



15A

• W I N E B A R &
B I S T R O •

Family Bistro · Wine House · Shop

Le Menu

S U M M E R

2 0 2 6



STARTERS

S'il Vous Plaît

Avocado tartare (250g) 40

avocado, peppers, red onion, parsley, lemon juice

◆ **Pairing:** Muscadet Sèvre & Maine Sur Lie

Brie cheese and green apple tartine (400g) 40

brie cheese, walnut kernels, green apples, honey, toast

◆ **Pairing:** Vouvray or / or Pinot Gris Rayon de Lune

Mozzarella and anchovy crostini (400g) 30

fresh mozzarella, anchovies, toast

◆ **Pairing:** Sancerre J. Mellot

Olive and parmesan crostini (400g) 25

Kalamata olives, parmesan, sweet cream, toast

◆ **Pairing:** Luberon La Pitchounette

Mexican vegetable nachos (350g) 40

nachos, Mexican vegetables, mozzarella

◆ **Pairing:** Brise Marine Provence Rosé

Spicy breaded olives (250g) 29

olives, egg, breadcrumbs, flour, Tabasco

◆ **Pairing:** Cremantine Blanc de Blancs Brut

Breaded camembert (400g) 45

camembert, breadcrumbs, egg, jam, flour, walnuts, honey

◆ **Pairing:** Gewurztraminer Chasseurs de Lune

15A summer burrata (200g) 49

burrata, zucchini, basil, pomegranate sauce

◆ **Pairing:** Chardonnay Petit le Mont Val de Loire

Fromagerie / Charcuterie (400g) 95

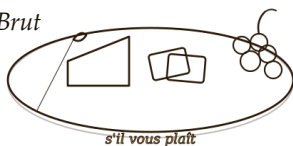
brie, camembert, blue cheese, 2 types of salami, grapes, apples

◆ **Pairing:** Châteauneuf du Pape Grand Vin

Fries with parmesan and sauce (200g) 27

fresh fries, parmesan, sauce

◆ **Pairing:** Cremantine Blanc de Blancs Brut



MAIN COURSE

Black Angus beef burger (500g) **65**

artisan bun, Black Angus beef patty, cheddar, tomato, lettuce, ketchup, mayonnaise, fries

◆ **Pairing:** *Château Tour de Yon Grand Cru*

Chicken breast burger (500g) **55**

artisan bun, chicken breast, cabbage, onion, mayonnaise, cheddar cheese, fries

◆ **Pairing:** *Brise Marine Provence Rosé*

Lamb burger (450g) **65**

artisan bun, lamb patty, cucumber, garlic, onion, yogurt, mint, fries

◆ **Pairing:** *Crozes Hermitage Granit & Gallets*

Fish & Chips (400g) **62**

hake, breadcrumbs, flour, fries, mayonnaise, onion, cucumber, tarragon

◆ **Pairing:** *Muscadet Sèvre & Maine Sur Lie*

Shrimp in wine sauce (650g) **88**

tiger shrimp, white wine, garlic, butter, cherry tomatoes, parsley

◆ **Pairing:** *Sancerre J. Mellot*

Mussels in wine sauce (400g) **85**

mussels, tomatoes, garlic, cherry, parsley, butter, salt, pepper, white wine

◆ **Pairing:** *Muscadet Sèvre & Maine Sur Lie*

Pork tomahawk with truffle mash and mushroom sauce (650g) **88**

pork tomahawk, potatoes, truffles, butter, sweet cream, mushrooms, garlic

◆ **Pairing:** *Châteauneuf du Pape Grand Vin*

'15A' Chicken schnitzel /or beef (600g) **48/60**

chicken breast,/beef tenderloin, eggs, flour, breadcrumbs, parmesan, parsley, tomatoes, fries

◆ **Pairing:** *Crémant d'Alsace Brut Premium/ Château Terre de Grand*

MAIN COURSE

Beef tagliata (450g) **90**

beef flank, parmesan, mixed salad, butter, sesame oil, pomegranate sauce

◆ **Pairing:** *Château Tour de Yon Grand Cru*

Spit-roasted cockerel with potatoes, rosemary and garlic sauce (700g) cockerel, potatoes, garlic, rosemary **85**

Pairing: **Pairing:** *Crozes Hermitage Granit & Gallets*

Duck breast with celeriac purée and red wine reduction (450g) **85**

duck breast, celeriac, butter, milk, red wine

◆ **Pairing:** *Châteauneuf du Pape Grand Vin*

Tagliatelle with shrimp (450g) **88**

fresh tagliatelle, shrimp, garlic, butter, white wine, cherry tomatoes, parsley

◆ **Pairing:** *Pinot Gris Rayon de Lune*



THE GRAND SALADS

Chicken breast salad (450g) 45

chicken breast, mixed salad, tomatoes, peppers, cucumbers, gorgonzola sauce

◆ **Pairing:** Brise Marine Provence Rosé

Beef tenderloin salad (450g) 58

beef tenderloin, blue cheese, mixed salad, cherry tomatoes, red onion, parmesan, sesame oil

◆ **Pairing:** Pinot Noir Exception

Tuna salad (450g) 42

tuna, mixed salad, tomatoes, peppers, cucumbers, red onion, olive oil

◆ **Pairing:** Sancerre J. Mellot

Vegetarian salad (450g) 40

mixed salad, tomatoes, grapes, walnut kernels, apples, brie, walnut oil, croutons

◆ **Pairing:** Vouvray

Greek salad (450g) 40

mixed salad, bell pepper, cucumbers, feta cheese, oregano, red onion, tomatoes, olive oil

◆ **Pairing:** Brise Marine Provence Rosé

Green salad mix (250g) 20

salad mix, pomegranate, sesame oil

Mixed salad (250g) 18

green salad, tomatoes, cucumbers, peppers



DESSERT

Un Quelque Chose

Crème brûlée (350g) 28

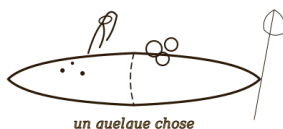
eggs, milk, sugar, vanilla, cream

◆ **Pairing:** Crémant d'Alsace Coeur de Lune Sweet

Pancakes (350g) 27

eggs, flour, milk — with chocolate, jam or ice cream

◆ **Pairing:** Crémant d'Alsace ICE Rosé



COFFEE

voulez-vous un café?

Espresso 30ml 14

Long espresso 60ml 15

Double espresso 60ml 17

Espresso tonic 150ml

Flat White 40ml 19

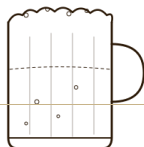
Classic cappuccino 120ml 18

Caffè Latte 200ml 19

BEER & SOFT DRINKS

BEER

<i>Pils / Weizen 550ml</i>	23
<i>Metzler 0% alcohol beer 550ml</i>	23



bere & răcoritoare

SOFT DRINKS

<i>Pepsi Cola 250ml</i>	15
<i>Still Water / Mineral Water 500ml</i>	13
<i>Mint Lemonade 500ml</i>	25
<i>Fresh orange · grapefruit · mixed 250ml</i>	25
<i>Fruit tea, ginger 500ml</i>	20
<i>Iced tea 500ml</i>	20

BY THE GLASS

(wine of the week)

<i>Wine 150ml · White Rosé Red</i>	31
<i>Sparkling wine 100ml · White Rosé</i>	25

Ask your server

FRANCE SPIRITS ·

40ml

<i>Blurrymoon Gin</i> 42%	35
<i>Whiskey Tchankat Clasic</i> 43%	37
<i>Whiskey Tchankat Fumé</i> 43%	38
<i>Whiskey Tchankat Brut</i> 47.3%	40
<i>Armagnac Comte Lafitte</i> 40%	35
<i>Cognac Premium Pierre de Segonzac</i> 40%	38
<i>Cognac XO Château Fontpinot</i> 41%	65

COCKTAILS

Un cocktail, Mademoiselle?

Cognac Tonic (300ml) <i>cognac VS, tonic water, lime, ice</i>	41
Armagnac Sour (200ml) <i>armagnac 50ml, sugar syrup, lemon juice, orange slice</i>	42
Whiskey Sour (200ml) <i>whiskey 50ml, sugar syrup, lemon juice, orange slice</i>	39
Summer Classic Gin (300ml) <i>gin 60ml, tonic water, lemon</i>	36
Gin 15A (300ml) <i>gin 60ml, tonic water, + natural flavors-(ask your server)</i>	39
Hugo (400ml) <i>elderberry syrup, sparkling wine, lime, mint, ice, mineral water</i>	39

Campari Spritz (400ml) **37**

campari 60ml, sparkling wine 90ml, mineral water, ice, orange peel

Aperol Spritz (400ml) **37**

Aperol, sparkling wine, mineral water, ice, orange



un cocktail, mademoiselle?

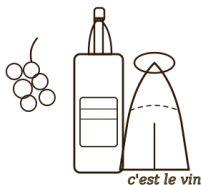
Upon request, you may take home, free of charge, any food left unfinished at the end of your meal.



15 A

W I N E S

c'est le vin



FRANCE · WHITE

<i>Muscadet Sèvre & Maine Sur Lie</i> 12% vol.	170
<i>Chardonnay Petit le Mont Val de Loire</i> 12% vol.	180
<i>Pinot Gris Rayon de Lune</i> 13.5% vol.	210
<i>Luberon La Pitchounette</i> 13.5% vol.	185
<i>Vouvray</i> 12.5% vol.	230
<i>Riesling Rayon de Lune</i> 12.5% vol.	240
<i>Gewurztraminer Chasseurs de Lune</i> 13% vol.	250
<i>Gewurztraminer Rayon de Lune / René Dopff</i> 13.5% vol.	250
<i>Sancerre J. Mellot</i> 12.5% vol.	520

ROSÉ

<i>Brise Marine Provence</i> 12.5% vol.	160
<i>Brise Maritime Provence</i> 12.5% vol.	180

RED · Côtes du Rhône

<i>Côtes du Rhône de Natura Rerum</i> 13% vol.	170
<i>Pinot Noir Exception</i> 13.5% vol.	290
<i>Crozes Hermitage Granit & Gallets</i> 13.5% vol.	330
<i>Châteauneuf du Pape Grand Vin</i> 14.5% vol.	450

RED • Bordeaux

<i>Château Terre de Grand</i> 14% vol.	180
<i>Château Divine Betise</i> 13.5% vol.	195
<i>Château Bechaud Grand Cru</i> 13.5% vol.	320
<i>Château Cazenave Grand Cru</i> 14% vol.	340
<i>Château Tour de Yon Grand Cru</i> 14.5% vol.	380

SPARKLING & CRÉMANT

<i>Cremantine Blanc de Blancs Brut</i> 11% vol.	150
<i>Cremantine Rosé Brut Geisweiler</i> 11% vol.	160
<i>Crémant d'Alsace ICE Rosé (sweet)</i> 12% vol.	250
<i>Crémant d'Alsace Coeur de Lune Sweet</i> 12.5% vol.	250
<i>Crémant d'Alsace Grand Prestige</i> 12.5% vol.	290
