

# *Wine by the glass*

## Bubbles 12,5cl

DOMAINE FREDERIC MABILEAU, Vin de France « Lunatic » NM— 9  
LACROIX-TRIAULAIRE, Champagne Brut « Le Biographe » NM— 17

## Whites 12,5cl

L'OREE DU SABIA, Val-de-Loire « A l'Orée » 2023 — 7  
LE CAILLOU, Côtes-du-Rhône 2023 — 8  
DOMAINE DAMIEN LAUREAU, Vin de France « Les Raisins de l'Amitié » 2021—  
10  
DOMAINE ADRIEN BERLIOZ, Vin-de-Savoie Chignin Bergeron « Raipoumpou »  
2023 — 14  
DOMAINE LE DEVEVEY, Bourgogne Hautes-Côtes-de-Beaune 2020 — 18

## Reds 12,5cl

DOMAINE DE LA ROCHE BLEUE, Vin d'Espagne « El Bierzo Nuevo » 2023 — 8  
CLOSERIES DES MOUSSIS, Haut-Médoc « Le Luquet » 2022 — 10  
DOMAINE ALEX FOILLARD, Brouilly 2022 — 12  
FRANCOISE JEANNIARD, Pernand-Vergelesses « Vieilles Vignes » 2022 — 15  
DOMAINE MONIER PERREOL, Saint-Joseph « Châtelet » 2022 — 18

## Rosé 12,5cl

DOMAINE BOBINET, Vin de France « Piak ! » 2023 — 8

## Beers 33cl

LA BRASSERIE DU MONT SALEVE, Pale-Ale — 8

## Cocktails 16cl

Altro Frenchie's NEGRONI— 14  
GIN TONIC — 14  
LONDON MULE / MOSCOW MULE — 14

FRENCHIE  
*bar à vins*

*Everything  
I want to eat  
Everything*

## *small*

BACON SCONES, Maple syrup & crème crue — 8

SPICY MARGARITA OYSTERS (x3)  
Mezcal, strawberry & basil oil— 19

HOMEMADE SMOKED RICOTTA  
Basil foam, roasted and pickled apricot with rosemary, tomato chutney— 16

RED TUNA SASHIMI  
Rhubarb salad & consommé, verbena, avocado condiment— 21

BEEF TARTARE  
Marinated mussels, XO sauce, chive mayonnaise, fried leeks — 21

FLATBREAD  
Eggplant cream, marinated eggplant, nduja, comté — 19

ROASTED GNOCCHIS  
Cheddar foam, tomato water, dry tomatoes, tomato salad & lovage— 20

SWEETBREAD  
Crème crue & smoked herring roe — 21

LAMB RAGÚ PAPPARDELLE  
Dried Kalamata olives, candied lemon, parmesan — 21

## *meat & fish*

MISO ROASTED POLLOCK  
Green peas puree, fermented cabbage beurre blanc, lemon verbena condiment & elderflower — 29

HONEY ROASTED DUCK  
Cherry hoisin sauce, pickled green plums, meat sauce — 39

## *cheese*

Selection of british cheeses from Neal's Yard Dairy and Terroirs d'Avenir  
Plate of two or four cheeses — 14 / 21

## *desert*

FRENCHIE BANOFFEE  
Dulce de leche, banana sorbet, caramelised pecans, nutmeg — 12

CHOCOLATE CAKE  
Mandarine crème crue — 12

COFFEE FROM « L'ARBRE À CAFÉ »  
Canopée (Honduras, Peru, Tanzania, Ethiopia) — 3,5

Prices in euros including taxes

The plates are meant to be shared and will be served as they are prepared, the order may vary.

Thank for you understanding.

Our (seasonal) products are selected by the chef Greg Marchand.  
They come from little producers engaged in a sustainable agriculture.