



Croissant or pain chocolat 1.70€ / Omelette (plain, ham, mushrooms) 6.50€
Fried egg + bacon €7 / Bread, butter, jam €3.50 / Squeezed orange or lemon €4.50

PETIT DÉJEUNER
DE 9H30 À 11H30

SALADS

LA CÉSAR 18€

Romaine lettuce, breaded chicken, bacon, tomatoes, avocado, soft-boiled egg, croutons, parmesan, homemade Caesar sauce.

✓ CHÈVRE CHAUD 19€

Goat droppings breaded by us, baby spinach, seasonal fruits, pine nuts, walnut kernels and parmesan shavings, savora honey mustard vinaigrette.

+ SUPPLÉMENT 2€ POKE BOWL 23€

Rice with sweet spices, salmon tartare, tuna tartare, fresh avocado, cucumber, seasonal fruit, candied ginger, radish, cilantro, fried onions and Asian vinaigrette.

+ PIZZAS YOU CAN ALSO ORDER YOUR PIZZA TO TAKE AWAY

✓ MARGUERITE 13€

Tomatoes, mozzarella, emmental, oregano, olives.

REINE 15€

Tomatoes, mozzarella, emmental, ham, fresh mushrooms, oregano, olives.

✓ FROMAGÈRE 16€

Gorgonzola, mozzarella, goat cheese, Comté cheese, oregano, olives.

LA SPOT 16€

Tomatoes, mozzarella, emmental, gorgonzola, ham, fresh mushrooms, goat cheese.

TARTARE 17€

Tomatoes, mozzarella, emmental, Charolais beef tartare, arugula.

C.M.P. 16€

Honey goat cheese, chicken, cream, mozzarella, emmental, walnuts, arugula.

✓ TRUFFE 19€

Truffle cream, Burrata, parmesan shavings, fresh mushrooms.

ITALIENNE 18€

Fresh tomatoes, Burrata, parma ham, fresh basil, olives.

✓ VÉGÉTARIENNE 15€

Eggplant cream, mozzarella, emmental, peppers and candied eggplant, arugula, candied cherry tomatoes.

PASTA & WOKS

PACCHERI 22€

Lobster bisque sauce and chorizo chips, parsley cuttlefish.

COQUILLETES 24€

Truffle cream and Paris ham chiffonade, full-bodied poultry juice and Comté 18 months.

WOK CHICKEN MARINATED IN SATAY 21€

Chinese noodles, bean sprouts, carrots, cucumbers, onions, corn, mange-tout, Chinese cabbage, peanuts and fresh coriander.

WOK PRAWNS, MUSSELS & CUTTLEFISH 24€

Chinese noodles, bean sprouts, carrots, cucumbers, onions, corn, mange-tout, Chinese cabbage, peanuts and fresh coriander.

✓ SATÉ MARINATED TOFU WOK 21€

Chinese noodles, bean sprouts, carrots, cucumbers, onions, corn, mange-tout, Chinese cabbage, peanuts and fresh coriander.



Click & collect
+ Uber Eats

More informations
www.pépîte-restaurant.com



SPECIAL Burger lovers

TRADITIONNEL 22€

artisan bread, Angus ground beef, cheddar cheese, tomatoes, candied onions, salad, pickles, home-made burger sauce

REBLOCH' 24€

artisan bread, Angus ground beef, Reblochon, lettuce, tomatoes and candied onions

CHICKEN 20€

artisan bread, crispy chicken, bacon, cheddar, tomato, lettuce, candied onions and sauce

VÉGÉTARIEN 20€

artisan bread, Vegetarian Steak (wheat, cheese, spinach), Mozzarella Buffalo, tomatoes, salad, pesto and guacamole

»»»»» ACCOMPANIED BY HOMEMADE FRIES & MESCLUN

👉 MORE SAUCE + : pepper, gorgonzola, barbecue. 2€

MEATS

+ SAUCES 🍷 pepper, gorgonzola, barbecue

🍷 HEART OF RIB STEAK 29€

Accompanied by homemade fries and mesclun.

🍷 CHAROLAIS BEEF TARTARE CUT WITH A KNIFE 23€

Infusion of olive oil with thyme & rosemary, homemade fries and mesclun.

PORK RIBS 25€

Accompanied by homemade fries and mesclun.

TRUFFLED CHICKEN SUPREME 24€

Accompanied by homemade fries and mesclun.

FISHS

THAI FLAVOR SALMON TARTARE 23€

Asian vinaigrette, fresh coriander, grated ginger, soy, peanuts + homemade fries and mesclun.

🍷 SEA BREAM FILLET 27€

Mashed sweet potato, hazelnut salt and marinated fennel.

TUNA TATAKI BREADED WITH SATÉ 29€

Wasabi, sesame seeds, Wok of vegetables and noodles.



PLATE OF CHEESES, 13€

Goat cheese breaded by us, County 18 months, Burrata & Rosemary infused fig jam

HOMEMADE DESSERTS 8.50€

SALTED BUTTER CARAMEL SPECULOOS TIRAMISU

PEAR ALMOND TART

CRUNCHY CHOCOLATE PRALINE

RUM-COFFEE BABA

CLEMENTINE COULIS CHEESECAKE

IRISH COFFEE

CRÊPES 5.50€

SUGAR-LEMON

HOT CHOCOLATE 70%

FLOWER OF SALT CARAMEL

ORGANIC JAM

NOCCIOLATA, ORGANIC SPREAD



COUPES GLACÉES

artisanales



3 €



5.50 €



7 €

ICE CREAM FLAVORS

Lemon, Strawberry, Raspberry, Mango, Vanilla, Dark chocolate, Coffee, Oreo, Cookies, Pistachio, Raisin rum, Nutella, Yogurt, Caramel fleur de sel, Kinder, Chocolate mint, Coconut

VACHERIN CUP 10€

2 scoops of vanilla, 1 scoop of raspberry sorbet, meringue, red fruit coulis, whipped cream.

MONT BLANC CUP 10€

3 scoops of vanilla, organic chestnut cream, meringue, whipped cream.

GUÉRANDAISE CUP 10€

2 salted caramel-butter balls, 1 vanilla ball, caramel sauce, meringue, whipped cream.

BELLE-HÉLÈNE PEAR 10€

Homemade poached pears, 2 scoops of vanilla ice cream, hot chocolate, whipped cream.

COLONEL 10€

3 scoops lemon sorbet, 4cl vodka, whipped cream.



SIDE ? 5€

MAKE YOUR CHOICE...

> Bowl of seasonal vegetables

> Bowl of homemade fries

> Bowl of rice with sweet spices

KIDS MENU 14€

FOR KIDS ! MAKE YOUR CHOICE

Pizza queen/ Pizza Marguerite

Butcher ground steak* / Chicken nuggets*

Fresh salmon steak*

*side: fries, vegetables or rice

+ 2 scoops of ice cream of your choice



Make your choice :

Vanilla, Dark chocolate, Coffee, Oreo, Cookies, Pistachio, Raisin rum, Nutella, Yogurt, Caramel fleur de sel, Kinder, Chocolate mint, Coconut

✓ Vegetarian dishes

🍷 Gluten-free dishes

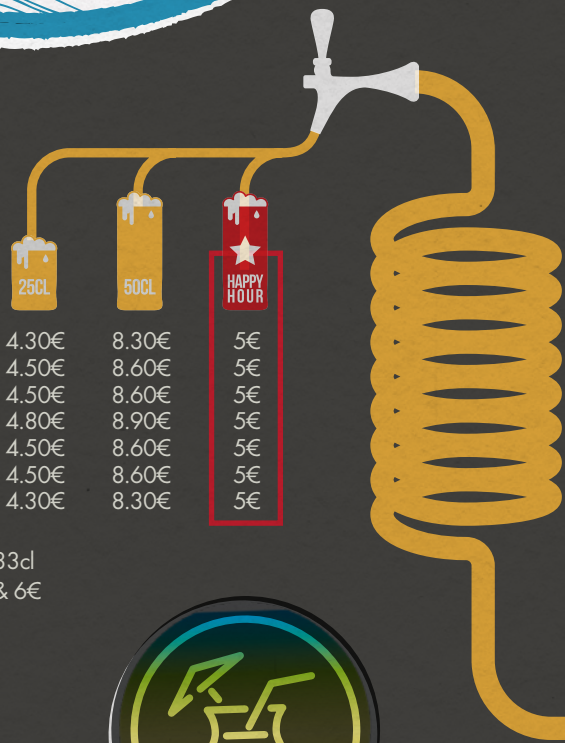
+ de Chantilly? Supplément 2€



EVERY DAY
FROM 4 PM TO 7 PM

DRAFT BEERS

BUDWEISER
BACHO I.P.A. Brasserie locale, Pont du Loup
LEFFE BLONDE
TRIPEL KARMELET
HOEGAARDEN BLANCHE
PICON BIÈRE
MONACO, GOMMÉ



25CL	50CL	HAPPY HOUR
4.30€	8.30€	5€
4.50€	8.60€	5€
4.50€	8.60€	5€
4.80€	8.90€	5€
4.50€	8.60€	5€
4.50€	8.60€	5€
4.30€	8.30€	5€

BOTTLE BEERS

MAGNERS (IRISH CIDER)
CORONA, DESPERADOS
BACHO BLONDE **ALCOHOL FREE** (Alc. 0,5°)
1664 BLONDE **ALCOHOL FREE** (Alc. 0,0°)

BRASSERIE DU COMTÉ
BLONDE
AMBREE
BLANCHE



APPETIZERS

COUPE DE PROSECCO 7€
AMERICANO MAISON 9.50€
PASTIS 51, RICARD 4€
CAMPARI 4.50€
SUZE 4.50€
MARTINI 4.50€

WHISKYS

JB 7€
GLENFIDDICH 12 ANS 10€
JACK DANIEL'S 8€
THE BALVENIE 12 ANS 14€
ABERLOUR 10 ANS 10€

RHUMS

3 RIVIÈRES MARTINIQUE (AMBRÉ) 8€
DIPLOMATICO 12€
DON PAPA 7 ANS 12€
RHUMS ARRANGÉS MAISON 6€



COCKTAILS

SPRITZ

SPRITZ Apérol, Prosecco, sparkling water, slice of orange, 9.50€

RHUM

MOJITO classic/strawberry, Havana, lime, brown sugar, fresh mint, 10€
PIÑA COLADA Havana, pineapple juice, coconut cream, 10€
CUBA LIBRE Havana, lime juice, Coca cola, 10€
PLANTEUR La Mauny 50°, guava, pineapple & orange juice, grenadine, 10€
TI PUNCH La Mauny 50°, brown sugar, lime, 8.5€

GIN TONIC

HENDRICK'S served with Indian tonic water, 12€
BOMBAY SAPPHIRE + Méditerranéen tonic Fever tree (thyme-rosemary), 12€
PLYMOUTH + Méditerranéen tonic Fever tree (thyme-rosemary), 12€
MONKEY 47 served with Indian tonic water Fever tree, 14€
THE BOTANIST served with Indian tonic water Fever tree, 12€
LONDON MULE Hendrick's, Ginger beer, lime, 12€

TÉQUILA

MARGARITA Tequila, triple sec, lime juice, 10€
TEQUILA SUNRISE Tequila, orange juice + lemon, Grenadine syrup, 10€

VODKA

SEX ON THE BEACH Zubrowka, pineapple juice, Cranberry, raspberry liqueur, peach cream, 10€
MOSCOW MULE Zubrowka, Ginger Beer, lime, 12€
COSMOPOLITAN Zubrowka, triple sec, Cranberry juice + lime, 10€
CAÏPIROSKA Zubrowka, Lime, Brown sugar, 10€

ALCOHOL FREE

VIRGIN MOJITO sparkling water, lime, cane syrup, fresh mint, 7€
VIRGIN PIÑA pineapple juice, coconut milk, vanilla syrup, 7€
VIRGIN PLANTEUR guava juice + pineapple + orange, grenadine syrup, 7€
RED BOOST carrot, orange, lime, 7€
GREEN BOOST cucumber, apple, lime, 7€
PINK BOOST pear, apple, raspberry, lime, 7€

LA CAVE



Glass 75cl Magnum

PROVENCE

Château de Roquefort, Gueule de Loup **BIO**
Château la Calisse **BIO**
Château Minuty, Cuvée prestige
Château Tour Saint Honoré (TSH) **BIO**

6.90€
8.70€
8.70€
5.50€

33€
38€
39€
28€

-
-
-
-

BOURGOGNE

Santenay, Domaine Chapelle & fils **BIO**
Gevrey Chambertin, Domaine Hubert Lignier **BIO**

-
-

46€
89€

-
-

VALLÉE DU RHÔNE

Petit Ours Brun, Mathieu Barret **BIO**
Crozes-Hermitage, Domaine des Hauts Châssis "Les galets" **BIO**
St. Joseph, Domaine Nicolas Badel **BIO**

7.40€
-
-

34€
44€
58€

-
-
-

BEAUJOLAIS

Chiroubles, vin de Kav, Karim Vionnet **BIO**

7.20€

32€

-

BORDEAUX

Château Tire-Pé **BIO**
Saint-Emilion, Château Petit Bouquey
St Estèphe, Château Phélan Ségur

6.50€
8.60€
-

28€
43€
96€

-
-
-

CÔTE DE GASCogne

La vie en joy, famille Gessler **BIO**

6.50€

29€

-

PROVENCE ROSÉ

Château Sainte Roseline «Lampe de Méduse»
Château la Calisse **BIO**
Château Minuty, Cuvée prestige
Château Tour Saint Honoré (TSH) **BIO**
FMR méditerranée **BIO**

8.60€
8.70€
8.70€
5.50€
5.10€

36€
38€
39€
28€
26€

66€
-
72€
-
-

PROVENCE BLANC

Château de Roquefort, Petit salée **BIO**
Domaine des Masques - Chardonnay **BIO**
Château la Calisse **BIO**
Château Tour Saint Honoré (TSH) **BIO**

6.90€
5.80€
8.70€
5.50€

33€
28€
38€
28€

-
-
-
-

CÔTES DE GASCogne & PAYS D'OC

Domaine de joy, famille Gessler (moelleux) **BIO**
Domaine Deleuze-Rochetin "Sorcier" IGP Pays d'Oc **BIO**

6.50€
6.50€

29€
29€

-
-

BOURGOGNE

Chablis Domaine A.Mathias **BIO**
Bourgogne aligoté Jean Claude Boisset **BIO**

-
7.50€

56€
31€

-
-

VINS DE LOIRE

Sancerre «le tournebride» domaine Vincent Gaudry **BIO**

10€

39€

-

CHAMPAGNE

Charles Mignon Premium Réserve
Laurent Perrier Brut
Laurent Perrier Rosé
Ruinard «Blanc de Blanc»

12€
-
-
-

58€
75€
115€
146€

-
-
-
-



AT THE END OF THE MEAL, TAKE YOUR BOTTLE HOME...



Alcohol abuse is dangerous for your health – consume in moderation...

LIQUORS

COGNAC HENNESSY 9€
ARMAGNAC 9€
CALVADOS 9€
POIRE WILLIAM 9€
BAILEY'S 8€
AMARETTO 8€
COINTREAU 8€
GET 27 / GET 31 8€
LIMONCELLO 8€
SAMBUCA 8€

SOFTS

COCA-COLA (STD/ZÉRO), FUZETEA PÊCHE, PERRIER, SCHWEPES (TONIC/AGRUMES), ORANGINA 4.50€
FEVER-TREE Indian tonic water, Mediterranean tonic water, Ginger beer, 4.50€
ORGANIC MENEAU FRUIT JUICES, Orange, Apple, Pineapple, Grapefruit, Apricot, Tomato, Strawberry-Raspberry 5€
SQUEEZED ORANGE OR LEMON 4.50€
LEMONADE 3.50€
DIABOLO 3.80€
WATER SYRUP 2.80€
MINERAL/SPARKLING WATER (50cl) 4.50€
MINERAL/SPARKLING WATER (1L) 6€

HOT DRINKS

EXPRESSO ET NOISETTE **BIO** 2€
CAFÉ VIENNOIS 3.50€
CAPUCCINO 3.50€
CAFÉ CRÈME 3€
CHOCOLAT 3.50€
THÉ ET INFUSION **BIO** 3.50€
IRISH COFFEE 8.50€

ALCOHOL FREE

FRUIT MOCKTAILS

RED BOOST

carrot, orange, lime

GREEN BOOST

cucumber, apple, lime

PINK BOOST

pear, apple, raspberry, lime

rejoins la

épépé

RESTAURANT

life

