



C(R)OCKTAILS

Our signature cocktails

Croco Spritz

Double Jus 30&40, white French Bloom, Maralpa verbena, tonic

24

Side Spin

Cognac, Blanche de Normandie, lemon juice, apricot liqueur

18

Crocodile*

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

Notre Espresso Martini

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

20

* Available in a mocktail version

Classic cocktails available on request

16

APÉRITIFS

with alcohol

Vermouth Foletto 1850		16
Porto « Sandeman White »		14
Porto « Sandeman Tawny »		14
Ricard		10
Campari		10
Pastis d'Aqui		16
Pastis 51		10

without alcohol

French Bloom	<i>glass 12cl</i>	<i>btl</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	19	90
ROSÉ	19	110
EXTRA DRY		130

Martini

FLOREALE		9,5
VIBRANTE		9,5

Lyre's

WHITE CANE SPIRIT		16
DARK CANE SPIRIT		16
AMARETTI		16

Almave Ambar

TEQUILA		16
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BEERS

draft

25cl

50cl

Carlsberg	10	15
Beer of the moment	13	17

bottle

Tripel Karmeliet		12
Duvel		14
Maredsous Brune		16
Blue Coast organic		12
Corona		12
Flying Hop IPA organic		12
Hop Wave organic		12
Chouffe		14
Monte Carlo Beer organic		14
1664 0.0%		12

CHAMPAGNES

	<i>glass 12cl</i>	<i>btl</i>
Laurent Perrier	21	115
Laurent Perrier Rosé	25	295
Ruinart Blanc de Blancs		250
Ruinart Rosé		290
Cristal Roederer		495
Cristal Roederer Rosé		900
Dom Pérignon		495
Dom Pérignon Rosé		900

ROSÉS WINES

Whispering Angel	19	105
Château Thuerry organic	14	80
Château Lafoux organic	14	80

WHITE WINES

Chardonnay organic	16	82
Côtes de Provence organic	14	80
Touraine Sauvignon organic	14	80

RED WINES

Côtes du Rhône organic	16	80
Saint-Émilion	19	105
Côtes de Provence	14	80

GINS

Hendrick's	18
Prince Explorer Monaco	35
Bombay Sapphire	18
Mare	18
Monkey 47	25
Roku	18
Oli Gin	20
Maralpa	20

WHISKIES

Jack Daniel's	16
Macallan <i>12 years</i>	25
Chivas Regal <i>12 years</i>	18
Johnnie W. Black Label	18
Jameson	16
Woodford Rye	18
Lagavulin <i>16 years</i>	25
Bulleit Rye	16
Glenfiddich <i>12 years</i>	18
Oban <i>14 years</i>	25
Makers Mark	18
Monkey Shoulder	18

RUMS

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

VODKAS

Grey Goose	18
Belvedere	18
Absolut	16
Beluga	20
Fair organic + vegan	18

TEQUILAS & MEZCAL

Olmeca	16
Casamigos Blanco	25
Casamigos Reposado	30
Casamigos Anejo	35
Altos Blanco	25
Mezcal	18

DIGESTIFS

Double Jus 30&40	16
Maralpa Lemon Liqueur	16
Blanche de Normandie	16
Armagnac	22
Château de Lacquy <i>17 years</i>	
Calvados Drouin « Domfrontais »	22
Remy Martin « VSOP »	22
Cognac Hennessy fine	22
Cognac Hennessy « XO »	58
Cognac Martell « XO »	58

LIQUORS

	14
Amaretto, Baileys, Pisco,	
Cointreau, Suze, Get 27,	
Get 3l, Fernet Branca,	
Fair Café, Sambucca,	
Jagermeister, Grand Marnier	

BREAKFAST 9 am – 11:30 am

Pains & viennoiseries	
Fresh bread, Isigny butter and a selection of jams	12
Isigny butter croissant	5
Pistachio croissant	6
Pain au chocolat	5
Le jambon blanc 80g « Gran Biscotto »	14
White ham 80g « Gran Biscotto », Isigny butter and toasted country bread	
Le saumon fumé 80g « Le Borvo »	22
Smoked salmon 80g « Le Borvo », Isigny butter, toasted sandwich bread and burnt lemon	
À la fraîche	17
An assortment of fresh fruit: pineapple, passion fruit, kiwi, mango, apple, and dragon fruit	

SAVORY BREAKS 10 am – 11 pm		
Greens Quinoa, wheat, spelt, feta, avocado, cucumber, goji berries, pomegranate, salad Menton lemon and local honey vinaigrette		18
César Crunchy lettuce, Parmesan shavings, beef Karasumi, miso Caesar sauce		18
Salade croquante d’avocat Cucumber, avocado, fresh goat cheese salad, lettuce, citrus fruits		22
CLUBS & CO		
Our sandwiches are served with a salad of baby spinach with slivered almonds		
C.L.U.B. Toasted sandwich bread, turkey, soft-boiled egg, tomato, lettuce, lemon mayonnaise, Emmental cheese and fries		28
CRUNCHY BACON OPTION		+2
Philly steak « La Gâche » brioche bread, grilled beef sirloin, melted cheese and fries		28
Brioché « La Gâche » brioche bread, tuna with lemon mayonnaise and soft-boiled egg		22
Practice Wholemeal bread with cereals, beetroot hummus, avocado and fresh herbs		14
SOACHED EGG OPTION		+4
Smash point Smash cheeseburger croissant, ground beef, cheddar, pickles and fries	single	28
	double	35
Parisienne Baguette, chiffonade of « Gran Biscotto » white ham, semi-salted churned butter from Maison Bordier and gherkins		18

LES COCOTTES

Soupe à l'oignon

Bread croutons with cereals and grated Beaufort cheese

18

Œuf florentine

Poached eggs, spinach, Isigny cream, smoked salmon « Le Borvo »

26

Coquillettes - *Recipe from my childhood*

Pasta, « Gran Biscotto » white ham, Isigny P.D.O. crème fraîche and cured Comté cheese

BLACK TRUFFLE OPTION

ORGANIC POACHED POULTRY OPTION

18

+8

+6

LE STEAK LACOSTE

Lacoste secret sauce

Our steaks are served with fries and baby spinach with slivered almonds

Veal hanger steak 180g

Salmon steak 160g

35

28

SWEET BREAKS

Crocodile

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

16

Terre battue

Light cheesecake, dulce de leche, Philadelphia cream and speculoos

12

Comme un dimanche

Fior di latte Sundae ice cream, pralines and melted Valrhona chocolate

14

Golf

3 Mini Guanaja 70% chocolate mousses, hazelnut praline, hazelnuts

14

17

À la fraîche

Fresh fruit plate: pineapple, passion fruit, kiwi, mango, apple and dragon fruit

14

Le moelleux

Mi-cuit with Guanaja 70% chocolate, hazelnut praline

14

Tarte au citron de Menton

Lemon cream, meringue heart like a wonderful

12

Guimauves

Choice of 2 pieces, vanilla OR « After Eight » mint style OR praline

MINI CROCO

For small crocs under 12 years of age only

Coquillettes

OR

Baguette jambon beurre

+

Lollipop à la mousse au chocolat

OR

Glace Fior di Latte façon Sundae

20

L'APÉRO-CROC 6 am – 8 pm

Mini pain brioché « La Gâche »

Tuna with lemon mayonnaise and soft-boiled egg 6

Smoked salmon « Le Borvo » 8

Pulled pork and melted cheese 6

Croquette

With cheese and fried parsley 80g 8

With grey shrimp and fried parsley 80g 14

Braised beef and fried parsley 80g 8

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

8

Artisanal blends certified and offered by Le Parti du Thé.

Direct import from plantations, with farming practices respectful of nature and workers

GREEN TEAS

Asanoka Kabusecha organic - Japanese tea

Chung Hao Jasmin - Chinese tea

BLACK TEAS

Pretty Good Breakfast - Darjeeling tea

Baga Shan Dong Pian Oolong Siji - Oolong tea

Earl Grey Blue Flowers

INFUSION

Tonic Turmeric - caffeine-free

MATCHA

Kagoshima from Takashi San, with slightly briny and smooth notes

Classic matcha latte

9,5

Evergreen

15

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

COLD BREW

15

Classic

Cold brew iced coffee

ICED TEAS

15

Peach

Sables noirs

LATTE

Iconic recipes

HOT OR ICED (+€2)

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

10

Ube Latte

Oat milk, vanilla ube enhanced by a delicious hazelnut flavour

11

10

Chai Latte

Oat milk, masala chai, cinnamon, cardamom and ginger flavors

ON TOP

Plant-based OR homemade whipped cream

+2,5

TOP OF THE TOP

Dark chocolate chunks

Roasted pistachios

Gavottes crepe flakes

Pistachio coulis

Nocciolata coulis

+3,5

EAU DE CROCO

Our iconic drink: coconut water, matcha and ginger

14

FRESH-PRESSED JUICES

Boost your immune system with freshly pressed fruits and vegetables

16

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

15

KOMBUCHAS

ARCHIPEL - The art of French organic Kombuchas

Brut & organic

Organic raspberry leaf

Organic fig leaf

Organic blackcurrant leaf

14

MATÉ

Charitea

Maté and organic black tea, tonic iced infusion, organic agave sirup a lightly sweet - 33cl

WITHOUT SUGAR AVAILABLE

8,5

SOFTS

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

Badoit 50cl, Evian 50cl, Perrier 33cl

Thomas Henry 20cl

Ginger Beer, Ginger Ale, Cherry Blossom

Fever Tree 20cl

Tonic, Mediterranean Tonic, Soda Water, Bitter Lemon

10

Three Cents 20cl

Pink Grapefruit

Red Bull 25cl