



ARBORÉ

12 A.M - 2:30 P.M

LUNCH MENU

**DAILY SPECIAL +
COFFEE & MINI DESSERTS**
25€

DAILY SPECIAL ★

Homemade pita bread, pulled pork, green harissa, pickles, fresh vegetables & fries 23

STARTERS

EGG MAYONNAISE

wild garlic, puffed buckwheat 8

BURRATA & CONFIT VEGETABLES

marinated peppers, tomatoes, chives 11

VITELLO TONNATO

shredded roast veal, tuna sauce, capers 11

SEA BREAM CEVICHE

avocado, mango, chili leche de tigre, coconut cream 14

HADDOCK CROQUETTE

sweet potato, radish daikon, greek yogurt, satay 11

SALAD

VEGGIE SALAD

beluga lentils, roasted vegetables, feta, pickles, red onion, vinaigrette, fresh herbs 21
(add smoked slamon +7€)

CESAR SALAD

crispy chicken, romaine, eggs, parmesan cheese, cherry tomatoes, crouton, anchovy dressing 24



MEAT AND FISH

FISH BURGER XL

artisanal brioche bun, salmon steak, tangy coleslaw, fried onion, spicy mayo, dill, fries 26

COD LOIN

carrot mousseline, confit fennel, pesto 29

TRADITIONAL BEEF TARTARE

charolais beef and condiments, served with fries and salad 23

BLACK ANGUS RIBEYE

Black Angus Argentine ribeye (200g), chimichurri sauce, jus, fries 39

VEGGIE

SUMMER VEGETABLE TAGINE

zucchini, tomatoes, peppers, potatoes, chickpeas, olives, preserved lemon, almonds 19
(add merguez sausage +7€)

PASTA & RICE

RISOTTO VERDE

pesto du moment, légumes croquants, parmesan, citron confit 22

ITALIAN POLPETTE

Pappardelle pasta, lamb and pork meatballs, tomato sauce, sage 22

SIDE DISHES: Green beans / French fries / Green salad / Sautéed vegetables / Merguez sausage 7

CHILDREN'S MENU

charolais beef steak or crispy chicken + choice of side dish + yogurt (strawberry or apricot) 15

DESSERTS

CHEESE DUO

Select from: Cantal, Comté, Saint Marcellin, Gorgonzola quince paste, hazelnuts

STRAWBERRY & RHUBARB TARTLET 11

CHOCOLATE & DULCEY BROWNIE 11

dark chocolate, peanuts

MANGO & PASSION FRUIT PAVLOVA 12

meringue, fresh fruit, whipped cream, basil, olive oil

COFFEE & MINI DESSERTS 10

Select from: espresso, tea, long coffee + mini pastries of the moment



WINES

WHITE

	12cl glass	75cl bottle
LOU DE MER - MAISON LE JEUNE Languedoc-Roussillon - Chardonnay	6.5	29
LE PETIT CONETABLE Vallée de la Loire - Sauvignon	6.5	29
CENTENAIRE - DOMAINE LAFAGE Languedoc Roussillon - Grenache Blanc, Grenache Gris, Roussanne	8.5	39
WHITE WIDOW - LES GRANDES SERRES Côtes-du-Rhône - Clairette, Grenache Blanc, Marsanne	9.5	45
CHÂTEAU FOUQUET - DOMAINE FILLIATREAU Saumur - Chenin	9.5	45

SPARKLING

SPUMANTE	10	49
CHAMPAGNE BRUT - <i>Gosset</i>	19	96
CHAMPAGNE ROSÉ - <i>Gosset</i>		130
CHAMPAGNE BLANC DE BLANC - <i>Gosset</i>		150
CHAMPAGNE BLANC DE BLANC - <i>Ruinart</i>		250

RED

	12cl glass	75cl bottle
LA RÉTRO - DOMAINE LAFAGE (1L) Languedoc-Roussillon - Grenache Noir, Grenache Gris, Lladoner	5.5	45
LE PETIT CONETABLE Vallée de la Loire - Pinot Noir	6.5	29
ROCK'N RHÔNE - DOMAINE LES GRANDES SERRES Vallée du Rhône - Cinsault, Grenache, Mourvèdre, Syrah	6.5	29
NICOLAS - DOMAINE LAFAGE Languedoc-Roussillon - Grenache Noir, Vieilles Vignes	8.5	39
DOGAJOLO Italie Toscane - Sangiovese	10	50
CHÂTEAU TRÉBIAC Bordeaux - Merlot, Cabernet Sauvignon	10	50



ROSÉ

MIRAFLORS -DOMAINE LAFAGE Languedoc-Roussillon - Mourvèdre, Grenache gris, Grenache noir	8.5	39
LA BELLE VIE - CHÂTEAU ASTROS Côtes de Provence - Grenache, Cinsault, Mourvèdre	9.5	45
SCALABRONE Italie - Cabernet Sauvignon, Syrah, Merlot		70

COLD & HOT DRINKS

SOFTS

WATER

EVIAN / BADOIT	50cl 6	100cl 8
PERRIER	33cl 6	
+ syrup		+1.5

HOMEMADE

ICED TEA - rooibos tea, lemon, honey	7
BISSAP - hibiscus, mint & lemon infusion	7
ICED LATTE -	7
+add syrup : caramel, vanilla, pumpkin spice	+1

SODAS

COCA-COLA / ZERO	33cl	6
LIMONADE	25cl	6
FEVER TREE GINGER BEER	20cl	7
FEVER TREE SPARKLING PINK GRAPEFRUIT	20cl	7
FEVER TREE TONIC	20cl	7

FRUITS JUICE

ORANGE / GRAPEFRUIT / APPLE	33cl	5
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COFFEES & TEAS

ESPRESSO	3
DOUBLE ESPRESSO	3.5
NOISETTE	3.5
LONG COFFEE	3.5
CAPPUCCINO / LATTE / CREAM COFFEE	6
HOT CHOCOLATE - <i>Valrhona</i>	6
TEA (flavor of your choice)	6
+plant based-milk: oat, coconut, soy	+1.5
+add syrup: caramel, vanilla, pumpkin spice	+1

BEERS

PRESSION

	25cl	50cl
EAST PARIS LAGER - <i>Brasserie Paname</i>	6.5	8.5
BARGE DU CANAL IPA - <i>Brasserie Paname</i>	7	10
COLOMBA BLANCHE - <i>Brasserie Pietra</i>	7	10
+add picon / sirop	+1	+1.5

Prices in € including tax and service.

*Alcohol abuse is dangerous for your health.