast, (slow cooked with parsley butter and white wine) served with a moquette bean cream and roasted potatoes
- Polpettes, italian meat balls (beef and pork, contains eggs and gluten) served with a thick rosemary tomato sauce and roasted potatoes

DESSERTS

- Carrot cake, with rosemary and walnuts, cream cheese icing
- Chocolate ganache, chocolate coffee fluff cake, house made chantilly
- Chestnut, chocolate vegan cake, vegan yogurt and chestnut cream 🌱🌱
- Tender hazelnut biscuit, poached pears, cream d'Isigny
- Pavlova with seasonal fruit, house made chantilly, pistachios 🌱
- Cheese of the moment, house made pickles and chutney

MINIMUM FOR CARD PAIEMENT 10 €

CREDIT CARDS / AMERICAN EXPRESS / CARD TICKET RESTAURANT ACCEPTED - PRICE SERVICE INCLUDED

ALL OUR MEALS ARE PREPARED IN OUR KITCHEN SUR PLACE WITH SEASONAL PRODUCTS AND A LOT OF LOVE
ALL OUR MEATS ARE FROM FRANCE

MENU WINTER 2025

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 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 and red berries 6 €
Apple and pear 6 €

SERVED HOT OR COLD (30 cl)

House made detox:
Fresh ginger, lemon, thyme
infused in honey 6,5 €

MOCKTAIL (30 cl)

Virgin Violette (alcohol free gin,
syrup of violet, tonic Hysope) 9 €

ALCOHOL FREE BEER (33 cl)

Blonde Pale Ale, BAPBAP 6,5 €

HOT DRINKS

COFFEE

Espresso* 2,5 €
Americano* 2,5 €
Macchiato* 3,5 €
Double espresso* 5 €
Cappucino* 6 €
Small café au lait* 5 €
Big café crème* 6 €
Hot milk* 6 €
House made hot chocolate*,spices.. 6,5 €
Small pot of milk 1 €

TEA

(LOCAL SUPPLIER, ORGANIC, NATURAL TEA BAGS)

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

HERB TEA

(LOCAL SUPPLIER, ORGANIC, NATURAL TEA BAGS)

Our selection mixed as you want
(Verbena / Tilleul / Camomile /
Mint / Dried red fruits) 5,5 €

*Decaf version (LOMI) +0,50 €

*Replacement with non dairy milk + 1 €

PAYMENT BY CREDIT CARD 10€ MINIMUM

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 €

AOP Sancerre, *Domaine Fouassier « Sur le Fort » 2022, 100% Sauvignon ORGANIC ** 11 €

SEMI SWEET WHITE

IGP Val de Loire « *Domaine Bonnet Huteau* » 100% Pinot Gris *BIODYNAMIC** 7,5 €

ROSÉ

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

IGP Puglia Zinfandel *BIODYNAMIC* 6,5 €

RED

VDF Rhône, *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»,
2022, 100% Pinot Noir ORGANIC** 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 €

* wines also available by the bottle

LOCALLY BREWED BEER

LOCAL DRAFT BEER BAP BAP (30 cl)

Blonde Pale Ale, (Alc 5,4 %) 6,50 €

PLEASE DRINK WITH MODERATION

APÉRITIFS

<i>Blue Pastis</i> ORGANIC8 €
<i>Kir Cassis, Kir Chambord, Kir Peach, Kir Strawberry</i>7 €

PROSECCO COCKTAILS (25 cl)

<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 €
<i>Kir prosecco</i>11 €

COCKTAILS

<i>La Gertrude: Rosé, grapefruit syrup, sparkling water (24cl).</i>9 €
<i>L'Espresso Martini Maison Rose: Vodka, Kalua, vanilla syrup, double espresso (20 cl)</i>	14 €
<i>Le Negroni: Campari, vermouth, french gin Citadelle, orange zest (6 cl)</i>	14 €
<i>Le Satie: French vodka, lemon juice, french cucumber tonic Hysope, wasabi (15 cl)</i> .	14 €
<i>La Violette: French gin Citadelle, violet syrup, tonic Hysope (20cl)</i>	14 €

STRONG ALCOHOL (4 cl)

<i>Italicus: Lemon liqueur, bergamote and cedrat (20%).</i>	6 €
<i>Mint liqueur ORGANIC (24%) Granier</i>	7 €
<i>Calvados ORGANIC (42%) Cave de la Loterie</i>	9 €
<i>Garagai: ORGANIC pastis, wild foraging in Provence (40%)</i>	11 €
<i>Gin ORGANIC: Distilled wild plants (42%) Entropie</i>	11 €
<i>Vieille prune d'Ente (46%) La Salamandre</i>	11 €
<i>Le Cobra : distillation of lemon verbina and herbs (62%) Granier</i>20 €

PLEASE DRINK WITH MODERATION

BOTTLES (75 cl)

BUBBLES

- AOP Champagne Brut Waris Hubert, Blanc de blancs C.ORGANIC 70 €
2018, blend of 3 Grands Crus : Avize, Oger, Cramant, 100% Chardonnay (Alc 12% vol)
- IGP Prosecco Rosé, cépage Glera, Pinot noir ORGANIC 30 €
2023, blend of Pinot Noir, Glera (Alc 11% vol)

WHITE

- AOP Alsace, Domaine Dirlher Cadé, «Mémoires» BIODYNAMIC 39 €
2021, blend of Riesling, Gewürztraminer, Pinot Gris, Sylvaner, Muscat (Alc 13% vol)
- AOP Muscadet Sèvres et Maine, «Blancs Bonnets» BIODYNAMIC 34 €
2023, 100% Melon de Bourgogne (Alc 12% vol)
- AOP Sancerre, Domaine Fouassier « Sur le Fort» BIO * 59 €
2022, 100% Sauvignon (Alc 13,5% vol)
- AOP Côtes du Rhône, Domaine Duseigneur, « La Goutte du Seigneur» ORGANIC . . . 33 €
2023, blend of Grenache, Clairette, Vermontino (Alc 12,% vol)
- IGP Mâcon- Péronne, Domaine Aimé Blouzard C.ORGANIC 48 €
2022, 100% Chardonnay (Alc 12,5 % vol)

ROSÉ

- IGP Côteaux de l'Ardèche Château de la Selve, Maguelonne BIODYNAMIC 34 €
2023 Blend Cinsault, Grenache, Viognier (Alc 12,5% vol)

RED

- AOP Anjou, Domaine de l'Enchantoir ORGANIC 32 €
2023, 100% Cabernet Franc (Alc 12 % vol)
- AOP Côtes de Bourg, Château Falfas « Château Falfas » BIODYNAMIC 59 €
2017, Blend of Cabernet Franc, Cabernet Sauvignon, Malbec, Merlot (Alc 13,5% vol)
- IGP Côtes du Lôt , Château Les Crosille «Cocoricot» ORGANIC 30 €
2022, Blend Malbec, Merlot (Alc 13 % vol)
- AOP Saint Joseph , Domaine Jolivet «L'Instinct» 72 €
2022, 100% Syrah (Alc 13,5% vol)
- AOP Lirac, Domaine Duseigneur, « Antares » ORGANIC 45 €
2021, Blend Grenache, Moudrève (Alc 15% vol)
- AOP Côtes du Rhône, Domaine Duseigneur, « La Goutte du Seigneur» ORGANIC . . 34 €
2023, Blend Grenache, Syrah (Alc 13,5 % vol)
- AOP Bourgogne, Château de Garnerot, Terres de Garnerot* 65 €
2022, 100 % Pinot Noir BIO (Alc 13 % vol).
- AOP Côte du Jura, Domaine Eric Till, «Mosaïque» 60 €
2023, Blend of Poulsard, Pinot noir, Trousseau (Alc 12% vol)

SEMI SWEET WHITE

- IGP Val de Loire Pinot Gris « Domaine Bonnet Huteau» ORGANIC * 33 €
2023, 100% Pinot Gris (Alc 12% vol)

* wines available by the glass

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

- *Antipasti La Maison Rose : charcuterie of the moment, marinated olives, herb butter, house made pickles. 14 €*
- *Cheese plate : 3 seasonal cheeses, house made chutney, house made pickles of vegetables 14 €*

SWEET

- *Carrot cake with walnuts, raisins, rosemary and cream cheese icing 8 €*
- *Chocolate fluff cake 7 €*
- *Chestnut and chocolate cake, with fresh vegan yougurt and chestnut cream   7 €*

MINIMUM FOR CARD PAIEMENT 10 €

PRICE SERVICE INCLUDED

CREDIT CARDS / AMERICAN EXPRESS / CARD TICKET RESTAURANT ACCEPTED

CHILDREN'S MENU

UNDER 12 YEARS OLD

18 €

DRINKS

- *Syrup or 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

- *Chocolate fluff cake*
- *Chestnut and chocolate vegan cake, vegan yogurt and chestnut cream*

MINIMUM FOR CREDIT CARD PAYMENT 10 €

PRICE NET SERVICE INCLUDED

CARTE CRÉDIT / CARTE AMERICAN EXPRESS / CARTE TICKET RESTAURANT ACCEPTED