

## SOFT DRINKS

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Organic apple juice from Apreval	4,5
Tomato juice	5
Coca classic / Coca Zero	5
Organic tonic water La French (25cl)	6
Organic ginger beer La French (25cl)	6
Fresh Lemon or Orange juice	6
Bottled water - regular or sparkling (1L)	8

## HOT DRINKS

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Tea	4,5
Espresso coffee single / double	3/5
Espresso coffee with cream	4,5

## DIGESTIVE LIQUORS

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Organic artisanal Limoncello Sorrentina 32° (9cl)	10
Amaretto Disaronno 28° (9cl)	9
Grappa Distillerie Bassano Poli 40° (4cl)	10
Rhum Plantation Dark Jamaïque (4cl)	11
Calvados Manoir d'Apreval (aged 10 years) 42° (4cl)	12
Chartreuse, Les Pères Chartreux, 55° (4cl)	12

## OUR INGREDIENTS & THEIR ORIGINS

**MULINO MARINO** : The oldest mill in the Langhen Piémont region, organic flours,solar-powered millstones

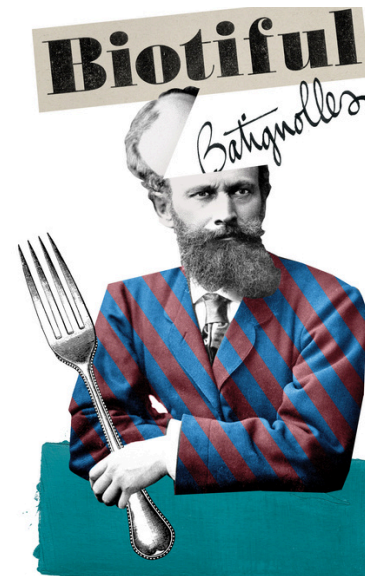
**JAMBON PRINCE DE PARIS** : The last producer of old-fashioned ham (Paris XI district). Entirely made by hand,prepared with a Guérande salt brine,giving it a delicious taste.

**LA FERME DU TERTRE** : Artisanal goat cheese, goat breeding since 1972 in Fougeré

**CONTRATTO** : Liquor manufacturer since 1867 in Piemonte.

**MELIFERA** : Spritz des Dunes, French bitters distilled in Charente Maritime with immortelle flowers.

**MANOIR D'APREVAL** : Family distillery in Pennedepie, 13 varieties of cider apples in each vintage.



Pizzas made with natural sourdough, organic flour, a maximum of organic seasonal products or in a short supply chain from committed and passionate artisan producers.

On the plate, we offer thin, digestible and crispy pizzas,

Along with an incredible selection of wines renewed through meetings with French & Italian winegrowers

## STARTERS & SNACKS

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Plate of 18 months Iberian ham	11
Homemade hummus, Zaatar (Lebanese spices)	9
Sardines with guindillas, pickles	11
Fresh goat cheese and marinated red peppers	12

## NATURAL SOURDOUGH PIZZAS & ORGANIC FLOURS

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\* Garniture : Additional Garnish includes: small raw vegetables side salad, mesclun, duo of cabbages

### PIZZAS WITH A PUGLIAN TOMATO BASE SANS/AVEC\*

MARGUERITE : Tomato, mozzarella, garlic, olives, pesto, basil	15/19
LIMONI : Tomato, raw marinated zucchini, goat cheese (Anjou), pesto, roasted hazelnuts, lemon zest	17/21
LAQUIPIQUE : Tomato, Iberian chorizo, peppers, pickled red onions, black olive powder	18/22
MARSEILLAISE : Tomato, sardines, anchovies, parmesan, pesto, olives	17/21
JAMÓN JAMÓN : Tomato, 18months Iberian ham, pecorino, stracciatella, arugula, pesto	19/23

### PIZZAS WITH A CREAM BASE

SHITAKE : Shitaké mushrooms, garlic and parsley, pecorino pepper cream, arugula	19/23
PUMPKIN : Pumpkin, pecorino cream, mozzarella, roasted hazelnut, baby spinach	17/21
ZERO CARBONE : Prince de Paris ham, Isigny cream, mustard, button mushrooms, mozzarella, pickles	19/23
ARTY SHOW : Artichoke, stracciatella, arugula, pesto, parmesan shavings	19/23
TRUFFE : Truffle cream, button mushrooms, pumpkin, pecorino, fiore di latte	21/25

## DESSERTS

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Lemon Posset, biscuit, meringue	10
Tiramisu	10
Citrus cheesecake	9
Dessert of the day	9

## BUBBLIES

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Manoir d'Apieval raw cider 5.5/19 ORGANIC	5,5/19	BIO
Prosecco Deseo extra brut, Venetie	7/32	
Prosecco Mongarda brut, 2022 Venise	38	BIO
Champagne brut Huguenot Tassin	10/55	

## BEERS (33cl)

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Craft beer Batignolle American Pal Ale 33cl (France)	7
Blonde beer Pilsner Urquell (Czech)	6

## WHITE WINES

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Sauvignon, Silex, Preys, 2021, <b>Touraine</b>	6/28	
Inzolia, Curatolo Arini, 2022, <b>Sicily</b>	7/34	
Falanghina, Cantine Astroni 2020, <b>Campanie</b>	39	BIO

## ROSÉ

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Esquisse des Marquets, 2022, <b>Provence</b>	7/29	
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## RED WINES

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<b>From Italy</b>		
Sangiovese, Chianti, Fattoria Montellori, 2020, <b>Toscane</b>	8/33	
Corvina, Corvinone, Valpolicella, Corte Sant'Alada, 2020, <b>Venetie</b>	44	BIO
Primitivo, Rivera, 2022, <b>Pouilles</b>	8/33	
Nero d'Avola, Curatolo Arini, 2021, <b>Sicily</b>	29	BIO
Piediroso, Cantine Astrani 2021, <b>Campanie</b>	43	BIO
Nebbiolo, Barolo La Morra, Ciabot Berton, 2018, <b>Piémont</b>	60	raisonné
Lambrusco, Terra Quilia 2019, <b>Emilie Romagne</b> (sparkling)	35	BIO
<b>From France</b>		
Côte du Rhone Rasteau, Château Beurenard, 2021	45	BIO
Côte Roannaise, Domaine Serol, Eclat de Granit, 2021	34	BIO

50cl pitchers selection of wines on the slate (23 / 26)

Daily specials / Salads

Ask our team for our current suggestions!