CAFÉ MADAME

STARTERS

French onion soup 15,9

Gratinated with Cantal cheese

Escargots

6 pieces: **15,90** / 12 pieces: **28,90**

Duck foie gras 18,9

Toast and onion confit

Baked Camembert 16,9

Honey and toast

Butternut squash soup 15,9

Crispy bacon, croutons and truffle-flavoured olive oil

Smoked salmon platter 17,9

Lemon cream and toast

CAFÉ MADAME

LUNCH MENU

24,9
Starter / Main **or** Main / Dessert

31,9
Starter / Main / Dessert

Every day from 11 am to 3 pm

STARTERS

Eggs with mayonnaise**

Le Mans pork rillettes and toast**

Butternut squash soup with croutons**

MAINS

Dish of the day*

Scan to discover
the dish of the day

Beef patty with a fried egg
Peppercorn sauce and fries

Maple-roasted sweet potato VEGAN
Sesame cream, vegan Greek-style cheese (a vegan feta alternative), red cabbage and pomegranate

Chicken leg
Thyme jus and fries

DESSERTS

Crème brûlée
Madagascar vanilla

Chocolate mousse
Dark chocolate, 50% cocoa

Fromage blanc
Granola and honey

* Weekdays only ** Available only as part of this set menu

CAFÉ MADAME

MADAME MENU 44,90

STARTER + MAIN + DESSERT

STARTERS

French onion soup
Gratinated with Cantal cheese

Escargots
6 pieces

Duck foie gras
Toast and onion confit

Baked Camembert
Honey and toast

MAINS

Maple-roasted sweet potato VÉGAN
Sesame cream, vegan Greek-style cheese (a vegan feta alternative), red cabbage and pomegranate

Beef Bourguignon
Steamed potatoes

Gluten-free salmon lasagne
Spinach and mixed leaves

Coarse-cut pork sausage
Wholegrain mustard sauce and aligot

DESSERTS

Your choice of dessert from the menu

CAFÉ MADAME

MAINS

Rump steak (~200 g) 21,9

Choice of sauce and side

Ribeye steak (~250 g) 35,9

Choice of sauce and side

CHOICE OF SAUCE
Béarnaise or peppercorn

Hand-cut beef tartare (entirely raw beef) 20,9

Wasabi mayonnaise, chive and parsley cream, mustard seeds, pickled red onions and your choice of side

CHOICE OF SIDE
Fries or sautéed vegetables
(carrot, broccoli, cauliflower and courgette)
Side green salad: +2,9

Maple-roasted sweet potato VEGAN 20,9

Sesame cream, vegan Greek-style cheese (a vegan feta alternative), red cabbage, pomegranate and toasted hazelnuts

Beef Bourguignon 22,9

Steamed potatoes

Coarse-cut pork sausage 21,9

Wholegrain mustard sauce and aligot

Gluten-free salmon lasagne 21,9

Spinach and mixed leaves

Vegetarian VEGAN

CAFÉ MADAME

SALADS

Caesar salad 19,9

Romaine, peas, roast chicken, soft-boiled egg, grilled bacon, croutons and Caesar dressing. Without bacon on request.

Parisian salad 18,9

Cooked ham, Emmental, button mushrooms, soft-boiled egg, cherry tomatoes, mixed leaves, croutons and balsamic dressing.

Quinoa and roasted sweet potato salad VEGAN 19,9

Three-colour quinoa, roasted sweet potato, beetroot, vegan Greek-style cheese (a vegan feta alternative), caramelised pecans, pickled red onions and balsamic dressing.

CROQUES & BURGERS

Cantal Croque Monsieur 16,9

Fries and salad.

Cantal & tartufata Croque Monsieur 21,9

Truffled ham, fries and salad.

Egg +1,9 €

Burger 19,9

Beef, breaded chicken or HappyVore plant-based patty

Cheddar, tomato, lettuce, onion confit, pickles, burger sauce, served with fries.

Bacon +1,9 € · Extra patty +4,9 €

Gluten-free bun +1,90 €

Vegetarian VEGAN

CAFÉ MADAME

DESSERTS

Tarte tatin 8,90
Whipped cream

Crème brûlée 8,90
Madagascar vanilla

Chocolate mousse 8,90
Dark chocolate, 50% cocoa

Mini French toast platter 8,90
Whipped cream and Nutella

Fromage blanc 8,90
Granola and honey

Coffee or tea with mini desserts 9,9
Madeleine, mini French toast and chocolate mousse

CAFÉ MADAME

ICE CREAM

Artisan ice cream

1 scoop	2 scoops	3 scoops
3,9	6,9	8,9

ICE CREAM

Caramel, chocolate,
pistachio or vanilla

SORBETS

Strawberry or passion fruit

EXTRAS

Whipped cream +1,9 € · Nutella sauce +1,9 €

CRÊPES

Sugar	5,9
Nutella	5,9
Strawberry jam	5,9

CAFÉ MADAME

APERITIFS

Kir (blackcurrant)	13cl : **6**	20cl : **9,5**
Kir royal (blackcurrant)	10cl : **14,5**	20cl : **25**
Campari		8cl : **10**
Vermouth (red or white)		10cl : **8**
Port (red or white)		10cl : **8**
Americano		9cl : **12**

DRAUGHT BEER

	25cl	50cl	1L
1664	**6**	**11**	**20**
Grimbergen	**6,5**	**12**	**21**
Picon beer	**6,5**	**12**	**21**

BOTTLED BEER 33 cl

1664 wheat beer	**7**
La Parisienne organic IPA	**7**
Corona	**7**
Alcohol-free beer	**7**
Cider	**7**

CRÉMANT & CHAMPAGNE

	10cl	20cl	75cl
Vintage Crémant de Loire brut	**8**	**15**	**50**
Emilie Ackermann			
G.H. Mumm brut	**14,5**	**25**	**95**
Cordon rouge			

Alcohol can harm your health. Please drink responsibly.

CAFÉ MADAME

COCKTAILS

12

Spritz

Aperitivo, elderflower, Limoncello or Campari

Negroni

Red vermouth, gin and Campari

Espresso Martini

Vodka, espresso and coffee liqueur

Cosmopolitan

Vodka, triple sec, cranberry juice and lemon juice

Margarita

Tequila, triple sec and lemon juice

Porn Star Martini

Vodka, vanilla syrup, passion fruit juice and a shot of crémant

Mule (vodka, rum or gin)

Vodka, rum or gin, ginger beer and lime

Sour (pisco, whisky or amaretto)

Pisco, whisky or amaretto, egg white, lemon juice and cane sugar

Gin Tonic

Fever-Tree tonic

Alcohol can harm your health. Please drink responsibly.

ALCOHOL-FREE COCKTAILS

Madame 12
JNPR n°1, hibiscus syrup and tonic

Virgin Gin tonic 12
JNPR n°1 and tonic

Passionata 10
Passion fruit juice, pineapple juice and vanilla syrup

Virgin Negroni 12
JNPR n°1, VRMH n°1 and BTTR n°1

Virgin Sour 12
JNPR n°1, lemon juice, cane sugar and egg white

Virgin Mule 12
JNPR n°1, ginger beer and lime

Virgin Spritz 12
Alcohol-free aperitivo, Fever-Tree tonic

JNPR, THE TASTE OF ALCOHOL-FREE
JNPR n°1 blends juniper berries, botanicals and spices to create aromatic alcohol-free cocktails.
BTTR n°1 and VRMH n°1 are alcohol-free alternatives to bitters and vermouth.

CAFÉ MADAME

HOT DRINKS

Espresso, lungo, decaf	**3,2**
Espresso macchiato*	**3,5**
Lungo macchiato*	**4,2**
Double espresso	**5,9**
Americano	**5,9**
Coffee with milk*	**5,9**
Coffee with whipped cream	**7**
Cappuccino	**7**
Mocaccino	**7**
Hot chocolate*	**5,9**
Chocolate with whipped cream	**7**
Chai latte*	**7**
Matcha latte*	**8**
Hot milk*	**5,9**
Small jug of milk	**1**
Large jug of milk	**2,5**

Oat milk option: +1,50 €

Only for drinks marked with an asterisk (*).

Teas **5,9**

Earl Grey, English Breakfast, Sencha, mint, jasmine, red berry rooibos

Herbal teas **5,9**

Chamomile, linden blossom, verbena

Irish Coffee	**12**	**French Coffee**	**12**
Grog	**10**	**Mulled wine**	**7**

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CAFÉ MADAME

COLD DRINKS

Coca-Cola / Coca-Cola Zero	33 cl	**5,9**
Red Bull	25 cl	**6,5**
Badoit / Evian	33 cl	**5,9**
Orangina	25 cl	**5,9**
Sparkling lemonade	33 cl	**5,9**
Homemade peach iced tea	35 cl	**5,5**
Homemade lemonade	35 cl	**5,5**
Fever tree premium Indian tonic	20 cl	**5,9**
Iced coffee*	35 cl	**7**
Black or with milk		
Iced chocolate*	35 cl	**7**
Iced matcha latte*	35 cl	**8**

Oat milk option: +1,50 €

Only for drinks marked with an asterisk (*).

Fresh orange juice	25 cl	**7**
Fruit juices	20 cl	**5,9**
Apricot, pineapple, lemon, cranberry, passion fruit, apple or tomato		
San Benedetto water	75 cl	**9**
Still or sparkling		

75 cl water bottles are available only with a meal.

WHITE & ROSÉ WINES

	13 cl	20 cl	50 cl	75 cl
SWEET WHITE				
CÔTES DE GASCOGNE ORGANIC Domaine de Maouries gros manseng *Sweet and luscious, with tropical fruit notes.*	6,2	9,5	23,5	35
WHITES				
VAL DE LOIRE IGP Jean de la Roche chenin *Fresh and fruity.*	5,1	8,5	21,5	30
BOURGOGNE C.Chalonnaise AOC Millebuis chardonnay *Luscious, with peach notes and a mineral finish.*	7,3	11,3	28	41
CHABLIS AOC Domaine Heimbourger chardonnay *Fresh and mineral, with citrus notes.*	11	18,5	40	60
BORDEAUX AOC ORGANIC Château Roquefort sauvignon *Lively and aromatic, with citrus and white flower notes.*	6,5	10,5	26	38
ROSÉS				
BORDEAUX AOP Château Gantonnet malbec, merlot *Fresh and luscious, with tangy red berry notes.*	6	9,2	23	35
COTES DE PROVENCE AOC Minuty Côté Presqu'Ile grenache, cinsault, syrah *Fresh and delicately tangy, with citrus notes.*	8,3	12,8	32	48

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RED WINES

	13 cl	20 cl	50 cl	75 cl
SAINT AMOUR AOP Domaine des Pierres gamay *Supple and velvety, with cherry notes and floral hints.*	8,3	12,8	32	48
CROZES HERMITAGE AOC Domaine Ville Rouge ORGANIC syrah *Rounded and balanced, with delicate fruit.*	11,3	17,5	43	65
HAUT MEDOC AOC Château Victoria cru bourgeois cabernet sauvignon, cabernet franc, merlot *Structured, with silky tannins and spicy notes.*	9,6	14,7	36,8	55
COLLINES Rhodaniennes IGP — Vins de Vienne syrah *Luscious and balanced, fruity and spicy.*	7,2	11,1	27,8	40
BOURGOGNE C.Chalonnaise AOC Millebuis pinot noir *Silky and fruity, with cherry and redcurrant notes.* *Served cool or at room temperature*	8,3	12,8	32	48

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SPIRITS & DIGESTIFS

VODKA

Vodka Fjorowka	4 cl	**10**

RUM

Diplomatico Reserva Exclusiva	4 cl	**13**

WHISKIES

Jameson (Blend)	4 cl	**10**
Nikka (Blend)	4 cl	**12**
Glenfiddich 15 years (Single malt)	4 cl	**18**
Soft drink mixer supplement		**+2,5**

DIGESTIFS

Cognac VSOP	4 cl	**13**
Cognac XO	4 cl	**18**
Calvados	4 cl	**13**
Amaretto	6 cl	**12**
Limoncello	6 cl	**10**
Get 27	6 cl	**9**
Baileys	6 cl	**10**

Alcohol can harm your health. Please drink responsibly.

INFORMATION

Prices in euros, including all taxes.

We do not accept cheques.

Scan this QR code to view the allergen list.

Outside food and drinks are not permitted.

From 11 am, tables are for dining only. Each person must order a main dish (desserts excluded).
Otherwise, a cover charge applies to anyone not ordering a main dish: €15 per person.