



31 October 2020



## MANDATORY ALLERGEN INFORMATION TO CONSUMERS FOR NON PRE-PACKED FOOD



### Gluten

Cereals containing gluten: wheat, rye, barley, oat, spelt, kamut or their hybridized strains and cereal-based products

\* Rolled crepes light vanilla cream, maple sirup and salted butter caramel by Christophe

\* Croissant

\* Croque Vivienne

Toasted sandwich, fresh cheese with Tuber Aestivum truffle, minced white ham and Beaufort from the Alps

\*THE DIRTY SOUPE

Un velouté de courgette, brocoli, du bon poulet rôti. Une onctueuse crème au curry, tuile de parmesan.

Buns Poulet

\* Un bon pain toasté minute, du tendre poulet rôti, des champignons de saison, des courgettes poêlées et Beaufort d'alpage.

CLUB 104

THE top club sandwich : nice soft bread, avocado, lettuce, tomato, egg, mayonnaise, served with home made fries. Turkey or Smoked salmon

A jackpot for your tastebuds!

CLUB 104

THE top club sandwich : nice soft bread, smoked turkey or smoked salmon, avocado, lettuce, tomato, egg, mayonnaise, served with home made fries.

A jackpot for your tastebuds!

Crispy nuggets

\* Chicken nuggets with cornflakes, tartare sauce and homemade fries

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\* Chicken nuggets with cornflakes, tartare sauce and homemade fries

FINGER ELYSEES

Toasted soft bread, Isigny butter, smoked salmon.

Foie gras

\*A nice slice of French mi-cuit foie gras and a slice served caramelized like a crème brûlée, on a piece of sourdough toast.

Seriously gourmand

\* Poached eggs, brioche bread, avocado, pomegranate, feta or

\* Poached eggs, brioche bread, avocado, pomegranate, feta and roasted chicken

\* Vivienne toasted sandwich

Happy sweet

\* Eclair from the daily selection or  
dessert from the menu (add +2€)

King Prawn Roll

\*Nice toasted brioche bread, tomato, guacamole, burrata bits and large king prawns  
The cousin of the infamous Lobster roll!

La Jules

\* De la laitue, un tout beau, tout mignon œuf parfait.

Une trop bonne sauce crémeuse à l'avocat, une vinaigrette à la moutarde à l'ancienne et du parmesan.  
Au poulet ou au Saumon

### Pitazza

\* Pita bread, comté cheese, fresh cheese with Tuber Aestivum truffle  
What is pitazza? Like a pizza but made with pita straight from Lebanon

### Pitazza n.7

Pita bread, pesto cream, candied tomatoes, Parmesan cheese and pine nuts.

### Mille-feuille with soldiers

\*A light and smooth sweet cream with vanilla from New Guinea, chopped mango and passion fruit with caramelized biscuit. A lovely family recipe !

### Famous Vivienne toasted sandwich

\* Toasted moist bread, fresh cheese with Tuber Aestivum truffle, minced smoked turkey and Beaufort from the Alps. Our great classic !

### Famous Vivienne toasted sandwich

\* Toasted moist bread, fresh cheese with Tuber Aestivum truffle, minced white ham and Beaufort from the Alps. Our great classic !

### French kiss (coffee with dessert selection)

\*A good coffee from Dépôt, two mini éclairs, millefeuille made with soft biscuits, a chocolate bonbon and a macaroon.

### My greatest vice

\* Eclairs from the L'Éclair de Génie collection by Christophe Adam

### My greatest vice À emporter 7€

\* Eclairs from the L'Éclair de Génie collection by Christophe Adam

### Illegal mousse au chocolat

\*Chocolate mousse from our childhood, marvelous hazelnut ice-cream, cocoa streusel, gianduja crispy biscuit.  
Simply ILLEGAL!!

### Ramen noodles with beef or tuna

\*Ramen noodles in a vegetable and lemongrass broth

What are Ramen noodles? These are Japanese noodles served in a broth and often seasoned with miso or soy sauce, a delicacy imported from China at the beginning of the 20th century.

### Duck confit shepherd's pie :

\*Shaved duck confit, smooth potato mash, mandarine juice and roasted parmesan crumble.

### Pasta Mamamia

\*Cannelloni with fresh and smoked salmon, spinach and a nice comté cream, baked in the oven with cheese on top.

### PROFITEROLE MAXI MAX

\*XL size choux with vanilla ice-cream, nice and warm chocolate sauce, cocoa streusel and crispy praline...  
A true bombshell!!

### Souvenir from Bangkok

\*A lovely poultry broth, nice roasted chicken, black and enoki mushrooms, rice vermicelli and a touch of fresh ginger  
Yummy!

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\*A lovely poultry broth, nice roasted chicken, black and enoki mushrooms, rice vermicelli and a touch of fresh ginger  
Yummy!

### Summer Burrata

\*Nice and creamy burrata, lovely tricolor tomatoes, strawberries, watermelon and nice Légal homemade granola.

### Sweete tiramisu

\*Smooth cream straight from Italy, moist biscuit soaked with strawberry jus and fresh strawberries. Bellissimo !

### THE Pasta du jour

### THE Pasta du jour

### Steak with French fries please

\*The inescapable flank steak served with green tomato ketchup and cheddar fries for an original touch!



## Shellfish

Crustaceans and crustacean-based products

### King Prawn Roll

\*Nice toasted brioche bread, tomato, guacamole, burrata bits and large king prawns  
The cousin of the infamous Lobster roll!

### Punto Salad

\*Nice style mesclun seasoned with Bo Bun sauce, tomato, avocado, hard-boiled egg, creamy peanut sauce and pan-fried king prawns.

Like at home!

### THE Pasta du jour

THE Pasta du jour



## Eggs

Eggs and egg-based products

\* Rolled crepes light vanilla cream, maple sirup and salted butter caramel by Christophe

### CLUB 104

THE top club sandwich : nice soft bread, avocado, lettuce, tomato, egg, mayonnaise, served with home made fries. Turkey or Smoked salmon

A jackpot for your tastebuds!

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THE top club sandwich : nice soft bread, smoked turkey or smoked salmon, avocado, lettuce, tomato, egg, mayonnaise, served with home made fries.

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### Crispy nuggets

\* Chicken nuggets with cornflakes, tartare sauce and homemade fries

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\* Chicken nuggets with cornflakes, tartare sauce and homemade fries

### Seriously gourmand

\* Poached eggs, brioche bread, avocado, pomegranate, feta or

\* Poached eggs, brioche bread, avocado, pomegranate, feta and roasted chicken

\* Vivienne toasted sandwich

### Happy sweet

\* Eclair from the daily selection or  
dessert from the menu (add +2€)

### King Prawn Roll

\*Nice toasted brioche bread, tomato, guacamole, burrata bits and large king prawns  
The cousin of the infamous Lobster roll!

### La Jules

\*Some lettuce, a lovely, perfect egg.

A very nice creamy avocado sauce, traditional mustard vinaigrette and parmesan cheese.

With nice roasted chicken or salmon

### La Jules

\* De la laitue, un tout beau, tout mignon œuf parfait.

Une trop bonne sauce crémeuse à l'avocat, une vinaigrette à la moutarde à l'ancienne et du parmesan.

Au poulet ou au Saumon

### Pitazza n.7

Pita bread, pesto cream, candied tomatoes, Parmesan cheese and pine nuts.

### Mille-feuille with soldiers

\*A light and smooth sweet cream with vanilla from New Guinea, chopped mango and passion fruit with caramelized biscuit. A lovely family recipe !

### French kiss (coffee with dessert selection)

\*A good coffee from Dépôt, two mini éclairs, millefeuille made with soft biscuits, a chocolate bonbon and a macaroon.

**My greatest vice**

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**Illegal mousse au chocolat**

\*Chocolate mousse from our childhood, marvelous hazelnut ice-cream, cocoa streusel, gianduja crispy biscuit.  
Simply ILLEGAL!!

**Duck confit shepherd's pie :**

\*Shaved duck confit, smooth potato mash, mandarine juice and roasted parmesan crumble.

**Pasta Mamamia**

\*Cannelloni with fresh and smoked salmon, spinach and a nice comté cream, baked in the oven with cheese on top.

**PROFITEROLE MAXI MAX**

\*XL size choux with vanilla ice-cream, nice and warm chocolate sauce, cocoa streusel and crispy praline....  
A true bombshell!!

**Fried rice**

\*Pak Choi, Enoki mushrooms, soft-boiled egg, snow peas, chioggia beetroot and ponzu\* sauce  
What is ponzu sauce : a soy and yuzu sauce

**Punto Salad**

\*Nice style mesclun seasoned with Bo Bun sauce, tomato, avocado, hard-boiled egg, creamy peanut sauce and pan-fried king prawns.  
Like at home!

**Sweete tiramisu**

\*Smooth cream straight from Italy, moist biscuit soaked with strawberry jus and fresh strawberries. Bellissimo !

**Smoked beef tartare**

\*Raw and smoked beef tartare, curcuma mayonnaise, baby leaves, parmesan crispy biscuit, candied tomatoes and basil pesto.  
A classic reviewed.

**THE Pasta du jour**

**THE Pasta du jour**



## Fish

Fish and fish-based products

### Salmon ceviche

Norwegian salmon ceviche, cucumber, mango, chioggia beetroot, passion fruit and coco/mandarine/green curry vinaigrette for pep's

Served with bicolor carrot julienne and soy, lime and orange juice sauce  
Because it makes you lovable!

### CLUB 104

THE top club sandwich : nice soft bread, avocado, lettuce, tomato, egg, mayonnaise, served with home made fries. Turkey or Smoked salmon

A jackpot for your tastebuds!

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THE top club sandwich : nice soft bread, smoked turkey or smoked salmon, avocado, lettuce, tomato, egg, mayonnaise, served with home made fries.

A jackpot for your tastebuds!

### FINGER ELYSEES

Toasted soft bread, Isigny butter, smoked salmon.

### La Jules

\*Some lettuce, a lovely, perfect egg.

A very nice creamy avocado sauce, traditional mustard vinaigrette and parmesan cheese.

With nice roasted chicken or salmon

### Pasta Mamamia

\*Cannelloni with fresh and smoked salmon, spinach and a nice comté cream, baked in the oven with cheese on top.

### Punto Salad

\*Nice style mesclun seasoned with Bo Bun sauce, tomato, avocado, hard-boiled egg, creamy peanut sauce and pan-fried king prawns.

Like at home!

THE Pasta du jour

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## Peanuts

Peanuts and peanut-based products

### \*THE DIRTY SOUPE

Un velouté de courgette, brocoli, du bon poulet rôti. Une onctueuse crème au curry, tuile de parmesan.

### Bœuf sauté aux légumes

\* Lamelles de bœuf marinées, légèrement snackées. Légumes croquants, sauce sucrée et riz au sésame.

### Buns Poulet

\* Un bon pain toasté minute, du tendre poulet rôti, des champignons de saison, des courgettes poêlées et Beaufort d'alpage.

### Salmon ceviche

Norwegian salmon ceviche, cucumber, mango, chioggia beetroot, passion fruit and coco/mandarine/green curry vinaigrette for pep's

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A jackpot for your tastebuds!

### Peanut Coconut Chicken

\*Very tender chicken slices, coconut and peanut sauce, kumquat, steamed basmati rice.

### Crispy nuggets

\* Chicken nuggets with cornflakes, tartare sauce and homemade fries

Dépôt Légal Champs-Élysées - 104, avenue des Champs-Élysées, 75008 Paris, France

### Crispy nuggets

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### Crunchy burrata

\* Nice and creamy burrata from Puglia, fresh grapes, candied butternut, gorgeous pistachio pesto and homemade granola.

### Foie gras

\*A nice slice of French mi-cuit foie gras and a slice served caramelized like a crème brûlée, on a piece of sourdough toast.

### Seriously gourmand

\* Poached eggs, brioche bread, avocado, pomegranate, feta or

\* Poached eggs, brioche bread, avocado, pomegranate, feta and roasted chicken

\* Vivienne toasted sandwich

### Happy sweet

\* Eclair from the daily selection or  
dessert from the menu (add +2€)

### King Prawn Roll

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The cousin of the infamous Lobster roll!

### La Jules

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A very nice creamy avocado sauce, traditional mustard vinaigrette and parmesan cheese.

With nice roasted chicken or salmon

### Pitazza n.7

Pita bread, pesto cream, candied tomatoes, Parmesan cheese and pine nuts.

### Famous Vivienne toasted sandwich

\* Toasted moist bread, fresh cheese with Tuber Aestivum truffle, minced white ham and Beaufort from the Alps. Our great classic

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### My greatest vice

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### My greatest vice À emporter 7€

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### Illegal mousse au chocolat

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Simply ILLEGAL!!

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A true bombshell!!

### Punto Salad

\*Nice style mesclun seasoned with Bo Bun sauce, tomato, avocado, hard-boiled egg, creamy peanut sauce and pan-fried king prawns.

Like at home!

### Souvenir from Bangkok

\*A lovely poultry broth, nice roasted chicken, black and enoki mushrooms, rice vermicelli and a touch of fresh ginger

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### Summer Burrata

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### Smoked beef tartare

\*Raw and smoked beef tartare, curcuma mayonnaise, baby leaves, parmesan crispy biscuit, candied tomatoes and basil pesto.

A classic reviewed.

### THE Pasta du jour

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Steak with French fries please

\*The inescapable flank steak served with green tomato ketchup and cheddar fries for an original touch!



## Soy

Soy and soy-based products

### \*THE DIRTY SOUPE

Un velouté de courgette, brocoli, du bon poulet rôti. Une onctueuse crème au curry, tuile de parmesan.

### Bœuf sauté aux légumes

\* Lamelles de bœuf marinées, légèrement snackées. Légumes croquants, sauce sucrée et riz au sésame.

### Salmon ceviche

Norwegian salmon ceviche, cucumber, mango, chioggia beetroot, passion fruit and coco/mandarine/green curry vinaigrette for pep's

Served with bicolor carrot julienne and soy, lime and orange juice sauce  
Because it makes you lovable!

### Peanut Coconut Chicken

\*Very tender chicken slices, coconut and peanut sauce, kumquat, steamed basmati rice.

### Crunchy burrata

\* Nice and creamy burrata from Puglia, fresh grapes, candied butternut, gorgeous pistachio pesto and homemade granola.

### King Prawn Roll

\*Nice toasted brioche bread, tomato, guacamole, burrata bits and large king prawns  
The cousin of the infamous Lobster roll!

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Pita bread, pesto cream, candied tomatoes, Parmesan cheese and pine nuts.

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### Ramen noodles with beef or tuna

\*Ramen noodles in a vegetable and lemongrass broth

What are Ramen noodles? These are Japanese noodles served in a broth and often seasoned with miso or soy sauce, a delicacy imported from China at the beginning of the 20th century.

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\*Shaved duck confit, smooth potato mash, mandarine juice and roasted parmesan crumble.

### Fried rice

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What is ponzu sauce : a soy and yuzu sauce

### Punto Salad

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Like at home!

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A classic reviewed.

### THE Pasta du jour

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Steak with French fries please

\*The inescapable flank steak served with green tomato ketchup and cheddar fries for an original touch!



## **Milk**

Milk and milk-based products, including lactose

\* Rolled crepes light vanilla cream, maple sirup and salted butter caramel by Christophe

\* Croque Vivienne

Toasted sandwich, fresh cheese with Tuber Aestivum truffle, minced white ham and Beaufort from the Alps

\*THE DIRTY SOUPE

Un velouté de courgette, brocoli, du bon poulet rôti. Une onctueuse crème au curry, tuile de parmesan.

Hot drinks

\* Hot drinks from the menu

Espresso, americano, latte, cappuccino, hot chocolate...

Buns Poulet

\* Un bon pain toasté minute, du tendre poulet rôti, des champignons de saison, des courgettes poêlées et Beaufort d'alpage.

Salmon ceviche

Norwegian salmon ceviche, cucumber, mango, chioggia beetroot, passion fruit and coco/mandarine/green curry vinaigrette for pep's

Served with bicolor carrot julienne and soy, lime and orange juice sauce

Because it makes you lovable!

Peanut Coconut Chicken

\*Very tender chicken slices, coconut and peanut sauce, kumquat, steamed basmati rice.

Crunchy burrata

\* Nice and creamy burrata from Puglia, fresh grapes, candied butternut, gorgeous pistachio pesto and homemade granola.

FINGER ELYSEES

Toasted soft bread, Isigny butter, smoked salmon.

Seriously gourmand

\* Poached eggs, brioche bread, avocado, pomegranate, feta or

\* Poached eggs, brioche bread, avocado, pomegranate, feta and roasted chicken

\* Vivienne toasted sandwich

Happy sweet

\* Eclair from the daily selection or  
dessert from the menu (add +2€)

King Prawn Roll

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Pitazza

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What is pitazza? Like a pizza but made with pita straight from Lebanon

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French kiss (coffee with dessert selection)

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Pasta Mamamia

\*Cannelloni with fresh and smoked salmon, spinach and a nice comté cream, baked in the oven with cheese on top.

PROFITEROLE MAXI MAX

\*XL size choux with vanilla ice-cream, nice and warm chocolate sauce, cocoa streusel and crispy praline...  
A true bombshell!!!

Summer Burrata

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Sweete tiramisu

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THE Pasta du jour

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Steak with French fries please

\*The inescapable flank steak served with green tomato ketchup and cheddar fries for an original touch!



**Nuts**

Nuts : almonds, hazelnuts, pistachios, walnuts, cashew nuts, pecan nuts, macadamia nuts, Brazil nuts, Queensland nuts and nut-based products

\* Croque Vivienne

Toasted sandwich, fresh cheese with Tuber Aestivum truffle, minced white ham and Beaufort from the Alps

Peanut Coconut Chicken

\*Very tender chicken slices, coconut and peanut sauce, kumquat, steamed basmati rice.

Crunchy burrata

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Seriously gourmand

\* Poached eggs, brioche bread, avocado, pomegranate, feta or

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Ramen noodles with beef or tuna

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Punto Salad

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Like at home!

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Steak with French fries please

\*The inescapable flank steak served with green tomato ketchup and cheddar fries for an original touch!



## **Celery**

Celery and celery-based products

### **Bœuf sauté aux légumes**

\* Lamelles de bœuf marinées, légèrement snackées. Légumes croquants, sauce sucrée et riz au sésame.

### **Cocktails**

\* smoked Bloody Mary cocktail (« Belvédère » vodka, yellow lemon, tomato juice, tabasco, celery and touch of smoked oil)  
or glass of Fouquet's champagne

### **King Prawn Roll**

\*Nice toasted brioche bread, tomato, guacamole, burrata bits and large king prawns  
The cousin of the infamous Lobster roll!

### **Pitazza n.7**

Pita bread, pesto cream, candied tomatoes, Parmesan cheese and pine nuts.

### **Ramen noodles with beef or tuna**

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### **Punto Salad**

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Like at home!

### **Summer Burrata**

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### **THE Pasta du jour**

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### **Steak with French fries please**

\*The inescapable flank steak served with green tomato ketchup and cheddar fries for an original touch!



## Mustard

### Mustard and mustard-based products

#### CLUB 104

THE top club sandwich : nice soft bread, avocado, lettuce, tomato, egg, mayonnaise, served with home made fries. Turkey or Smoked salmon  
A jackpot for your tastebuds!

#### CLUB 104

THE top club sandwich : nice soft bread, smoked turkey or smoked salmon, avocado, lettuce, tomato, egg, mayonnaise, served with home made fries.  
A jackpot for your tastebuds!

#### Cocktails

\* smoked Bloody Mary cocktail (« Belvédère » vodka, yellow lemon, tomato juice, tabasco, celery and touch of smoked oil) or glass of Fouquet's champagne

#### Crispy nuggets

\* Chicken nuggets with cornflakes, tartare sauce and homemade fries

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#### King Prawn Roll

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#### La Jules

\*Some lettuce, a lovely, perfect egg.  
A very nice creamy avocado sauce, traditional mustard vinaigrette and parmesan cheese.  
With nice roasted chicken or salmon

#### La Jules

\* De la laitue, un tout beau, tout mignon œuf parfait.  
Une trop bonne sauce crémeuse à l'avocat, une vinaigrette à la moutarde à l'ancienne et du parmesan.  
Au poulet ou au Saumon

#### Punto Salad

\*Nice style mesclun seasoned with Bo Bun sauce, tomato, avocado, hard-boiled egg, creamy peanut sauce and pan-fried king prawns.  
Like at home!

#### Smoked beef tartare

\*Raw and smoked beef tartare, curcuma mayonnaise, baby leaves, parmesan crispy biscuit, candied tomatoes and basil pesto.  
A classic reviewed.

THE Pasta du jour

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## Sesame

Sesame seeds and products with sesame seeds

\* Croque Vivienne

Toasted sandwich, fresh cheese with Tuber Aestivum truffle, minced white ham and Beaufort from the Alps

\*THE DIRTY SOUPE

Un velouté de courgette, brocoli, du bon poulet rôti. Une onctueuse crème au curry, tuile de parmesan.

Bœuf sauté aux légumes

\* Lamelles de bœuf marinées, légèrement snackées. Légumes croquants, sauce sucrée et riz au sésame.

Peanut Coconut Chicken

\*Very tender chicken slices, coconut and peanut sauce, kumquat, steamed basmati rice.

Crunchy burrata

\* Nice and creamy burrata from Puglia, fresh grapes, candied butternut, gorgeous pistachio pesto and homemade granola.

Foie gras

\*A nice slice of French mi-cuit foie gras and a slice served caramelized like a crème brûlée, on a piece of sourdough toast.

King Prawn Roll

\*Nice toasted brioche bread, tomato, guacamole, burrata bits and large king prawns  
The cousin of the infamous Lobster roll!

La Jules

\* De la laitue, un tout beau, tout mignon œuf parfait.  
Une trop bonne sauce crémeuse à l'avocat, une vinaigrette à la moutarde à l'ancienne et du parmesan.  
Au poulet ou au Saumon

Pitazza n.7

Pita bread, pesto cream, candied tomatoes, Parmesan cheese and pine nuts.

Duck confit shepherd's pie :

\*Shaved duck confit, smooth potato mash, mandarine juice and roasted parmesan crumble.

Pasta Mamamia

\*Cannelloni with fresh and smoked salmon, spinach and a nice comté cream, baked in the oven with cheese on top.

Fried rice

\*Pak Choi, Enoki mushrooms, soft-boiled egg, snow peas, chioggia beetroot and ponzu\* sauce  
What is ponzu sauce : a soy and yuzu sauce

Punto Salad

\*Nice style mesclun seasoned with Bo Bun sauce, tomato, avocado, hard-boiled egg, creamy peanut sauce and pan-fried king prawns.  
Like at home!

Souvenir from Bangkok

\*A lovely poultry broth, nice roasted chicken, black and enoki mushrooms, rice vermicelli and a touch of fresh ginger  
Yummy!

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Summer Burrata

\*Nice and creamy burrata, lovely tricolor tomatoes, strawberries, watermelon and nice Légal homemade granola.

Smoked beef tartare

\*Raw and smoked beef tartare, curcuma mayonnaise, baby leaves, parmesan crispy biscuit, candied tomatoes and basil pesto.  
A classic reviewed.

THE Pasta du jour

THE Pasta du jour



## Sulphite

Sulphurous anhydride and sulphites in concentration exceeding 10mg/kg or 10mg/L (expressed in total SO2)

\* Croque Vivienne

Toasted sandwich, fresh cheese with Tuber Aestivum truffle, minced white ham and Beaufort from the Alps

### \*THE DIRTY SOUPE

Un velouté de courgette, brocoli, du bon poulet rôti. Une onctueuse crème au curry, tuile de parmesan.

- Argentine - Mendoza do Clos de Los Siete
- Argentine - Mendoza do Terrazas de los Andes, Malbec
- Argentine - Mendoza do Terrazas de los Andes, Malbec
- Argentine - Mendoza do Terrazas de los Andes, Chardonnay
- Australie Penfolds Koonunga Hill Chardonnay

### Bœuf sauté aux légumes

\* Lamelles de bœuf marinées, légèrement snackées. Légumes croquants, sauce sucrée et riz au sésame.

- Brouilly AOC La Réserve du Château Beillard

### Buns Poulet

\* Un bon pain toasté minute, du tendre poulet rôti, des champignons de saison, des courgettes poêlées et Beaufort d'alpage.

### Salmon ceviche

Norwegian salmon ceviche, cucumber, mango, chioggia beetroot, passion fruit and coco/mandarine/green curry vinaigrette for pep's

Served with bicolor carrot julienne and soy, lime and orange juice sauce

Because it makes you lovable!

- Château Belgrave Haut-Médoc AOC, 5ème Grand Cru Classé
- Château Grand Barrail Lamarzelle Figeac Saint-Emilion Grand Cru AOC
- Château Naudin Larchey Lussac Saint-Emilion AOC
- Château Pey La Tour, Réserve du Château Bordeaux-Supérieur AOC

### CLUB 104

THE top club sandwich : nice soft bread, avocado, lettuce, tomato, egg, mayonnaise, served with home made fries. Turkey or Smoked salmon

A jackpot for your tastebuds!

### CLUB 104

THE top club sandwich : nice soft bread, smoked turkey or smoked salmon, avocado, lettuce, tomato, egg, mayonnaise, served with home made fries.

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### Peanut Coconut Chicken

\*Very tender chicken slices, coconut and peanut sauce, kumquat, steamed basmati rice.

- Côtes de Provence AOC "Maur & More", Château Saint-Maur
- Côtes de Provence Cru Classé AOC Château Roubine Premium
- Côtes de Provence Cru Classé AOC Château Saint Maur, Cuvée Excellence

### Crispy nuggets

\* Chicken nuggets with cornflakes, tartare sauce and homemade fries

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- Cristal Roederer Cuvée Prestige 2009
- Crozes-Hermitage AOC Domaine Combier
- Crozes-Hermitage AOC Le Millepertuis

### Crunchy burrata

\* Nice and creamy burrata from Puglia, fresh grapes, candied butternut, gorgeous pistachio pesto and homemade granola.

- Dom Pérignon 2ème Plénitude (P2) 2000
- Dom Pérignon Cuvée Prestige 2006
- Dom Pérignon Rosé Vintage

### FINGER ELYSEES

Toasted soft bread, Isigny butter, smoked salmon.

### Foie gras

\*A nice slice of French mi-cuit foie gras and a slice served caramelized like a crème brûlée, on a piece of sourdough toast.

- Fouquet's
- Fouquet's
- Fouquet's Rosé

### Seriously gourmand

- \* Poached eggs, brioche bread, avocado, pomegranate, feta or
- \* Poached eggs, brioche bread, avocado, pomegranate, feta and roasted chicken
- \* Vivienne toasted sandwich

### Happy sweet

- \* Eclair from the daily selection or dessert from the menu (add +2€)

■ IGP Ardèche, Chardonnay Louis Latour Grand Ardèche

■ Italie - Chianti Classico DOCG Royal

### King Prawn Roll

- \* Nice toasted brioche bread, tomato, guacamole, burrata bits and large king prawns  
The cousin of the infamous Lobster roll!

■ Krug Clos du Mesnil

■ Krug Grande Cuvée

■ Krug Vintage 2004

### Jolie Jolie

- \* Strawberry, raspberry, apple, mango, passion fruit, kiwi fruit, served with a light mango and tonka vanilla syrup shooter

### La Jules

- \* Some lettuce, a lovely, perfect egg.  
A very nice creamy avocado sauce, traditional mustard vinaigrette and parmesan cheese.  
With nice roasted chicken or salmon

### La Jules

- \* De la laitue, un tout beau, tout mignon œuf parfait.  
Une trop bonne sauce crémeuse à l'avocat, une vinaigrette à la moutarde à l'ancienne et du parmesan.  
Au poulet ou au Saumon

### Pitazza

- \* Pita bread, comté cheese, fresh cheese with Tuber Aestivum truffle  
What is pitazza? Like a pizza but made with pita straight from Lebanon

### Pitazza n.7

Pita bread, pesto cream, candied tomatoes, Parmesan cheese and pine nuts.

■ La Salle de Château Poujeaux Moulis AOC

### Mille-feuille with soldiers

- \* A light and smooth sweet cream with vanilla from New Guinea, chopped mango and passion fruit with caramelized biscuit. A lovely family recipe !

### Famous Vivienne toasted sandwich

- \* Toasted moist bread, fresh cheese with Tuber Aestivum truffle, minced smoked turkey and Beaufort from the Alps. Our great classic !

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### French kiss (coffee with dessert selection)

- \* A good coffee from Dépôt, two mini éclairs, millefeuille made with soft biscuits, a chocolate bonbon and a macaroon.

■ Marsannay AOC L. Latour

■ Menetou-Salon AOC La Bardine, Joseph Mellot

■ Moët & Chandon Grand Vintage 2012

■ Moët & Chandon Impérial

■ Moët & Chandon Rosé Impérial

### My greatest vice

- \* Eclairs from the L'Éclair de Génie collection by Christophe Adam

### My greatest vice À emporter 7€

- \* Eclairs from the L'Éclair de Génie collection by Christophe Adam

### Illegal mousse au chocolat

- \* Chocolate mousse from our childhood, marvelous hazelnut ice-cream, cocoa streusel, gianduja crispy biscuit.  
Simply ILLEGAL!!

■ Nle-Zélande - Marlborough do Cloudy Bay Sauvignon

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### Ramen noodles with beef or tuna

\*Ramen noodles in a vegetable and lemongrass broth

What are Ramen noodles? These are Japanese noodles served in a broth and often seasoned with miso or soy sauce, a delicacy imported from China at the beginning of the 20th century.

### Duck confit shepherd's pie :

\*Shaved duck confit, smooth potato mash, mandarine juice and roasted parmesan crumble.

### Pasta Mamamia

\*Cannelloni with fresh and smoked salmon, spinach and a nice comté cream, baked in the oven with cheese on top.

■ Pessac-Léognan AOC Château La Garde

■ Petit Chablis AOC E. Boileau

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■ Pouilly Fumé AOC Baron de L de Ladoucette

### PROFITEROLE MAXI MAX

\*XL size choux with vanilla ice-cream, nice and warm chocolate sauce, cocoa streusel and crispy praline....

A true bombshell!!

■ Riesling, Évidence Gustave Lorentz Alsace AOC

### Fried rice

\*Pak Choi, Enoki mushrooms, soft-boiled egg, snow peas, chioggia beetroot and ponzu\* sauce

What is ponzu sauce : a soy and yuzu sauce

■ Saint-Nicolas de Bourgueil AOC Domaine de la Noue, Graviers

### Punto Salad

\*Nice style mesclun seasoned with Bo Bun sauce, tomato, avocado, hard-boiled egg, creamy peanut sauce and pan-fried king prawns.

Like at home!

■ Sancerre AOC Les Collinettes, Joseph Mellot

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### Summer Burrata

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### Sweete tiramisu

\*Smooth cream straight from Italy, moist biscuit soaked with strawberry jus and fresh strawberries. Bellissimo !

■ Taittinger Comte de Champagne 2006

### Smoked beef tartare

\*Raw and smoked beef tartare, curcuma mayonnaise, baby leaves, parmesan crispy biscuit, candied tomatoes and basil pesto.  
A classic reviewed.

### THE Pasta du jour

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### Steak with French fries please

\*The inescapable flank steak served with green tomato ketchup and cheddar fries for an original touch!

■ Veuve Clicquot Brut Carte Jaune

■ Veuve Clicquot Rosé



**Lupin**

Lupin and lupin based-products

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## **Molluscs**

Molluscs and mollusc-based products

THE Pasta du jour

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