



Midi-Minuit

WINTER 2026

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

Creation Bar Midi Minuit

AMAI NE SOCHU, VERMOUTH DRY, LIQUEUR PIN & CAFE, CITRON JAUNE

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

**MAISON PARIS**

Half-cooked duck foie gras, toast - 120 g  
45

Dried duck breast  
25

Black truffle butter, Gérald Auvrez toasted bread  
28

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

Fish of the day - 36

Sealed cocotte of braised beef with Gamay wine — 28

Corn-fed chicken 'fricassée' with cream, morels — 30

'Coquillettes', Comté, cancoillotte — 26

Japanese pumpkin, parmesan shavings — 12

Potato purée with caramelized onions, Appenzeller — 10

AT THE TABLE

**CHEESES — 24**

REFINED BY BERNARD ANTONY

**DESSERTS — 14**

Raw and cooked citrus fruits, basil

Gratinated apples and pears

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