

L'Ardoise du Chef

Duo : 21€ / Trio : 25€

Small Caesar salad

Romaine lettuce, white poultry breaded with seeds, cherry tomatoes, Caesar sauce, anchovies, Grana Padano & bits of deep-fried bread

OR

Gazpacho

Cucumber, tomatoes, onions, peppers, ricotta

OR

Chef's suggestion (blackboard)



Land suggestion (blackboard) / Main course only 17€

OR

Sea or Veggie Suggestion (blackboard) / Main course only 17€



Fruit Salad with with Gourmet Tuile

OR

Iced Nougat

Almonds, pistachios, honey, red berry coulis

OR

Chef's suggestion (blackboard)



Food and wine pairing suggestions



Starters

Caesar salad         

S : 9,90€ / XL : 16,90€

Romaine lettuce, white poultry breaded with seeds, cherry tomatoes, Caesar sauce, anchovies, Grana Padano & bits of deep-fried bread



Chablis Saint-Martin White wine, Esquisse Côtes de Provence Rosé wine

Provençal Crunch    

9.80€ 

Provençal anchovy spread, carrots in olive oil, tomatoes, cucumber, radishes, garlic croutons, salad



Viognier IGP Pays d'Oc White wine, San Pieru IGP Rose wine

Monsieur Seguin Salad     

S : 9.90€ / XL : 16.90€ 

Goat cheese, mixed salad leaves, red cabbage pickles, tomatoes



Chablis Saint-Martin White wine, Mercurey AOC Louis Jadot Bourgogne Red wine

Every part of the pig is good  

Charcuterie board to share (for two)

16.00€



Alsace "Gewurztraminer Réserve" Blanc

Gazpacho  

9.50€ 

Tomatoes, peppers, cucumbers, onions, ricotta



Esquisse Côtes de Provence Rose wine, Mercurey AOC Louis Jadot Bourgogne Red wine

Clém's Garden  

S : 9.90€ / XL : 16.90€ 

Mixed salad, olives, tomatoes, soybeans, cucumbers, fresh cheese dressing



Viognier IGP Pays d'Oc White wine, Alsace "Gewurztraminer réserve" White wine

Taki Taki    

S : 10.50€ / XL : 19.90€

Tuna tataki, fries, and salad (XL size available)



Viognier IGP Pays d'Oc White wine, Mercurey AOC Louis Jadot Bourgogne Red wine

Free water carafe on request

Main courses

Beef Heart Tartare    18.50€ 
Knife-cut beef heart and rump steak tartare, mustard pickles, fresh parsley, gherkins, shallots, sweet potato



Crozes-Hermitage Red wine

Italian-Style Chicken   

Breaded chicken Milanese, gratinated mozzarella cream and linguine 16.50€ 



Viognier Igp Pays d'Oc White wine, Mercurey Louis Jadot Red wine

Vita Croque     

Italian-style croque-monsieur, Parmesan cream, Serrano ham, dried tomatoes, basil oil, fries, and salad 16.50€ 



Viognier Igp Pays d'Oc White wine, Cité de Carcassonne Red wine

Salmon Papillote     

Salmon fillet baked in parchment with seasonal vegetables (tomatoes, zucchini), citrus sauce (lemon, orange, grapefruit), and fresh salad 23.00€ 



Côtes du Rhône Red wine, Mercurey Louis Jadot Red wine

Green Pig    

Slow-cooked pork shoulder with herbs, creamy polenta, and seasonal vegetables



Côtes du Rhône Red wine

21.00€ 

Rebel recipe    

Tomato risotto, crispy chorizo, Parmesan crumble, and sun-dried tomatoes



Mercurey Louis Jadot Red wine, Esquisse côtes de provence Rose wine, Chablis White wine

20.50€ 

Cookal chicken    

Chicken skewer flambéed tableside, served with your choice of side.



Viognier Igp Pays d'Oc White wine, Cité de Carcassonne Red wine

19.00€

Cookal beef    

Beef skewer flambéed tableside, served with your choice of side.



Côtes du Rhône Red wine, Crozes-Hermitage Red wine

21.00€

The origin of our beef is displayed in the restaurant

Desserts

Chocolate Cake      8.50€ 

Chocolate fondant, milk caramel, homemade vanilla ice cream, homemade whipped cream

Fruit salad     7€ 

with a gourmet Tuile

Life in Pink      9.00€ 

Raspberry tartlet, vanilla ice cream, raspberry cream, mountain raspberries, red berry sorbet

Cottage Cheese  6,50€

Pom' Pom' Pidou    7.00€ 

Thin apple tart, cider caramel, Alpine vanilla ice cream

Frozen Sweetness     7.00€ 

Homemade iced nougat with almonds, pistachios, honey, and red berry coulis

Cheese plate   9€

Gourmet coffee      9,50€ 

 «Homemade» dishes are made on site from raw products.

All our prices are in Euros and including taxes

Wine menu

In our wine list, you will find different selections :

THE GREAT WINES SELECTION

Classic great wines at fair prices for a unique experience and a pleasure to share!

THE REBELLIOUS SELECTION

An original and daring selection that reinvents the pleasure of tasting and awakens all your senses

THE GEMS

Discover the hidden treasures of our winemakers through a selection of their finest “cuvées”



(This pictogram indicates that the selection was designed by Fabrice Sormier, MOF in Sommelierie, for Mercure.)

Rosé wines

Our Gems

15cl



75cl



Esquisse Aop 2025 Côtes de Provence Cépage Grenache,
Cinsault, Syrah.....

6,50€..... 27,00€

San Pieru Igp 2024 Ile de Beauté Cépage Grenache,
Sciacarellu

7,50€..... 33,00€

Red wines

Great Wines

75cl



Côtes-Rôties Aop 2023 "Les Rochins" Domaine Bonnefond

Cépage 100% Syrah 89,00€



Saint Emilion Grand Cru Aoc 2021 "Château Capet Guillier"

Antoine Moueix Cépage 60% Cabernet, 40% Cabernet Franc 59,00€

The Rebellious Selection

15cl



75cl



IGP Cité de Carcassonne 2023 "Cuvée Signature" Cépage

30% Cabernet Franc, 70% Merlot 6,00€ 25,00€



Grands Jardins "Les grands thés à la manière du vin" 2022

Cuvée Meung Bokeo* 37,00€

*Cette boisson est non alcoolisée

Our Gems

15cl



37,5cl



75cl



Côtes du Rhône Aop 2024 Ogier Cépage Carignan, Cinsault,

Granache, Syrah 6,50€ 27,00€

Crozes-Hermitage Aoc 2024 Vallée du Rhône Laurent Combier

Cépage 100% Syrah 8,00€ 22,00€ 38,00€

Mercurey Aoc 2023 Louis Jadot Bourgogne Cépage Pinot Noir 8,50€ 42,00€

White wines

Great Wines

75cl



Chassagne-Montrachet Aop 2022 "En Pimont" Au Pied Du Mont
Chauve Cépage 100% Chardonnay..... 89,00€



Châteauneuf-du-Pape Aoc 2024 L'Oratoire des Papes Cépage
Clairette, Roussane, Grenache, Bourboulenc et Picpoul 59,00€

Our Gems

15cl



37,5cl



75cl



Joy Igp 2024 Côtes de Gascogne Cépage Manseng6,50€..... 29,00€

Viognier Igp Pays d'Oc 2025 Cépage 100% Viognier7,00€..... 32,00€

Lucidus Igp 2022 Collines Rhodaniennes maison Chapoutier
Cépage 100% Viognier 47,00€



Chablis Aoc 2024 Saint-Martin Domaine Laroche Cépage
100% Chardonnay9,00€..... 38,00€



Alsace Aop 2023 "Gewurztraminer Réserve" Domaine Jean-
Baptiste Adam Cépage 100% Gewurztraminer8,00€..... 35,00€

Alcohol abuse is dangerous for your health. Drink responsibly.



(Wine from organic farming)

Apéritifs - Aperitifs

Ricard, Pastis 51 3cl / Porto rouge ou blanc Sandeman, Graham's 19° 4cl	5.00€
Martini (Bianco, Rosso, Extra Dry), Campari, Suze 4cl, St Raphael	
Quina Ambre 16°	6.00€
Kir, communard : crème de Bourgogne Cartron 19° cassis, Mûre, Fraise, Framboise, pêche	6.50€
Kir Pétillant : Blanc de blanc et crème de Bourgogne Cartron	7.00€
Apérol Spritz : Apérol, Prosecco, Perrier	10.00€
Spritz St Germain : Liqueur St Germain, Prosecco, Perrier	13.00€
Kir Royal : Crème de Bourgogne Cartron et champagne	9.00€

Whiskies (4cl) – Whiskies

J&B rare, Ballantine's finest, Jameson	
Haig Clubman 40°, Jack Daniel's, Bourbon Four Roses	8.00€
Chivas Regal 12ans, Bulleit Rye Bourbon 45°	8.50€
Glenckinchie 12ans, Cragganmore 12ans, Aberlour 10ans Forest	11.00€
reserve, Knockando 12ans, Talisker	
Oban 14ans	12.50€
	15.00€

A siroter frais – Sipping cold

Sirop Monin : fraise, citron, menthe, anis, pêche, Orgeat, grenadine	
Perrier 33cl	2.50€
Fanta orange, Sprite 33cl, Fuzetea pêche 25cl, Coca cola, zéro,	3.60€
Cherry 33cl, Schweppes indian tonic/agrumes 25cl, Orangina 25cl	
Mona citron vert bio/pomme pétillant bio 33cl	4.00€
Jus de fruits Granini 25cl : Orange, fraise, abricot, pomme, tomate,	4.00€
Pamplemousse, ananas	4.50€

Spiritueux et Alcool (4cl) - digestifs, Alcool

Manzana 6cl, Amaretto, Anisette Cartron, Liqueur de Banane Pisang	6.50€
Gin Gibson's, Rhum Bacardi, Liqueur de café Kahlua	7.00€
Bailey's 6cl, Get 27 6cl, Get 31 6cl, Cointreau, Rhum Havana 3 ans	7.50€
Chartreuse verte ou jaune, Rhum Blanc agricole Dillon, Vodka Eristoff,	
Tequila Olmeca Blanco	8.00€
Calvados Drouin	9.00€
Generous Gin Organic 44°, Gin Bombay Sapphire	9.50€
Grand Marnier, eau de vie Cartron (Framboise, Mirabelle ou Poire William), Armagnac	
Laubade VSOP, Cognac Hennessy VS 40°, Vodka Aboslut, Tequila Olmeca Blanco	10.00€
Rhum Don Papa Ambré	11.50€
Rhum Diplomatico	12.50€
Gin Monkey 47°, Téquila Patron Silver	13.50€
Cognac Hennessy XO	25.50€
Rhum arrangé Volcan	10.00e
Rhum arrangé banane flambée	10.00€
Rhum arrangé gingembre citron	10.00€

A siroter chaud - sipping hot

Espresso, décaféiné	2.70€
Café allongé	3.00€
Chocolat Monbana bio	4.00€
Cappuccino	4.50€
Double Espresso	5.00€
Thé Palais des Thé : Breakfast tea bio , earl grey , earl grey queen blend bio , golden darjeeling bio , sencha yama bio , thé detox brésil bio , thé vert menthe bio , menthe glaciale , thé du hammam , vive le thé	4.00€
Infusion Palais des thés : verveine orange menthe bio , tilleul camomille oranger bio , infusion fruitée Détox Scandinave bio	4.00€

Bières - Beers

Pression	25cl 50cl
Heineken	4.50€ 8.00€
Affligem / Picon	5.00€ 8.50€
Heineken 0°	33cl 4,00€
Cidre bio Appie	6.00€
Bière bouteilles : Leffe , desperados , 1664 , chouffe cherry , Pelfort brune , hoegaarden blanche , corona	6.50€
Notre sélection brasserie George : Neipa	6.50€
Bière Marius Tropical IPA (bière locale)	6.50€
Gallia IPA New Western	7.00€
Gallia Champs libre	6.50€
Champagnes	9.00€
Tsarine brut cuvée premium à la coupe	52.00€
Tsarine brut Cuvée Premium 75cl	37.5cl 75cl
Laurent Perrier brut la cuvée	42.00€ 76.00€

Eaux minérales – Mineral water

Vittel, San Pellegrino, Perrier	50cl 1L
	3.60€ 4.60€

Cocktails

Mojito : Rhum Havana 3ans , Sucre , Citron vert , Menthe	11.00€
Mojito framboise : Rhum Havana 3ans , sucre , citron vert , Menthe , purée de framboise	12.00€
Virgine Mojito : Eau gazeuse , sucre , citron vert , menthe	8.50€
Tequila Sunrise : Téquila , jus d'orange , grenadine	9.50€

Cocktails Cockorico

Sex on the beach : Vodka , jus d'ananas , cranberry , liqueur de fruits rouge	9.50€
South Beach : Rhum , jus fruits de la passion et orange	9.50€

Vins pots Lyonnais – Wine Lyon's jar

Rouge Côte du Rhône AOP	23cl 46 cl
Blanc Mâcon AOC	5.50€ 10.00€
Rosé Provence AOP	7.50€ 15.00€
	6.50€ 13.00€