



MENU

ALLERGENS GUIDE


Our food may contain the following allergens :

-  Gluten, Cereals containing gluten (wheat, rye, barley, oats, spelt, kamut or their hybridized strains) and products made from these cereals
-  Eggs and egg-based products
-  Peanuts : Peanuts and peanut-based products.
-  Soy and soy-based products
-  Milk and milk-based products (including lactose)
-  Tree nuts (almonds, hazelnuts, walnuts, cashew nuts, pecan nuts, macadamia nuts, Brazil nuts, Queensland nuts, pistachios) and products made from these nuts.
-  Celery and celery-based products
-  Mustard and mustard-based products
-  Sesame seeds and sesame-based products
-  Lupin and lupin products
-  Sulphites Sulphur dioxide and sulphites in concentrations of more than 10 mg/kg or 10 mg/l
-  Fish and fish products
-  Crustaceans and shellfish products
-  Molluscs and shellfish products

URBAN FLAVORS

MAIN COURSES

BUCKWHEAT GALETTES

 Wine pairing : We recommend enjoying our specialties with a glass of...

LA GALETTE COMPLÈTE 13,00 €
Ham, egg, cheese

FAUBOURG St Sauveur 16,00 €
Raclette cheese, ham or speck, cumin, onions, crispy potatoes, crème fraîche
Red « Lux Venendi » AOP CORBIÈRE 5,50 €

FAUBOURG St Marcel 17,10 €
Chicken curry, mushrooms, crème fraîche, onions, egg
Red « Lux Venendi » AOP CORBIÈRE 5,50 €

QUARTIER PÉRIPHÉRIQUE 17,30€
Duck confit, mashed potatoes, crème fraîche, caramelized onions
Red « La Belle Équipe » 5,50 €

LA TOULOUSAIN 16,90 €
Crème fraîche, emmental cheese, crispy potatoes, onions, Toulouse sausage, mustard ice-cream scoop
Red « Lux Venendi » AOP CORBIÈRE 5,50 €

GUINGUETTE 14,50 €
Egg, mushrooms, garlic & parsley, tomato

FAUBOURG St Antoine 17,90 €
Scrambled eggs, crème fraîche, smoked trout
White CHARDONNAY 5,50 €

FAUBOURG St Jacques 21,40 €
Scallops, leek fondue, balsamic reduction, chives, basil ice-cream scoop
White CHARDONNAY 5,50 €

FAUBOURG (just Faubourg!) 17,90 €
Ground beef (150g) , fresh tomatoes, egg, emmental cheese, crème fraîche, grilled pepper ice-cream scoop
Domaine de Pialentou AOP GAILLAC 5,50 €

FAUBOURG St Germain 16,90 €
Applesauce, Andouille de Guémené, onions, apple slices, mustard ice-cream scoop
White « Far from the eye » AOP GAILLAC 5,50 €

PLACE Vendôme 25,90 €
Truffe-infused Tomme cheese (cow), white ham, Tuber aestivum truffe 1%, egg, mushrooms, crème fraîche, porcini mushroom ice-cream scoop
Pic Saint-Loup 6 €

FAUBOURG de la Villette 18,10 €
Ratatouille, duck breast, honey, sliced almonds
Red « Lux Venendi » AOP CORBIÈRE 5,50 €

FAUBOURG St Noël 23,40 €
Pan-seared foie gras 60g, crispy potatoes, duck magret, fleur de sel, balsamic reduction, onions foie gras ice-cream scoop
Red « La Belle Équipe » 5,50 €

FAUBOURG Montmartre 16,80 €
Raclette cheese, crispy potatoes, ginger jam, white ham, ginger & lime ice-cream scoop
Domaine de Pialentou AOP GAILLAC 5,50 €

FAUBOURG Vaucelles 16,50 €
Camembert, speck, egg, crispy potatoes, crème fraîche
Domaine de Pialentou AOP GAILLAC 5,50 €

FAUBOURG St Lazare 18,30 €
Beef carpaccio, mozzarella, tomato tapenade, parmevan shavings, crispy potatoes, mozzarella & pesto ice-cream scoop
Red « La Belle Équipe » 5,50 €

FAUBOURG St Marceau 18,40 €
Goat cheese, bacon bits, pear, onions, crème fraîche, honey, goat cheese & cabécou ice-cream scoop
White ANTUGNAC CHARDONNAY 5,50 €

FAUBOURG St Laurent 16,70 €
Tomato, chorizo, egg, Comté cheese, Espelette chili butter
Red « Lux Venendi » AOP CORBIÈRE 5,50 €


FAUBOURG Desjardins 15,00 €
Tomatoes, eggplants, peppers, zucchini, cucumber ice-cream scoop
Red « Lux Venendi » AOP CORBIÈRE 5,50 €


FAUBOURG St Hausmann 17,20 €
Smoked trout, mashed potatoes, crème fraîche
White CHARDONNAY 5,50 €

L'Urbanisée 15,00 €
Ham, egg, emmental cheese, crème fraîche, mushrooms, chives
Red « Lux Venendi » AOP CORBIÈRE 5,50 €

FAUBOURG St Maxime 17,00 €
Buckwheat galette or wheat crêpe, egg, toasted bread soldiers (Border butter with roasted buckwheat seeds), Comté cheese, speck, crème fraîche, non-melted Comté

FAUBOURG St Jean 16,40 €
Goat cheese, emmental, raclette, roquefort ice-cream scoop
Red « Lux Venendi » AOP CORBIÈRE 5,50 €

 FAUBOURG du Marais 19,90 €
120g tuna steak, mashed carrots, sesame seeds, tomatoes, eggplants, peppers, zucchini, sesame ice-cream scoop

 LE BOURG 17,00 €
Acacia honey, goat cheese, nuts, caramelized onions, fig ice-cream scoop
White CHARDONNAY 5,50 €

EXTRAS

Additional ingredients for your galettes:

- 2,00€ Egg *
- Onions *
- Mushrooms *
- Tomatoes *
- Potatoes *
- Emmental cheese *
- 3,00€ Speck (peppered cured ham) **
- Bacon bits **
- Goat cheese **
- Camembert **
- Raclette cheese **
- Ham **
- Chorizo **
- 5,00€ Smoked trout ***
- Scallops ***
- Foie gras ***
- Slices of duck breast ***
- Ground beef ***
- Andouille de Guémené ***
- 1,50€ Green salad
- 1,00€ Farm-fresh crème fraîche

3,90€ Extra ice-cream scoop (basil, honey & pine nut, grilled pepper, mustard, foie gras, ginger & lime, roquefort, goat cheese, mozzarella & pesto, cabécou, cucumber, porcini mushroom, fig, sesame).

* Chives on every galette
* Balsamic reduction on every galette, except for «Le Bourg», «La Marceau» et «La Villette».



Seminars and Private Restaurant Hire available upon request for up to 40 people



mineral waters,
sodas, ciders, beers,
cocktails, aperitifs,
wines, digestifs,
whiskies, champagne,
hot drinks,...

ASK FOR OUR FULL
WINE AND DRINKS
MENU

Our recipes are made with fresh ingredients. Some ingredients may change based on availability. Our staff is available to provide further information if needed.

Service charge included

DESSERTS

WHEAT CRÊPES

GOURMANDE 8,90 €
Kit Kat or Oreo or Daim or Lion, chocolate or caramel topping, ice-cream scoop of choice, whipped cream

CHAMALLOW 8,80 €
Salted caramel, melted marshmallows, vanilla ice-cream scoop, whipped cream

CROQUANTE 8,80 €
Mix of speculoos, Nutella and hazelnut macaroon ice-cream scoop, whipped cream

KINDER 8,90 €
Kinder, whipped cream and a surprise, chocolate or nutella, white chocolate ice-cream scoop

SMARTIES 8,90 €
Chocolate, vanilla ice-cream scoop, Smarties, whipped cream

M&M'S 8,90 €
Chocolate, crunchy m&m's, chocolate topping, vanilla ice-cream scoop, whipped cream

CŒUR ROUGE 8,70 €
Seasonal strawberries or raspberries, strawberries or raspberries jam, chocolate topping, ice-cream scoop of choice, whipped cream

COMESTIBLE 8,80 €
Palet Breton, homemade salted caramel or chocolate, peer, caramel ice-cream scoop, whipped cream

CACAHUËTE 8,90 €
Caramelized peanuts, chocolate, homemade salted caramel, peanut ice-cream scoop, whipped cream

CANTUCCINI 8,70 €
Yuzu butter, sugar, almond crunch, lemon ice-cream, whipped cream

CRUNCH 8,70 €
Milk chocolate crunch, vanilla ice-cream scoop, whipped cream

DÔME 8,50 €
Applesauce, crêpe dentelle, cinnamon ice-cream, whipped cream

SOUS TENSION 8,90 €
Chestnut jam, chestnut ice-cream scoop, whipped cream

MACCHERONE 8,90 €
Amaretti cookies, chocolate, vanilla ice-cream scoop, whipped cream

MERINGUE 8,80 €
Dulce de leche, meringue, vanilla ice-cream, whipped cream

MILKA 8,90 €
Milka chocolate, coconut ice-cream scoop, whipped cream

CRAVINGS

POM-POM 9,50 €
Apple with caramelized butter, vanilla ice-cream, whipped cream

MOSAÏQUE (order at the start of your meal) 10,00 €
Norwegian omelette style, Corsican tangerine & orange jam, pecan nuts, Grand Marnier ice-cream scoop

SUZON 9,50 €
Rhum flambéed banana-orange, sugar, whipped cream, orange sorbet

REVELOISE 9,50 €
Chocolate, Get 27 reduction, speculoos crumble, mint chocolate chip ice-cream scoop, whipped cream

DESSERTS

BANOFEE deconstructed (for dessert enjoyers!) 9,50 €
Cooked bananas, dulce de leche, speculoos, caramel ice-cream scoop, slivered almonds, whipped cream

Café douceur 9,00 €
Coffee and treats : mini crêpe with chocolate or sugar butter or salted caramel, 1 ice-cream scoop of choice, marshmallow, whipped cream

Thé douceur 9,50 €
Tea and treats : mini crêpe with chocolate or sugar butter or salted caramel, 1 ice-cream scoop of choice, marshmallow, whipped cream

ICE CREAMS AND SORBETS

1 scoop 3,90 €

2 scoops 4,90 €

3 scoops 5,90 €

Additional scoop 1,50 €

Additional savory scoop 3,00 €

Hot chocolate topping 1,00 €

Whipped cream topping 1,00 €

Slivered almonds topping 1,00 €

FLAVORS:

Ice-creams : Vanilla, caramel, coconut, mint chocolate chip, white chocolate, cinnamon, dark chocolate with Espelette pepper, Grand Marnier, dark chocolate, coffee, hazelnut macaroon, peanut, chestnut, rum raisin, pistachio

Sorbets : lemon, strawberry, orange, peer, passion fruit

TEMPTATIONS

ICEBERG

ESSENTIALS

DELIGHTS