



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

COCKTAILS

CLASSIC
18

Negroni

GIN, CAMPARI, SWEET VERMOUT

Old Cuban

RUM, MINT, LEMON JUICE, CHAMPAGNE, ANGOSTURA BITTER

Espresso Martini

VODKA, COFEE, 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 VERMOUT, 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

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

AT THE TABLE

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

AT THE TABLE

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

AT THE TABLE

CHEESES — 24

REFINED BY BERNARD ANTONY

DESSERTS — 14

Gratinated apples and pears
Kougelhopf, orange blossom, candied orange
Warm chocolate* cake, praliné
Lemon, hazelnut and pistachio macarons*

* 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

CLASSIC