



# Midi-Minuit

AUTUMN WINTER 2025

COCKTAILS

MOCKTAIL

14

No-Groni

ORANGE BITTERS, CEDER'S CLASSIQUE, NON-ALCOHOLIC WINE

Young Cuban

GINGER JUICE, LEMON JUICE, SUGAR, MINT, FRENCH BLOOM

Free Fizz

CEDER'S CLASSIC, TONIC SYRUP, LEMON JUICE, TONIC

Our team is at your disposal  
to create your favorite classics  
or imagine a unique creation according to your tastes

COCKTAILS

CLASSIC

18

Negroni

GIN, CAMPARI, SWEET VERMOUT

Old Cuban

RUM, MINT, LEMON JUICE, CHAMPAGNE, ANGOSTURA BITTER

Espresso Martini

VODKA, COFFEE, COFFEE & COGNAC LIQUEUR, VANILLA SYRUP

Dry Martini

GIN OR VODKA, DRY VERMOUTH

Bijou

GIN, GREEN CHARTREUSE, SWEET VERMOUTH, ORANGE BITTER

Vieux Carré

RYE WHISKEY, COGNAC, SWEET VERMOUTH, BÉNÉDICTINE, BITTERS

Nake'D Famous

MEZCAL, APEROL, YELLOW CHARTREUSE, LEMON JUICE

Margarita

TEQUILA, TRIPLE SEC, LEMON JUICE, SALT

Tampico

CAMPARI, TRIPLE SEC, LEMON JUICE, TONIC

CHARCUTERIES

ANTICA CORTE PALLAVICINA — PÔ VALLEY

MASSIMO SPIGAROLI APPLIES A SPECIFIC METHOD

OF SALTING AND DRYING

TO EACH PART OF HIS PIGS

Culatello di Zibello 18 month  
from the leg - 100g  
32

Coppa Lunga de la Bassa  
from the tenderloin - 100g  
16

Spalla Cruda  
from the shoulder - 100g  
22

Half-cooked duck foie gras from Maison Paris, toast  
120g  
45

Trout roes, blinis — 18

Smoked sardine, puff pastry — 24

Beetroot and tuna with Baccarat rose — 26

Marinated sea scallops and rainbow radish,  
honey flower, lemon — 32

Chicken and foie gras pâté en croûte — 32

Crispy bread as a pissaladière — 24

Croque-monsieur with aged Comté and mushrooms — 30

Puffed pastry rye bread, smoked beef, paprika — 28

Sealed cocotte of braised beef with Gamay wine — 28

Veal sweetbreads breaded with almonds, pearly sauce — 32

Corn-fed chicken ‘fricassée’ with cream, morels — 30

‘Coquillettes’, Comté, cancoillotte — 26

Green cabbage steamed with juniper  
Mortéau sausage — 28

Japanese pumpkin, parmesan shavings — 12

Potato purée with half-salted butter — 8

CHEESES — 24

REFINED BY BERNARD ANTONY

DESSERTS — 14

Gratinated apples and pears

Kougelhopf, orange blossom, candied orange

Warm chocolate\* cake, praliné

Vanilla, lemon, and hazelnut macarons\*

‘Pampille d’Hiver’

\* MADE IN OUR MANUFACTURES IN PARIS

La Manufacture de Chocolat, is where it all began, with a  
desire to showcase craftsmanship in the heart of Paris  
and bring it up to date.

When he embarked on this adventure, Alain Ducasse had  
one obsession, one quest : to learn, discover new skills, and  
tell a new story. The adventure continued with the opening  
of the Manufacture de Café, de la Glace, du Biscuit  
and du Macaron