

# DUNKERQUE

## SHELLFISH

• Baked razor clams, almonds and fresh herbs	8.5
• Cooked whelks, mayonnaise and Espelette pepper mayonnaise	9.0
• Carpaccio of scallops with truffle oil vinaigrette	14.5
• Avocado, crab and citrus tartar	17.0
• 6 oysters, Fine de Claire N°3 Marennes-Oléron	16.0
• Oysters au gratin (x5)	14.5

## OTHER STARTERS

• Organic egg mayonnaise	6.5
• Herring rilette, toasted bread	8.0
• Fish soup, rust sauce and croutons	12.0
• Frisée with bacon, organic poached egg and small croutons	9.5
• Crispy organic soft-boiled egg, lentil salad, truffled oil vinaigrette	11.0
• Sardines in organic olive oil from the Compagnie Bretonne, Bordier semi-salted butter & toasted bread	12.5

## COLD CUTS

• Pâté	8.0	• Peppered coppa	8.0
• Truffled ham	8.0	• Jamon Serrano	10.0
• Dried sausage	8.0	• "Gran Reserva Salamanca"	
• Spicy chorizo	8.0		

## SALADS & VEGGIES

• "Caesar salad" Romaine salad, semi-cooked organic egg, Parmesan, breaded chicken bread toasted crumb	17.5
• "Niçoise" Tomatoes, cucumber, green bell pepper, Kalamata olives, green beans red onions, artichoke hearts, tuna, anchovies, semi-cooked organic egg, basil, olive oil	18.5
• "Warm goat cheese" Spinach shoots and lamb's lettuce, bacon bits baked apples, walnuts, honey and thyme	19.5
• Leek and Comté quiche. Lamb's lettuce salad with sunflower seeds	15.5
• Eggplant millefeuille, fresh goat cheese, tomato sauce, Parmesan and arugula	18.5

## TOASTED...

• Croque Mr / Croque Mrs, french fries (Soft bread)	12.0 / 14.5
• Deviled egg toast, smoked bacon, spinach shoots (Country-style bread)	14.5
• Croque perdu, truffled white ham and comté cream, mesclun salad (Country-style bread)	15.5
• Avocado purée, cherry tomatoes, red onions, Mozzarella, pesto chia seeds, mesclun salad (Country-style bread)	15.5

## FISH & ...

• Mussels marinières /or with Isigny cream, French fries	17.0 / 19.0
• Cod fish & chips (breaded), peas, tartar sauce	22.0
• Grilled octopus, peppers candied with Espelette pepper aragula mashed potatoes	23.5
• Semi-cooked red tuna, black rice and fresh mango, coriander cream	24.5
• Pan-fried scallops, fried rice with chorizo, chorizo cream	27.0

## OTHER CHOICES

• Risotto-style coquillettes, ham with truffle, cream of mushrooms with summer truffle, Parmesan	16.5
• Black pudding, baked apples and mashed potatoes	19.0
• Entrecote 300g, butter with Espelette pepper, french fries	34.0
• 180g sirloin steak with shallots, fries	22.0
• Beef tartar knife-cut 180g, classic or light cooked, french fries	23.0
• Duck confit, Sarlat-style potatoes	24.0
• Chicken Melt, snacked chicken fillet, tender provolone, white cabbage, romaine (Homemade black bread)	17.5
(Sup.: Smoked bacon 3.0/ Avocado 3.0 / Fried egg 2.5)	
• Smash Burger (onions, cheddar, pickles, romaine salad), fries	19.5
(Sup.: Smoked bacon 3.0/ Avocado 3.0 / Fried egg 2.5)	

## SIDES

• French fries or Mashed potatoes or Coquillettes (Pasta) or Basmati rice or Mesclun	change for...	supp.	4.5
• Green beans or Sarlat-style potatoes or Pan-fried green beans and cauliflower	2.5		5.5
• Sup. fried egg	-		2.5

## CHEESE "BORDIER"

• Assortment of cheeses	14.5
• Tomme Per Diou (goat)	
• Romans Artisanal	
• Smoked sheep's cheese 'Le Castellan'	
• Tomme des Bauges AOP	
• YOGURT:	
• Natural: 3.5	
• Litchi: 4.0	
• Strawberries: 4.0	
• Mandarin/lime: 4.0	
• Manguo/Passion fruit: 4.0	

## TO CONCLUDE

• Belle salade de fruits du moment	10.0
• Vanilla crème brûlée	7.5
• Redcurrant & pistachio millefeuille	9.5
• Semi-cooked chocolate cake, vanilla ice cream (Cooking 10 minutes)	8.5
• Tarte Tatin, Isigny cream	8.5
• French toast and maple syrup	7.0
• Gourmet coffee (tea)	8.0 (10.0)

## RED

	Glass 12cl	Glass 25cl	Pichet 50cl
• Merlot - IGP Pays des Bouches du Rhône - "SAINTE-REINE"	5.0	9.5	18.5
 • Côtes du Rhône AOC - "LES TROIS GARÇONS"	6.0	11.5	22.5
• Brouilly AOC - "RÉSERVE DE BEAUVOISIE"	7.0	13.5	26.5

## WINE BY THE GLASS

## WHITE

	Glass 12cl	Glass 25cl	Pichet 50cl
 • Vin de France - "LA PETITE SEINE"	5.0	9.5	18.5
 • Chardonnay - IGP Pays d'Oc - "ECOTERRA"	5.5	10.5	20.5
 • Sauvignon - VDF - "PLEIN LA VUE" Jeff Carrel	6.5	12.5	24.5

## OUR NATURAL WINES *Straigh from the producer !!!*

	Glass 12cl	Glass 25cl	Pichet 50cl
Orange "PÉPIN ORANGE" - VDF ALSACE - "Pépin is the fruit of small winegrowers, changing according to its creators, harvested by hand, vinified without sulfur and with love."	7.0	13.5	26.5
White "PINOTS – TERROIR DE ROCHE" - ALSACE AOC - Maison Moritz Prado "Mineral and dry, this duo of Pinot Gris and Blanc invigorates with its beautiful freshness!"	7.0	13.5	26.5
Red "FREESIA" IGP Cévennes - Mas d'Espanet "Thirsty red, this Cinsault. It is delightful to savor, just like its little red fruits."	7.0	13.5	26.5

## ROSÉ

	Glass 12cl	Glass 25cl	Pichet 50cl
 • Cinsault - Languedoc-Roussillon - Pays d'Oc IGP "LE TITI" - Olivier Azan -	4.0	7.5	14.5
 • IGP Méditerranée - "PLEINE NATURE" - Estandon Vignerons	5.0	9.5	18.5

## BUBBLES

	Glass 12cl
• Prosecco DOC Brut - "RICCADONNA"	6.5
• Champagne - "J.P. SECONDÉ" Brut	12.0

*Straigh from the producer !!!*

# WINES BY THE BOTTLE

## RED

	• Côtes du Rhône AOC - "LES TROIS GARÇONS"	Bottle 75cl	33.0
	• Bordeaux AOP - "L'AUTHENTIQUE" - Château Guichot		33.0
	• Bourgueil AOC - "ALOUETTES" - Domaine de la chanteleuserie		36.0
	• Languedoc AOP - "LES PARCELLES" - Dom. De l'Escattes		36.0
	• Brouilly AOC - "RÉSERVE DE BEAUVOISIE"		39.0
	• Pessac-Léognan AOC - "LES DEMOISELLES DE LARRIVET HAUT-BRION" - 2019		65.0

## WHITE

	• Vin de France - "LA PETITE SEINE"	Bottle 75cl	27.0
	• Chardonnay - IGP Pays d'Oc - "ECOTERRA"		30.0
	• Viognier - IGP Pays d'Oc - "LE VERSANT"		33.0
	• Chenin - Anjou AOP - "CHENINPOSTEUR" Philippe Germain		33.0
	• Sauvignon - VDF - "PLEIN LA VUE" Jeff Carrel		36.0
	• Monbazillac AOC - "CHÂTEAU HAUTE-FONROUSSE"		40.0

## OUR NATURAL WINES *Straigh from the producer !!!*

Red Red "FREESIA" IGP Cévennes - Mas d'Espagnet <i>"Thirsty red, this Cinsault. It is delightful to savor, just like its little red fruits."</i>	Bout. 75cl	39.0
Orange "PÉPIN ORANGE" - VDF ALSACE - <i>"Pépin is the fruit of small winegrowers, changing according to its creators, harvested by hand, vinified without sulfur and with love."</i>		39.0
White "PINOTS – TERROIR DE ROCHE" - ALSACE AOC - Maison Moritz Prado <i>"Mineral and dry, this duo of Pinot Gris and Blanc invigorates with its beautiful freshness!"</i>		39.0
Rouge "LA PETITE SOEUR" IGP CÔTES CATALANES - BENASTRA Joseph Paillé <i>"Gourmet, refined, and delicate."</i>		39.0

## ROSÉ

	• Cinsault - Languedoc-Roussillon - Pays d'Oc IGP "LE TITI" - Olivier Azan -	Bottle 75cl	22.0
	• IGP Méditerranée - "PLEINE NATURE" - Estandon Vignerons		27.0
	• AOP Côtes de Provenances "NUITS BLANCHES" - Famille Negrel		35.0

## BUBBLES

• Prosecco DOC Brut - "RICCADONNA"	Bottle 75cl	36.0
• Champagne - "SECONDÉ" Brut		75.0

*Straigh from the producer !!!*

## APÉRITIFS

Ricard 2cl	4.5
Salers 5cl	5.0
Vermouth Dolin (Red or white) 5cl	5.0
Campari 5cl	5.0
Lillet 5cl	5.0
Muscato Frontignan 5cl	5.0
Red Port "Tawny" 5cl	5.0
Noilly Prat 5cl	5.0
Byrrh 5cl	5.0
Kir 12cl	5.0
[blackcurrant, blackberry, peach, raspberry]	
Double Jus "Pickles" 5cl	8.0

## DRAFT BEERS

Kanter Village   Lager   4.1% alc.	25cl	50cl	4.5	8.0
1664 Blanc   White   5% alc.			5.0	9.0
Citra Galactique   IPA   6.5% alc.			5.0	9.0
Myrha   Pale Ale   5% alc.			5.0	9.0

*Straigh from the producer !!!*



Supp. sirup	0.5	Supp. Picon	1.5	2.5
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## BOTTLE BEERS

Brasserie de la Goutte d'Or   Paris XVIII, France		
La Chapelle 33cl	Wheat beer with chai	5% alc. 7.5
Brasserie Castelain   Bénifontaine, France		
JADE (alcohol free) 25cl	0% alc.	7.0
JADE (Gluten free) 25cl	4.5% alc.	6.0

## BOTTLE CIDER

Fils de Pomme   Dry		
Cuvée Le Sauvage btl 33cl	5.5% alc.	8.5

## RHUM

Havana Club 3ans	8.0
3 Rivières 55°	8.0
Sailor Jerry	9.0
Kraken, Diplomatico	10.0
Don Papa	10.0
Plantation "Gran Añejo"	10.0

## VODKA

Wyborowa	8.0
Zubrowka "Bison"	10.0
Fair "Quinoa"	12.0

## TEQUILA

Olmecca	8.0
Herradura reposado	12.0

## MEZCAL

Del Maguey "Vida"	12.0
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## SPIRITS... EAUX DE VIE...

(All alcohols are served at 4cl, and also available in 2cl shots)

## CACHAÇA

Ypioca prata	8.0
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## GIN

Beefeater	8.0
Citadelle	9.0
Hendrick's	10.0
Monkey 47	14.0

## WHISKY

Clan Campbell	8.0
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## IRISH BLEND

Jameson	8.0
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## BOURBONS

Jack Daniel's	9.0
Bulliet	11.0

## JAPANESE BLEND

Nikka	12.0
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## SINGLE MALT

Aberlour	12.0
10 ans "Speyside"	
Talisker	14.0
Port Ruighe "Skye"	
Ardbeg	14.0
10 ans "Islay"	

## LIQUORS

Cointreau, Gd Marnier,	8.0
Bailey's, Amaretto Disaronno	8.0
Get 27, Get 31, Sambuca	8.0
Jagermeister, Limoncello	8.0
Amaro vecchio Piemontese	10.0

## DIGESTIFS

Cognac VS	10.0
Cognac VSOP	12.0
Cognac "Pierre Ferrand" 1840	
"1er Cru de Cognac"	14.0
Cognac "Hennessy" XO	26.0
Armagnac ARMIN 6 ans	8.0
Armagnac ARMIN 10 ans	10.0
Calvados VSOP	12.0
Alcool de poire	12.0
Chartreuse verte	10.0
Fernet branca	8.0

## COOL DRINKS... HOT DRINKS...

### NECTARS & JUS DE FRUITS 33cl

Apricot, cranberry, mango, passion fruit	5.5
Orange, pineapple, apple, tomato	

### ORGANIC FRUITS & VEGETABLES 25cl

Orange, lemon, grapefruit, carot, apple	6.5
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### ORGANIC MIXES 35cl

• PRINTEMPS (Grapefruit, pineapple, basil)	9.0
• ETE (Banana, kiwi, almond milk)	9.0
• AUTOMNE (Orange, carrots, ginger)	9.0
• HIVER (Apple, celery, cucumber, lime, spiruline)	9.5

### SOFTS

Kombucha "Archipel" Dry btl 33cl	8.5
Kombucha "Archipel" Fig leaf btl 33cl	9.0
"POP Original" Maté btl 33cl	8.5
"La French" Ginger beer 33cl, Tonic "Fever Tree" btl 20cl	5.5
Coca-Cola, Coca zero btl 33cl, Orangina btl 25cl	5.5
Limonade "Elixia" btl 33cl	6.0
Ice Tea BOS peach ou Lemon/ginger  can. 25cl	5.5
Red Bull can. 25cl	7.5

### COFFEE Massaya

Café expresso or décaféiné	2.8	Cappuccino	5.5
Café Américain	3.5	Latte Macchiato	5.5
Noisette	3.0	Macchiato Caramel	6.5
Expresso Macchiato	3.5	Mokaccino	6.5
Double express	5.5	Café Viennois	6.5
Café crème	5.0	Café frappé	7.0
Flat White	5.0	Latte Frappé	8.0
Grand crème	5.5	Irish coffee	12.0

### TEA & HERBAL TEA

BLACK TEA : Gold Breakfast, Earl Grey, Darjeeling	5.0
Caramel tonka, Red fruits	
GREEN TEA : Sencha, Jasmin, Mint or Lemon	5.0
MATCHA LATTE  Hot or Frappé	6.5/8.0
WHITE TEA : Rose litchi	5.0
"RED TEA" : Rooibos épicié	5.0
INFUSIONS  : Verbena, linden, verbena mint, chamomile, peppered mint	5.0
Grog with Rum or Cognac	12.0

### CHOCOLAT & LAIT

Small hot chocolat with lait	4.0
Hot chocolat with milk	5.0
Chocolat Viennois	6.5
Chocolat with almond milk, coco	7.5
Chocolat frappé	7.0
Hot milk with honey	5.0
Flavoured milk (with sirup)	4.0
Supp. Milk	0.5
Supp. almond milk	1.0
Supp. oat milk	1.0

### MINERAL WATTER

Vittel 25cl	4.5
Vittel 50cl	6.0
Vittel 100cl	7.0
Perrier 33cl	5.5
San Pellegrino 50cl	6.0
San Pellegrino 100cl	7.0
Chateldon 75cl	9.0
Supplément sirup	0.5