



Midi-Minuit

AUTUMN 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

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

Creation Bar Midi Minuit

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

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

- Tarama, blinis — 12
- Dried duck breast with duck foie gras - 18
- Smoked sardine, puff pastry — 24
- Crispy bread as a pissaladière — 24
- Artichoke croissant roll with rocket pesto — 20
- Crunchy vegetables, Taggiasca olive condiment— 18
- Tomatoes and tuna with Baccarat rose — 26
- Burrata, raw fennel, granola - 28
- Chicken and foie gras pâté en croûte — 26
- Marinated sea scallops and rainbow radish,
honey flower, lemon — 32
- Riviera-styl line-caught pollock - 36
- Seared cocotte of braised beef with Saint-Amour wine — 28
- Corn-fed chicken ‘fricassée’ with cream, morels — 28
- ‘Coquillettes’, Comté, cancoillotte — 26
- Japanese pumpkin, parmesan shavings, walnuts— 8
- Potato purée with half-salted butter — 8



CHEESES — 24

REFINED BY BERNARD ANTONY

DESSERTS — 14

- Warm chocolate* cake, praliné
- Gratinated apples and pears
- Orange and Grand Marnier clafoutis
- Three-vanilla ice cream «flood with coffee» and praline

* 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 ob- session, one quest : to learn, discover new skills, and tell a new story. The adventure cuntinued whith the opening of the Manufac- ture de Café, de la Glace, du Biscuit and du Macaron