

Wine by the glass

Bubbles 12,5cl

THIERRY MASSIN, *Champagne Brut « Contrées » NM* — 18

MORO VINI, *Conegliano Valdobbiadene Prosecco Superiore 2023* — 9

Whites 12,5cl

DOMAINE PELLE, *Menetou-Salon « Les Bornés » 2024* — 8

COMPLEMEN'TERRE, *Vin de France « Le Mortier Gobin » 2020* — 11

DOMAINE FICHET, *Bourgogne Côte-d'Or 2023* — 13

DOMAINE DE LA RENARDIERE, *Arbois Pupillin « Jurassique » 2023* — 15

DOMAINE AURELIEN CHATAGNIER, *Saint-Joseph 2025* — 17

Reds 12,5cl

CHATEAU HOSTENS PICANT, *Sainte-Foy-Bordeaux « La Vie en Rouge » 2023* — 7

DOMAINE SYLVIE AUGEREAU, *Vin de France « Réjouissances » 2024* — 9

DOMAINE FLORENT THINON, *Côte-Roannaise « Mayencat » 2024* — 12

DOMAINE OZY, *Vin de France « Syracuse » 2022* — 14

FAMILLE PAQUET, *Bourgogne « Cuvée Jean » 2021* — 18

Orange 12,5cl

DOMAINE BOBINET, *Vin de France, « Orangette » 2025* — 10

Beers

AEROFAB, *Américan Pale Ale « Oroshi »* — 7

PERONI 33cl 0,0% alcool *Nastro Azzurro* — 8

Cocktails 16cl

GIN TONIC / LONDON MULE SANS ALCOOL — 10

NEGRONI SANS ALCOOL — 12

GIN TONIC / SPRITZ DU NIL — 14

LONDON MULE / MOSCOW MULE / FRENCHIE NEGRONI — 14

FRENCHIE
bar à vins

ETG REVIVAL
MONTH
FROM 01.10 TO 29.10

small

BACON SCONE (x1) *Maple syrup and crème crue* — 5

FTC LOBSTER ROLL

Toasted brioche bun, lobster, Nantes-style beurre blanc, celery — 36

SEA BREAM CRUDO

Anchovies dressing, XO sauce, pickled lovita peaches, verbenä — 24

FTC PULLED PORK SANDWICH

Effiloché de cochon fumé, sauce BBQ, coleslaw rouge — 19

FTC FRIED CHICKEN OYSTER

creme crue & Petrossian daurenki caviar - 5g / 10g — 25 / 38

BEETROOT SALAD

Roasted beetroot, dill emulsion, candied walnuts, smashed raspberry sauce — 17

PAN-SEARED GNOCCHI

Courgette, vadouvan sabayon, sheep's cheese and basil — 21

meat & fish

HONEY ROASTED DUCK

Chinese 8 spices, plum Hoisin sauce — 38

ROASTED FISH OF THE DAY

Sweetheart cabbage, caramelised sauerkraut, toasted hay hollandaise — 38

cheese

Selection of british cheeses from Neal's Yard Dairy

Plate of two or four — 15 / 22

desert

FRENCHIE BANOFFEE

Dulce de leche, banana sorbet, caramelised pecans, nutmeg — 14

MISO-PEANUT PROFITEROLES (x3)

Miso ice cream, peanut crunch, and chocolate sauce — 15

UPSIDE-DOWN FIG TART

Roasted figs, muscovado shortbread, raw cream infused with fig leaves — 16

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.*

A list of allergens is available on request.

*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.*