

WINES

CHAMPAGNES

	Glass	Btl.
Veuve Clicquot brut	15	85
Veuve Clicquot rosé impérial	16	90
Charles Heidsieck brut		115
Ruinart Blanc de Blancs		150

OUR CHOICE

Domaine Jolivet 100% Sauvignon blanc	8	
Sancerre Millerieux rouge	10	

BORDEAUX

Médoc Château La Cardonne 2009	11	50
Saint-Émilion Grand cru Petit Corbin despagne 2011	12	65
Les Hauts de Smith Pessac Leognan 2013		70
Château Le Crock Saint Estèphe 2011		80
Château Chasse Spleen Moulis 2013		100
Château Giscours Margaux 2012		130
Château Smith Haut Lafitte Pessac Leognan 2012		150

ANOTHERS AREAS

Pinot Noir La Petite Perrière 2016		30
Brouilly Piron 2016		35
Côtes du Rhône Mathieu Barret 2016	8	40
Saint Joseph Louis Cheze 2015	11	50
Chateauneuf du Pape « Telegramme » 2014		85
Gevrey Chambertin Burguet 2015		115

WHITES

Chardonnay Aegerter 2016	7	35
Chablis Charlynicolle 2016	10	45
Sancerre Les Clairneaux 2016		50
Pouilly fumé Terres Blanches 2017	11	55
Saint Romain Joseph Drouhin 2014		70
Meursault « Tentation Divine » P-Chouet 2015		85

ROSÉS

Château La Coste Côteaux d'Aix 2017	7	35
Sacha Lichine « Whispering Angel » 2017	10	45





STARTERS & SALADS

EGGS BENEDICTS, bacon or salmon	19
SMOCKED SALMON de la Maison du Caviar	21
FOIE GRAS with figs chutney & toast	22
TOMATO GAZPACHO with cucumber, crouton, basil	11
WHOLE AVOCADO, olive oil & lemon	13
FRESH GREEN BEAN SALAD, button mushrooms	12
MELON with Parma ham	13
QUINOA SALAD tomato, concomber, mango, mint	15
TOMATO / CREAMY MOZZARELLA BURRATA & CHERRIES TOMATOES	14/17
CRISPY FRESH GOAT CHEESE honey & rosemary	12
CHICKEN CAESAR SALAD with bacon	17
NIÇOISE SALAD	18
TUNA TARTAR mango cubs	14
SEA BREAM CEVICHE	16

CHEESES

INDIVIDUALLY goat cheese / comté / bleu d'Auvergne	10
TWO cheeses	13
THREE cheeses	15

UNTIL 20H

ORGANIC FRIED EGG	10
ORGANIC EGG TO YOUR TASTE	14
GERMAIN CROQUE MONSIEUR	18
GERMAIN CROQUE MADAME	19

Homemade kitchen by our teams with our recipes. You can ask us about the details of allergens. Net price in euros, taxes and services included, tipping is entirely up to you. We don't accept cheques.



MAINS COURSES

LIGHTLY SPICED TOMATO AND BASIL PENNE	16
CLASSIC COQUILLETTE « à la parisienne », ham & cheese / truffle cream	16/19
FISH & CHIPS	21
GRILLED SEA BASS FILET with spinach leaves, olive oil & lemon	26
STEAMED SALMON	25
SEMI-COOKED TUNA, nori & sésame	28
BEEF CARPACCIO rocket & parmesan cheese	19
BEEF TARTAR	19
GERMAIN BURGER / Bacon	23/26
STEAK pepper sauce	28
VEAL MILANAISE	25
ROASTED CHICKEN SUPREME with mango chutney, curry sauce	21

Sides availables : french fries, mashed potatoes, basmati rice, mesclun salad, steamed spinach, green beans

DESSERTS

STRABERRIES & RASPBERRIES	14
CHERRIES PLAT	12
FRESH FRUIT SALAD	12
TART LEMON & RASPBERRY HOMEMADE	12
CHEESECAKE	15
FRENCH TOAST	11
CHOCOLATE FONDANT	12
ICE CREAMS & SORBETS (coffee/salted caramel butter/strawberry/vanilla/cherry)	5
HOMEMADE SWEET coffee or tea	11

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