

# 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 🌱
- La Maison Rose deviled eggs 🌱
- Mezze La Maison Rose ; Carrot hummus with almond butter and roasted fennel seeds, marinated olives, house made pickled vegetables 🌱🌱
- House made focaccia, 'Nduja from Calabria (a spicy sausage), fresh goat cheese and herbs

## ENTRÉES

- Quinoa salad, roasted and crudo vegetables, cranberries, fresh herbs, lemon ricotta, and a pesto of spinach and mint with sunflower seeds (vegan option possible) 🌱
- 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, milk and gluten) served with a thick rosemary tomato sauce and roasted potatoes

## DESSERTS

- Carrot cake, with rosemary and walnuts, cream cheese icing
- Almond flour chocolate tender cake, served with heavy cream 🌱
- Orange and polenta vegan and gluten free cake 🌱🌱
- Basque cheese cake (baked, no crust) with seasonal fruits 🌱
- 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 SPRING 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 €

### ALCOHOL FREE TONIC (20 cl)

Cucumber tonic Hysope . . . . . 6 €

### COLD COFFEE

Iced espresso (6 cl) . . . . . 3 €  
Iced Latte (25 cl). . . . . 6 €

## HOT DRINKS

### COFFEE

Espresso\* . . . . . 2,5 €  
Americano\* . . . . . 2,5 €  
Macchiato\* . . . . . 3,5 €  
Double espresso\* . . . . . 5 €  
Cappucino\* . . . . . 5,5 €  
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 DRAFT BEER

---

### BRASSERIE BAP BAP (30 cl)

NEIPA - *New England IPA «Agent Trouble» (Alc 6 %)* . . . . . 6,50 €

PLEASE DRINK WITH MODERATION

## APÉRITIFS

---

---

<i>Blue Pastis ORGANIC</i> . . . . .	.8 €
<i>Kir white wine (Chambord, Cassis, Strawberry or Peach)</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 (Chambord, Cassis, Strawberry or Peach)</i> . . . . .	.11 €

## COCKTAILS

---

---

<i>La Gertrude : Rosé, grapefruit syrup, sparkling water (24cl)</i> . . . . .	.9 €
<i>L'Expresso 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>La Mistinguett : French vodka, lemon, cherry syrup, tonic Hysope (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>«Old Rhum» Jamayca, Maison Ferrand (43%)</i> . . . . .	12 €

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» ORGANIC\* . . . . . 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 Chateau de la Selve, Maguelonne BIODYNAMIC . . . . . 34 €  
2023 Blend Cinsault, Grenache, Viognier (Alc 12,5% vol)

### RED

- AOP Côtes de Bourg, Chateau Falfas «Chateau Falfas» BIODYNAMIC . . . . . 59 €  
2017, Blend of Cabernet Franc, Cabernet Sauvignon, Malbec, Merlot (Alc 13,5% vol)
- IGP Côtes du Lot, Chateau 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, Chateau 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 AND DRINKS**

*YOU CAN ORDER SNACKS, CAKES AND DRINKS  
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 €*
- *Almond flour chocolate tender cake, served with heavy cream ☼ . . . . . 8,5 €*
- *Vegan and gluten free orange and polenta cake ☼🌱 . . . . . 7 €*
- *Cake of the day . . . . . 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**

- *Almond flour chocolate tender cake, served with heavy cream* 🌱
- *Orange and polenta vegan and gluten free cake* 🌱

**MINIMUM FOR CREDIT CARD PAYMENT 10 €**

*PRICE NET SERVICE INCLUDED*

*CARTE CRÉDIT / CARTE AMERICAN EXPRESS / CARTE TICKET RESTAURANT ACCEPTED*