



C(R)OCKTAILS

Our signature cocktails

Court

Blanche de Normandie, Double Jus 30&40, Suze

19

Side spin

Cognac, Blanche de Normandie, lemon juice, apricot liqueur

18

Crocodelle

Rosé Lillet, Rinquinquin, rose syrup, Supasawa, Champagne

24

Revers

Cap Gin, lemon juice, elderflower liqueur, arugula

18

Le chose*

Cap Gin, clarified grapefruit juice, tonic

18

Green*

Grey Goose vodka, dill cordial, lemon juice, Fee Foam

21

Signature espresso martini

Cognac, « Brûlerie de Belleville » coffee liqueur, Cascara vanilla, Lacoste blend coffee

20

**Available in a mocktail version*

16

Classic cocktails available on request



APERITIFS

	<i>with alcohol</i>	
<i>Vermouth Foletto 1850</i>		16
<i>Porto "Sandeman White"</i>		14
<i>Porto "Sandeman Tawny"</i>		14
<i>Ricard</i>		10
<i>Campari</i>		10
<i>Pastis 51</i>		10
	<i>without alcohol</i>	
<i>French Bloom 75 cl</i>		
<i>Elegance without compromise</i>		
Made from organic French Chardonnay wines. 0.0% alcohol, vegan, sulfite-free, gluten-free and low in calories		
White		90
Rosé		110
Extra Dry		130
<i>Martini</i>		
Floreal		9,5
Vibrante		9,5
<i>Lyre's</i>		
White Cane Spirit		16
Dark Cane Spirit		16
Amaretti		16
<i>Almave Ambar</i>		
Tequila		16

BEERS

	<i>draft</i>	<i>25cl</i>	<i>50cl</i>
<i>Carlsberg</i>		10	15
<i>Beer of the moment</i>		13	17
	<i>bottled</i>		
<i>Tripel Karmeliet</i>			12
<i>Duvel</i>			14
<i>Maredsous Brune</i>			16
<i>Blue Coast organic</i>			12
<i>Corona</i>			12
<i>Flying Hop IPA organic</i>			12
<i>Hop Wave organic</i>			12
<i>Chouffe</i>			14
<i>Monte Carlo Beer organic</i>			14
<i>1664 0.0%</i>			12



CHAMPAGNES

	<i>glass</i>	<i>bottle</i>
<i>Laurent Perrier</i>	21	115
<i>Laurent Perrier Rosé</i>	25	295
<i>Ruinart Blanc de Blancs</i>		250
<i>Ruinart Rosé</i>		290
<i>Cristal Roederer</i>		495
<i>Cristal Roederer Rosé</i>		900
<i>Dom Pérignon</i>		495
<i>Dom Pérignon Rosé</i>		900

ROSÉ WINES

<i>Whispering Angel</i>	19	105
<i>Château Thuerry organic</i>	14	80
<i>Château Lafoux organic</i>	14	80

WHITE WINES

<i>Chardonnay organic</i>	16	82
<i>Côtes de Provence organic</i>	14	80
<i>Touraine Sauvignon organic</i>	14	80

RED WINES

<i>Côtes du Rhône organic</i>	16	80
<i>Saint-Émilion</i>	19	105
<i>Côtes de Provence</i>	14	80



GINs

Hendrick's
Prince Explorer Monaco
Bombay Sapphire
Mare
Monkey 47
Roku
Oli Gin
Bartolomeo

WHISKIES

Jack Daniel's
Macallan 12 years
Chivas Regal 12 years
Johnnie W. Black Label
Jameson
Woodford Rye
Lagavulin 16 years
Bulleit Rye
Glenfiddich 12 years
Oban 14 years
Makers Mark
Monkey Shoulder

VODKAS

Grey Goose
Belvedere
Absolut
Beluga
Fair organic + vegan

TEQUILAS & MEZCAL

18		
35	<i>Olmeca</i>	16
18	<i>Casamigos Blanco</i>	25
18	<i>Casamigos Reposado</i>	30
25	<i>Casamigos Anejo</i>	35
18	<i>Altos Blanco</i>	25
20	<i>Mezcal</i>	18

RUMS

20		
	<i>Bacardi</i>	16
	<i>Millonario 15 years</i>	18
	<i>Appleton 12 years</i>	18
16	<i>Zacapa 23 Solera</i>	38
25	<i>Secha de la Silva</i>	18
18	<i>Flor de Cana</i>	20

DIGESTIFS

16		
18	<i>Double Jus 30&40</i>	16
25	<i>Blanche de Normandie</i>	16
16	<i>Armagnac</i>	22
18	<i>Château de Lacquy 17 years</i>	
25	<i>Calvados Drouin</i>	22
	<i>"Domfrontais"</i>	
18	<i>Remy Martin "VSOP"</i>	22
18	<i>Cognac Hennessy fine</i>	22
18	<i>Cognac Hennessy "XO"</i>	58
	<i>Cognac Martell "XO"</i>	58

LIQUORS

18		14
18	<i>Amaretto, Baileys, Pisco,</i>	
16	<i>Cointreau, Suze, Get 27,</i>	
20	<i>Get 31, Chartreuse Verte,</i>	
18	<i>Fernet Branca, Fair Café,</i>	
	<i>Sambucca, Jagermeister,</i>	
	<i>Grand Marnier</i>	



COFFEES

*Our coffee is artisan roasted in Paris by La Brûlerie de Belleville.
70% naturally fermented from the Carmo de Minas region in Brazil
and 30% naturally fermented from the Jimma region in Ethiopia.*

Espresso / Macchiato

4,5

Cappuccino / Double espresso / Americano

8

All our coffees are available in a decaffeinated version

CHOCOLATE

8

*Made with Valrhona chocolate, smooth and velvety,
long on the palate and low in sugar.*

TEAS & INFUSION

*Artisanal blends certified and offered by Le Parti du Thé.
Direct import from plantations, with farming practices respectful
of nature and workers.*

Green teas

8

Asanoka Kabusecha - Japanese tea

Chung Hao Jasmin - Chinese tea

Black teas

8

Pretty Good Breakfast - Darjeeling tea

Baga Shan Dong Pian Oolong Siji - Oolong tea

Earl Grey Blue Flowers

Infusion

8

Tonic Turmeric - caffeine-free

MATCHA

Kagoshima from Takashi San, with slightly briny and smooth notes

Classic latte matcha

9,5

Evergreen

15

*Classic matcha latte with roasted pistachios and pistachio coulis, plant-based
or homemade whipped cream*

COLD BREW

Classic

15

Cold brew iced coffee

Signature

15

Cold brew iced coffee with five-spice infusion

ICED TEAS

Peach

15

Sables noirs

15



LATTE

Iconic recipes

HOT OR ICED

Classic

Oat milk and a shot of espresso

8

Pistachio

Oat milk and a shot of espresso, roasted pistachio cream

11

Vanilla

Oat milk and a shot of espresso, Bourbon vanilla, cascara

9,5

Golden

Oat milk and a shot of espresso, turmeric, ginger,
Kampot red pepper, cinnamon

9,5

ON TOP

Plant-based or homemade whipped cream

+2,5

TOP OF THE TOP

+3,5

Dark chocolate chunks

Roasted pistachios

Gavottes crepe flakes

Pistachio coulis

Nocciolata coulis



EAU DE CROCO

Our iconic drink: coconut water, matcha and ginger

14

FRESH PRESSES

*Boost your immune system
with freshly pressed fruits and vegetables*

15

24K

Carrot, orange, passion fruit

Celery

Celery, green apple, white grape

Pear

Pear, ginger, fennel

Blueberry

Blueberry, pomegranate, strawberry, beetroot

Cucumber

Cucumber, matcha, arugula, mint

KOMBUCHAS

12

Archipel - The art of French organic Kombuchas

- Raw & organic
- Organic raspberry leaf
- Organic fig leaf
- Organic blackcurrant leaf

SOFTS

*Pepsi 33cl, Pepsi Max 33cl, Seven Up 33cl,
Orangina 25cl, Ice Tea 25cl*

8,5

Badoit 50cl, Evian 50cl, Perrier 33cl

8,5

Red Bull 25cl

10

Thomas Henry 20cl

8,5

Ginger Beer, Ginger Ale, Cherry Blossom

Fever Tree 20cl

8,5

Tonic, Mediterranean Tonic, Soda Water, Bitter Lemon

Three Cents 20cl

8,5

Pink Grapefruit



SAVORY BREAKS

Greens

Quinoa, wheat and spelt salad with feta, avocado, cucumber, goji berries, pomegranate, dressed with Menton lemon and local honey vinaigrette

18

Jeunes pousses

Baby spinach salad with grated hard-boiled egg, toasted almonds, button mushrooms, red wine and almond oil vinaigrette

14

Option: crispy bacon

+2

César

Crunchy baby lettuce, Parmesan shavings, beef Karasumi, Miso Caesar dressing

18

Burrata

Tomato salad, creamy burrata from Puglia, melon, cucumber, basil, and toasted pine nuts

24

Le jambon

Thinly sliced cooked ham, slice of toasted savory panettone

24

Coquillettes

A nostalgic childhood recipe

Pasta, Paris-style cooked ham, Isigny A.O.P. crème fraîche and 24-month Comté cheese

18

Option: summer truffle

+8

CLUBS & CO

Our dishes are served with a baby spinach and toasted almonds salad

C.L.U.B.

Toasted sandwich bread, turkey, soft boiled egg, tomato, baby lettuce, lemony mayonnaise, emmental

28

Option: crispy bacon

+2

Brioché

« La Gâche » brioche bread, tuna mayonnaise with lemon and soft-boiled egg

18

Practice

Whole wheat « Poilâne » bread, beetroot hummus, avocado and fresh herbs

14

Option: organic poached egg

+4

Le bunger

Croissant smash cheeseburger, ground beef, cheddar and pickles

simple

25

double

34

Parisienne

Baguette, shredded cooked ham, Maison Bordier churned semi-salted butter and small pickles

18



MINI CROCO

For little crocs only - under 12 years old

Coquillettes pasta

or

Ham and butter baguette

+

Chocolate mousse lollipop

or

Fior di Latte Sunday style ice cream

20



SWEET BREAKS

Crocodile

Pistachio Kadayif biscuit, pistachio mousse, thin chocolate shell, pistachio caramel

14

Terre battue

Coffee tiramisu, mascarpone cream, Savoy biscuits, Kahlua liqueur

12

Comme un dimanche

Fior di latte ice cream Sundae-style, seasonal fruits, praline and melted Valrhona chocolate

14

Golf

3 Mini Guanaja 70% chocolate mousses with hazelnut praline and hazelnuts

14

À la fraîche

Fresh fruit platter: pineapple, strawberry, green apple, mango, melon

14

Tarte Victorine

Tart with almond, oat, walnut, coconut, and date cream, topped with fresh strawberries

14

Tarte au citron de Menton

Lemon cream with a meringue heart, like a merveilleux

14

Guimauve

Vanilla or After Eight style or praline - *sold individually*

8

L'éclair

Chocolate or fresh vanilla or coffee cream - *sold individually*

12

SWEET