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 carrot and ginger, mint salsa verde *
- Deviled eggs, pickled onions *
- House made terrine, with pistachios and prunes *(meat paté, contains porc)**
- Mezze La Maison Rose: sweet potato and chick pea hummus with tahini, chili oil marinated olives and lupins, house made pickled vegetables * ***vegan***
- Savory puff pastry tart, caramelised onions, melted Mont d'or cheese
-Appetizer of the day

MAINS

- Gratin of Hungarian blue pumpkin *(with carrots and onions)* topped with roasted oats and split peas, sage and lemon oil, fresh herb salad****vegan and gluten free***
- 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, contains garlic and dairy)* 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 slow cooked 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, pears and goji berries poached in earl grey *
- Basque cheese cake *(baked, no crust)* topped with lemon curd *
- Almond flour chocolate tender cake, served with heavy cream *
- 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, grapefruit **3 €**

HOME MADE DRINKS (30 cl)
Italian lemonade **6 €**
Cola La Maison Rose : house made caramel, ginger, spices, lemon **6 €**
House made iced tea **6 €**

ORGANIC FRUIT JUICE (25 cl)
Apple **6 €**

SERVED HOT OR COLD (30 cl)
Housemade detox : fresh ginger, lemon, thyme infused in honey **6,5 €**

ALCOHOL FREE
Virgin Mojito (24 cl) : alcohol free bitter, sparkling water **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

COFFEE
Expresso* **2,5 €** / Americano* **2,5 €** / Machiatto* **3,5 €** / Double expresso* **5 €** / Cappuccino* **5,5 €** / Small latte* **5 €** / Big flat white * **6 €** / Hot Chocolate with spices **6 €** / Small pot of milk* **1 €**

TEA
Green organic teas : Genmai-cha / Sencha / Green Christmas tea / White tea with peach **5,5 €**
Black organic teas : Earl Grey / Breakfast / Darjeeling / Lapsang-Souchong **5,5 €**

HERB TEA
Organic herb teas : Verbena / Tilleul / Dried red fruits/ Peppermint/ Chamomil **5,5 €**

* Décaf version (LOMI) **+0,5 €**
* Remplacement with non dairy milk **+1 €**
* Extra Syrup **+1 €**

10 € MINIMUM FOR CARD PAIMENT

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 €**
VDF Rhône, *Sauvignon 2024*, *ORGANIC* **6,5 € ***
IGP Pinot Grigio, *BIODYNAMIC* **6,5 €**

SEMI SWEET WHITE
AOP Fronsac, Domaine J-Y Millaire, «*Etincelles*» *ORGANIC 2025* **10,5 €**

ROSÉ
VDF Rhône, blend Grenache, Syrah, *ORGANIC* **6 €**

RED
VDF Rhône, *blend Grenache, Syrah, Cabernet Sauvignon*, *ORGANIC* **6 €**
VDF Rhône, *Syrah 2024*, *ORGANIC* **6,5 € ***
IGP Puglia Primitivo, *BIODYNAMIC* **6,5 €**
IGP Toscany, Sangiovese, *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

Pastis, artisanal craft from wild foraging in Provence, Maison Garagaï *ORGANIC* (2 cl - 43°) **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
*** ONLY BY THE GLASS**

COCKTAILS

PROSECCO SPRITZ(24 cl) **12 €**

Spritz Bitter (*artisanal and organic french orange bitter liqueur*)
Spritz Paloma (*artisanal and organic french liqueur of rose and passion fruit*)
Spritz Jolie fleur (*artisanal and organic french liqueur of elderberry*)

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'Expresso Martini Maison Rose **14 €**
Vodka, liqueur of the moment, vanilla syrup, expresso (20 cl)
L'Amadéo **12 €**
Calvados, home made spiced caramel, lemon, sparkling water (20 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 €**
Botanical spirit «Fleurs Blanches» harvest 2024 Garagaï (43°) **11 €**
Calvados *AOP* , «P'tit calvados d'Aimé» Maison Férré (45°) **9 €**
London dry gin artisanal *ORGANIC*, Esprit des Monts (46°) **11 €**

DRINK MODERATLY

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 Dirler Cadé, « Mémoire » **42 €**
Blend Auxerrois, Chasselas, Muscat, Sylvaner, Gewurztraminer BIODYNAMIC, 2023

AOP Sancerre, Domaine Fouassier « le Vallon » **55 €**
Sauvignon, ORGANIC, 2024

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

AOP Rully, Domaine Jaeger-Defaix «Rully 1er cru Rabourcé» **65 €**
Chardonnay, *ORGANIC.C*, 2023

ROSÉ

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

RED

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

AOP Côtes du Rhone, Domaine Duseigneur, « Les larmes du Seigneur » **38 €**
Blend Grenache, Syrah ORGANIC, 2023

AOP Chateauneuf du Pape, Domaine Duseigneur, « Catarina » **70 €**
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

AOP Fronsac, Domaine J-Y Millaire «*L'étincelle*» **55 €**
Petit Marsan 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 and fruit 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 €**
- Lemon, poppy seed **vegan** cake, lemon icing **7,5 €**

** Gluten free items*

10 € MINIMUM FOR CARD PAIMENT

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*