

# 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

- Butternut squash, coral lentils and spinach vegan soup, mint salsa verde 🌱🌱
- Vegan mezze, sweet potato and almond hummus with roasted fennel seeds, pickled vegetables, marinated olives 🌱🌱
- Duck confit rillettes, served with house made pickles and fresh herbs 🌱
- Savory puff pastry, roasted leeks, and lemon, origano goat cheese
- La Maison Rose deviled eggs 🌱

## 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) smoked paprika breadcrumbs, green seasonal salad
- Slow cooked veal breast, parsley butter and white wine reduction, served with mogette bean rosemary cream, and roasted potatoes
- Polpettes (beef and porc meatballs with spinach, garlic and bread crumbs - contains milk), in a thick rosemary and tomato sauce, served with roasted potatoes

## DESSERTS

- Carrot cake, with rosemary and walnuts, cream cheese icing
- Chocolate ganache, chocolate coffee fluff cake, house made chantilly
- Cheesecake, seasonal fruit
- Chestnut, chocolate vegan cake, vegan yogurt and chestnut cream 🌱🌱
- Pavlova, seasonal fruit, house made meringue and chantilly 🌱
- Cheese of the moment, house made pickles and chutney

**PLEASE WAIT TO BE SEATED**

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 2024

# **BRUNCH !**

**SATURDAY AND SUNDAY  
FROM 11.30 AM TO 2,30 PM**

## **BRUNCH**

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**37 €**

· HOT DRINK a choice of :

Coffee **or** tea **or** house made hot chocolate with spices, **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, HOUSE MADE GRANOLA

House made apple sauce, maple syrup

· SAVORY DISH

Brioche salted french toast, slow cooked egg, parmesan, béarnaise sauce

· DESSERT a choice of :

Carrot cake with walnuts, raisins and rosemary, cream cheese icing  
**or** Chocolate fluff cake

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**PLEASE WAIT TO BE SEATED**

**MINIMUM FOR CARD PAIEMENT 10 €**

PRICE SERVICE INCLUDED

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MENU WINTER 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 . . . . . 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 & Pear. . . . . 6 €  
Red berries . . . . . 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)

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### 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

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### LOCAL DRAFT BEER BAP BAP (30 cl)

*Blonde Pale Ale, ( Alc 5,4 % )* . . . . . 6,50 €

PLEASE DRINK WITH MODERATION

## APÉRITIFS

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<i>Blue Pastis ORGANIC</i> . . . . .	.8 €
<i>Kir Cassis, Kir Chambord, Kir Peach, Kir Strawberry</i> . . . . .	.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 €
<i>Kir prosecco</i> . . . . .	.11 €

## COCKTAILS

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<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)

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<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 of Cinsault, Grenache, Viognier ( Alc 12,5 % vol)

### RED

- AOP Côtes de bourg, Château Falfas « Château Falfas » BIODYNAMIC. . . . . 59 €  
2017, Blend of Cabernet Franc, Cabernet Sauvignon, Malbec, Merlot (Alc 13,5% vol)
- AOP Saint Joseph , Domaine Jolivet «L'Instinct» . . . . . 72 €  
2022, 100% Syrah (Alc 13,5% vol)
- AOP Rully , Domaine Jaeger-Defaix ORGANIC . . . . . 70 €  
2022, 100% Pinot noir (Alc 13 % 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 apple and pear juice or red fruit juice*

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## **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)*

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## **DESSERTS**

*· Chocolate fluff cake*

*· Lemon, polenta and almond flour cake*

**MINIMUM FOR CREDIT CARD PAYMENT 10 €**

*PRICE NET SERVICE INCLUDED*

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