

Wine by the glass

Bubbles 12,5cl

DOMAINE DES MARNES BLANCHES, Vin de France « Bulle ton Body » NM — 9
PIERRE GERBAIS, Champagne Extra Brut « Frenchie » NM— 18

Whites 12,5cl

DOMAINE ADRIEN BERLIOZ, Chignin « La Pépie » 2023 — 7
WEINGUT SANDER, Rheinhessen « Riesling Trocken » 2022 — 8
DOMAINE FUMEY CHATELAIN, Arbois « Chardonnay » 2022 — 10
DOMAINE VENDÔME, Crozes-Hermitage « Les Bruclas » 2022 — 12
COURTAULT & MICHELET, Chablis 2017 — 15

Reds 12,5cl

DOMAINE LES TETES, Vin de France « Gamuto » 2022 — 8
COURTAULT & MICHELET, Bourgogne Epineuil 2022 — 10
CLOSERIES DES MOUSSIS, Haut-Médoc 2021 — 12
DOMAINE MONIER PERREOL, Saint-Joseph 2022 — 16
DOMAINE DES ROCHES NEUVES, Saumur-Champigny « La Marginale » 2022—
18

Rosé 12,5cl

DOMAINE DE LA MONGESTINE, Vin de France « Bob Singlar» 2023 —7

Beers 33cl

BIERE BAPBAP, Faubourg Pilsner — 8
BIERE BAPBAP SANS ALCOOL — 8

Cocktails 16cl

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

FRENCHIE
bar à vins

*Everything
I want to eat
Everything*

small

BACON SCONES, Maple syrup & crème crue — 8

SPICY BLOODY MARY OYSTERS (x3)
Tomato water, mezcal, pickled celery— 19

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
Zucchini cream with yogurt and basil, marinated zucchini, nduja, comté — 19

ROASTED EGGPLANT
Bell pepper baba ganoush, tomato water, cashews, adobo condiment — 17

DUCK PASTILLA
Date puree, confit lemon, herb salad— 19

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

meat & fish

MISO ROASTED POLLOCK
Corn puree & salad, plum harissa, coconut milk fish fumet— 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

PAVLOVA
Lemon verbena, peach sorbet, mascarpone, blackberries — 14

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.
Our meats are french origin.