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, 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

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

AT THE TABLE

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

Eggs and tuna 'mayonnaise' salad 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

AT THE TABLE

Eleveur de fromages
Antony

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 obsession, one quest : to learn, discover new skills, and tell a new story. The adventure cuntinued whith the opening of the Manufacture de Café, de la Glace, du Biscuit and du Macaron

CLASSIC