

# ***LUNCH AND DINNER MENU***

12 PM - 2.30 PM / 6 PM - 9.45 PM

## ***SERVING FIXED MENUS ONLY***

**APPETIZER / MAIN or MAIN / DESSERT : 28 €**

**APPETIZER / MAIN / DESSERT : 37 €**

### **APPETIZERS**

- **Vegan** soup of seasonal vegetables, mint salsa verde \*
- Deviled eggs, pickled onions \*
- House made terrine, with pistachios and prunes (*meat paté, contains porc*)\*
- Mezze La Maison Rose: split pea hummus with tahini, dill oil, marinated olives and lupins, house made pickled vegetables \* **Vegan**
- House made focaccia, 'Nduja of Calabria (*a traditionnal spicy sausage, contains porc*), fresh goat cheese with wild oregano
- Appetizer of the day

### **MAINS**

- Quinoa and lentil salad, roasted, marinated and crudo seasonal vegetables, cranberries, fresh herbs, crushed feta, and a pesto of spinash and mint with sunflower seeds (*Vegan option possible*)\*
- Brandade of cod (*cod fish and potato purée, mixed together and grilled contains dairy, garlic and gluten*), topped with smoked paprika breadcrumbs, served with a seasonal green salad
- Veal breast, (*slow cooked with parsley butter and white wine*) served with mogette bean and rosemary cream, and roasted potatoes \*
- Polpettes, italian meat balls (*contains beef, porc, dairy, eggs, garlic and gluten*) served with a thick rosemary tomato sauce and roasted potatoes
- Dish of the day

### **DESSERTS**

- Carrot cake with cream cheese icing, walnuts, raisins, and fresh rosemary
- Chocolate mousse with house made whipped cream \*
- Almond milk **vegan** custard, caramel, roasted almonds \*
- Basque cheese cake (*baked, no crust*) topped with lemon curd \*
- Pavlova with seasonal fruit, chantilly \*
- 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, grapefruit, strawberry, rose, mango, basil **3 €**

## **HOME MADE DRINKS (30 cl)**

Italian lemonade **6 €**

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

House made iced tea **6 €**

## **ICED COFFEES**

Iced americano **3 €**

Iced latte **6 €**

## **ORGANIC FRUIT JUICE (25 cl)**

Apple **6 €**

Apple, blackcurrant, spices **6 €**

## **SERVED HOT OR COLD (30 cl)**

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

## **ALCOHOL FREE**

Virgin Louise mocktail (30 cl) : *alcohol free gin, strawberry of violet, sparkling water* **10 €**

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***

## **COFFEE**

Espresso\* **2,5 €** / Americano\* **2,5 €** / Machiatto\* **3,5 €** / Double espresso\* **5 €**  
/ Cappuccino\* **5,5 €** / Small latte\* **5 €** / Big latte\* **6 €** / Small pot of milk\* **1 €**

## **TEA**

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

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

## **HERB TEA**

Verbena / Tilleul / Dried red fruit/ Peppermint/ Orange Blossom **5,5 €**

\* Décafé version (LOMI) **+0,5 €**

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

\* Extra Syrup **+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**

IGP Val de Loire, Domaine Bonnet Huteau, «Pinot Gris» ORGANIC 2025 **7 €**

## **ROSÉ**

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

## **RED**

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

VDF Rhône, Syrah, BIO **6,5 €**

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

## **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 €**

## **BOTTLE OF PROSECCO ROSÉ (75 CL)**

IGP Prosecco Rosé, Blend Pinot Noir, Glera, ORGANIC, 2023 **30 €**

# **APÉRITIFS**

Blue Pastis ORGANIC (2 cl) **6 €**

Pastis «Classic» harvest 2023 Garagai ORGANIC (2 cl) **8 €**

Kir white wine **or** prosecco (Black currant, strawberry or peach) (16 cl) **9 €**

# **DRAFT BEER** (33 cl)

Locally brewed draft beer of the moment **6,5 €**

DRINK MODERATLY

# **COCKTAILS**

## **PROSECCO SPRITZ(24 cl) 12 €**

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

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

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

Spritz Paloma (*artisanal and organic french liqueur of rose and passion fruit*)

## **COCKTAILS LA MAISON ROSE**

La Gertrude **10 €**

Rosé, grapefruit syrup, sparkling water (24 cl)

La Louise **14 €**

French gin Citadelle, Strawberry liqueur, lemon, sparkling water (20 cl)

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

Vodka, liqueur of the moment, vanilla syrup, espresso (20 cl)

Le Américano **12 €**

Vermouth, french gin Citadelle, orange zest (6 cl )

## **STRONG ALCOHOLS (4 cl)**

Mint liqueur *ORGANIC*, Maison Granier (24°) **8 €**

Verbina liqueur *ORGANIC*, Maison Granier (24°) **8 €**

Limoncello, «Il Convento» (32°) **8 €**

Rhum macération of Mirabelles *ORGANIC*, Les Iles d'Ardèche (37°) **12 €**

Gnolle artisanale «Hiver», L'Entropie (40°) **11 €**

Grappa, Distilleria di Altavilla (42°) **9 €**

Calvados AOP , «P'tit calvados d'Aimé» Maison Ferré (45°) **9 €**

London dry gin artisanal *ORGANIC*, Esprit des Monts (46°) **11 €**

Whisky «Côtes Rôties» Domaine Le Champ des Possibles (46°) **12 €**

Amber rum «St Jean» *ORGANIC*, Les Iles d'Ardèche (48°) **12 €**

# **WINE BOTTLES** (75 cl)

## **CHAMPAGNE**

AOP Champagne, Domaine Waris Hubert, Blanc de blancs Brut **80€**  
*Blend of 3 Grands Crus : Avize, Oger, Cramant, Chardonnay, ORGANIC, 2018*

## **WHITE**

AOP Loire, Muscadet, Domaine Bonnet Huteau « Bonnets Blancs » **33 €**  
*Melon de Bourgogne, ORGANIC, 2025*

AOP Alsace, Domaine Dirlor Cadé, « Mémoire » **42 €**  
*Blend Auxerrois, Chasselas, Muscat, Sylvaner, Gewurztraminer BIODYNAMIE, 2023*

AOP Pouilly-Fumé Domaine Fouassier « Pouilly-Fumé » **62 €**  
*Sauvignon, BIO, 2023*

AOP Côtes du Rhône, Domaine Duseigneur, « La Goutte du Seigneur » **31 €**  
*Blend Grenache, Clairette, Rolle, ORGANIC, 2023*

IGP Mâcon-Péronne, Domaine Aimé Blouzard **48 €**  
*Chardonnay, ORGANIC.C, 2022*

## **ROSÉ**

AOP Côtes de Provence, Domaine La Navicelle, «A Flot» **36 €**  
*Grenache, Cinsault, Tibouren, Syrah, BIODYNAMIC, 2025*

## **RED**

IGP Val de Loire, Domaine Bonnet Huteau « Cabecôt » **31 €**  
*Blend Cabernet Franc, Côt, ORGANIC, 2024*

AOP Bourgogne, Chateau de Garnerot «Terres de Garnerot» **64 €**  
*Pinot Noir, ORGANIC, 2022*

AOP Côtes du Rhone, Domaine Duseigneur, « Les larmes du Seigneur » **36 €**  
*Blend Grenache, Syrah ORGANIC, 2023*

IGP Coteaux de l'Ardèche, Chateau De La Selve «Petite Selve Rouge» **33 €**  
*Blend Cinsault, Grenache, Syrah, BIODYNAMIC 2025*

AOP Fronsac, Domaine J-Y Millaire « Chateau La Rose Garnier » **42 €**  
*Merlot, ORGANIC 2022*

## **SEMI SWEET WHITE**

IGP Val de Loire, Domaine Bonnet Huteau, «Pinot Gris» **34 €**  
*Pinot Gris ORGANIC, 2025*

DRINK MODERATLY

# ***TEA-TIME, SNACKS***

3.30 PM - 5.30 PM

## **SAVORY**

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

## **SWEET**

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

\* *Gluten free items*

# ***CHILDREN'S MENU***

**UNDER 10 YEARS OLD : 18 €**

12 PM - 2.30 PM / 6 PM - 9.45 PM

## **DRINKS**

- Syrup, lemonade or organic fruit juice

## **MAINS**

- Polpettes, italian meat balls served with tomato sauce and roasted potatoes (*half portion*) \*
- Slow cooked veal breast served with roasted potatoes (*half portion*) \*

## **DESSERTS**

- Chocolate mousse and house made whipped cream \*
- Carrot cake with walnuts, raisins, rosemary and cream cheese icing

\* *Gluten free*