

TO DRINK

CAFÉTERIE

EXPRESSO, DÉCA...3

NOISETTE, DÉCA...3

ALLONGÉ, DÉCA...4

CRÈME, DÉCA...6

CAPUCCINO, DÉCA...6

LATTE, DÉCA...6

THÉ VERT MARDI MÉLANCOLIE...6

THÉ NOIR & VERT COUP DE FOUET...6

ROOIBOS COUP DE FOUDRE...6

INFUSION HIBISCUS SUR-BONNE...6

INFUSION ORTIE GUEULE DE BOIS...6

CHOCOLAT CHAUD...7

BIÈRES PRESSION

D. PILSNER...5 25CL...9 50CL

MISSION PALE ALE...6 25CL...10 50CL

INDIGO IPA...7 25CL...11 50CL

BIÈRES BOUTEILLE

BLONDE DECK & DENOHUE...7 33CL

IPA DECK & DENOHUE...8 33CL

CIDRE FILS DE POMME BRUT...7 33CL

SPIRITUEUX

TRIPLE SEC...9 4CL

GIN JUNIPER...9 4CL

GIN FAIR...10 4CL

GIN ATTRIBUT N°1...12 4CL

GIN GENEROUS...12 4CL

GIN DECROIX...12 4CL

GIN OLD TOM...12 4CL

GIN KREATOR MACKMYRA...14 4CL

VODKA NINKASI...10 4CL

VODKA FAIR QUINOA...10 4CL

VODKA DOMAINE...12 4CL

DES HAUTES GLACES...12 4CL

EAUX

EAU GAZEUSE FEUILLE DE CHOU...3 1L

ABATILLES GAZEUSE...4 33CL...7 75CL

ABATILLES PLATE...4 33CL...7 75CL

SOFTS

SIROPS BIGALLET...3 25CL

DIABOLO...5 25CL

COCA COLA...6 33CL

COCA COLA ZÉRO...6 33CL

LIMONADE

LIMONADERIE DE PARIS...6 33CL

GINGER BEER

LIMONADERIE DE PARIS...6 25CL

LEAMO COLA...6 33CL

JUS DE FRUIT SIBIO

APÉRITIFS ET DIGESTIFS

PASTIS DE MARSEILLE...4 2CL

VERMOUTH BLANC...6 6CL

VERMOUTH ROUGE...6 6CL

GENTIANE LE GRAND RUBREN...5 4CL

KIR...9 12CL

KIR ROYAL...15 12CL

LIMONCELLO...6 4CL

AMARETTO DI MATTIA WALCHER...7 4CL

GÉNÉPI...8 4CL

ABSINTHE...13 4CL

POMME, ORANGE, TOMATE, ABRICOT...6 25CL

SUREAU CASSIS SO KOMBUCHA...8 25CL

GINGEMBRE YUZU SO KOMBUCHA...8 25CL

LA GAMME « LES FILLES DE L'OUEST »...7 33CL

LE SCHORLE, POMME PIQUANTE

LE SCHORLE, ORANGE AFFRIOLANTE

LE SCHORLE, POMME TONIQUE

THÉ VERT L'IDYLLIQUE, MENTHE GINGEMBRE

THÉ CHAÏ L'EXTRAVAGANT, CANELLE HIBISCUS

L'INFUSION ROOIBOS L'ENSORCELANT

MENTHE GLACIALE...7 4CL

LIQUEUR DE VERVEINE « PADRÉ »...9 4CL

PORTO ROMARIZ RESERVE...10 10CL

CALVADOS VIEILLE RÉSERVE PÉPIN...13 4CL

COGNAC VS B.DEBOISSAC...11 4CL

COGNAC BRAASTAD...11 4CL

COGNAC BACHE GABRIELSEN...16 4CL

COGNAC PLANAT OSCAR...17 4CL

COGNAC XO PASS'ANGE...27 4CL

EAU DE VIE CHRISTIAN DROUIN

LA BLANCHE...16 4CL

SHOT OF THE MONTH...6 4CL

TEQUILA REPOSADO BUEN AMIGO...12 4CL

CACHAÇA ABELHA SILVER...10 4CL

RHUM BLANC PAPAGAYO...10 4CL

RHUM AMBRÉ PAPAGAYO...10 4CL

RHUM AMBRÉ GINO...15 4CL

RHUM BOLOGNE GRANDE SAVANE...17 4CL

RHUM AMBRÉ NEISSON 107...18 4CL

RHUM BLANC NEISSON...13 4CL

RHUM « ESPRIT » BLANC 70°...15 4CL

WHISKY HIGHLAND...11 4CL

HARVEST BLENDED...11 4CL

WHISKY SEQUOIA...16 4CL

SINGLE MALT TOURBÉ...16 4CL

WHISKY SEQUOIA SINGLE MALT...15 4CL

WHISKY SINGLE MALT ANGE...12 4CL

WHISKY SINGLE MALT SILENE...14 4CL

WHISKY ARMORIK SINGLE MALT...13 4CL

WHISKY ARMORIK SHERRY CASK...23 4CL

WHISKY SINGLE MALT ERGASTER...24 4CL

WHISKY TOURBÉ ERGASTER...24 4CL

WHISKY BRUICHLADDICH...26 4CL

FEUILLE DE CHOU

70 RUE DES ROSIERS ST.O

ORGANIC BRASSERIE,
CERTIFIED MENU
75-95%



For "Feuille de Chou", the French organic brasserie of the MOB HOUSE, as in all MOBs, the cooking is organic. The restaurant is certified organic.

Here, ecology goes through the plates, with a local supply from organic farmers. The menu is obviously seasonal with two seasons, now in the majority due to

climate change, which are spring/summer and fall/winter.

Finally, the identity is treated under the prism of the French and Parisian tradition to guarantee a local supply.

LUNCH
MENU

MONDAY TO FRIDAY

STARTER + MAIN OR MAIN + DESSERT...29

STARTER + MAIN + DESSERT...34

STARTERS

COLD SOUP OF THE DAY

MIMOSA MAYO EGGS

GRILLED VEGETABLES, OLIVES AND FETA CHEESE SALAD

MAINS

SNACKED SALMON WITH TERIYAKI AND KIMCHI, JASMINE RICE

BEEF TARTAR WITH FRENCH FRIES

CREAMY RISOTTO WITH LEMON

DESSERTS

TIRAMISU AND NUT CRUMBLE

VANILLA CRÈME BRULEE

ARTISANAL ICE CREAM, 2 SCOOPS

Salted butter caramel - chocolate - vanilla - raspberry
Mango - coconut - lime

MENU

STARTERS

COLD SOUP OF THE DAY 9

MIMOSA MAYO EGGS. 9

SEA BREAM CARPACCIO, LEMON OLIVE OIL 14

GLAZED EGGPLANT, POMEGRANATE BALSAMIC & CREAMY RICOTTA. . . . 12

SEA BASS CEVICHE, SPICY AVOCADO. 14

AVOCADO TOAST AND SMOKED SALMON. . . . 15

GRILLED VEGETABLES SALAD OLIVES & FÊTA. 12

BURRATINA COLORFUL TOMATOES. 12

MAINS

MAC&CHEESE, COOKED HAM, SOFT BOILED EGG. 20

CAESAR SALAD CRISPY CHICKEN, BACON AND PERFECT EGG. 28

CLASSIC BEEF TARTARE, FRENCH FRIES. . . . 26

GRILLED SPARE RIBS, BBQ SAUCE, OLIVE OIL MASH. . . . 28

BACON CHEESEBURGER. 26

FILET OF BEEF BÉARNAISE SAUCE FRENCH FRIES. . . . 39

GRILLED SEA BASS, TOMATOES, GINGER GREEN BEANS. . . . 26

SNACKED SALMON, TERIYAKI AND KIMCHI, SEASONNED RICE. 28

CREAMY LEMON RISOTTO. 20

DESSERTS

STRAWBERRIES AND RASPBERRIES AROUND A FONTAINEBLEAU. 12

VANILLA CREME BRULÉE. . . . 10

CHOCOLATE CAKE, VANILLA ICE CREAM. 12

FRENCH TOAST WITH CARAMEL AND SALTED BUTTER. 12

TIRAMISU, HAZELNUTS CRUMBLE. . . . 10

ARTISANAL ICE CREAM TERRE ADÉLICE, 3 SCOOPS. 8

Salted butter caramel– chocolate – vanilla – raspberry
Mango – coconut – lime

TO DRINK

COCKTAILS ET MOCKTAILS

HIGHBRICOT . . . 15 10CL
Whisky, lemon juice, simple syrup, apricot jam,
Bitter

QUI OUI ? . . . 12 12CL
White rum, kiwi syrup, lime juice, apple juice,
vervena-hibiscus infusion

SUMMER BLISS . . . 13 12CL
Vodka, basil liquor, melon syrup, lemon juice

TULUM . . . 13 10CL
Basil infused Tequila, jalapeno syrup, lime
juice, pineapple juice

SWEET BREEZE . . . 12 12CL
Green tea, lemon juice, homemade pear purée,
prosecco

PROVENÇAL FIZZ . . . 12 12CL
Olive oil infused gin, thyme-lemon syrup,
lemon juice, sparkling water

RHUBARBARONI SBAGLIATO . . . 15 12CL
Gin, campari, italian vermouth,
rosemary, strawberry, rhubarb, prosecco

VERDE . . . 9 12CL
Apple juice, lime juice, orgeat syrup, kiwi syrup

PINA PICANTE . . . 9 15CL
Pineapple juice, jalapeno syrup, lime juice, earl
grey tea

FRAGOLA . . . 9 12CL
Strawberry purée, lemon juice, pistacchio
syrup, sparkling water

LA CAVE

CHAMPAGNES

Champagne Totem
A.Leconte Pinot Meunier
. . . 15 12CL . . . 90 75CL

Champagne Jeep
Chardonnay/Pinot Noir/Pinot Meunier
. . . 15 12CL . . . 90 75CL

ROSÉS WINES

Château La Mascaronne 2022/2023
Côtes de Provence- Grenache/Syrah/Vermentino
. . . 10 12CL . . . 52 75CL

Folly by Mascaronne 2023
Côtes de Provence - Cinsault/Grenache/Mourvèdre
. . . 8 12CL . . . 39 75CL

WHITE WINES

Riesling, Salon Des Bains 2022
Alsace - Riesling
. . . 8 12CL . . . 38 75CL

Chateau La Mascaronne 2022
Côtes de Provence - Sémillon/Rolle
. . . 10 12CL . . . 54 75CL

Chablis, Domaine d’Elise 2022
Bourgogne - Chardonnay
. . . 8 12CL . . . 43 75CL

Sancerre Blanc - Vignoble Berthier 2021
Loire - Sauvignon Blanc
. . . 9 12CL . . . 44 75CL

Pouilly Fuissé - Domaine Carrette 2022
Bourgogne - Chardonnay
. . . 10 12CL . . . 52 75CL

Cotes de Rhone Village - Les Quatre 2018
Vallée du Rhone - Grenache blanc/Viognier
. . . 8 12CL . . . 48 75CL

RED WINES

Chateau La Mascaronne 2019
Cotes de Provence - Syrah/Cabernet S.
. . . 12 12CL . . . 62 75CL

Morgon – Georges Descombes 2022
Beaujolais - Gamay
. . . 9 12CL . . . 39 75CL

La Goulée By Cos d’Estournel 2021
Bordeaux - Merlot/Cabernet S./Cabernet F.
. . . 14 12CL . . . 64 75CL

St Nicolas de Bourgeuil 2020
Loire - Cabernet Franc
. . . 9 12CL . . . 39 75CL

Givry Champ la Dame - D.Desvignes 2022
Bourgogne - Pinot Noir
. . . 14 12CL . . . 68 75CL

Chateauneuf Du Pape - St Dominique 22
Rhone – Grenache/Syrah
. . . 14 12CL . . . 69 75CL