

ROCHECHOUART

LAST COCKTAIL

Dandy	14
<i>Coffee infused Bulleit Bourbon, Campari, cocoa, sweet vermouth</i>	
Me'lord	14
<i>NusBaumer Mirabelle Eau de vie, clarified milk, Dolin, Earl grey tea, Suze</i>	
Joug Joug	14
<i>Pampero blanco Rhum, pear, raspberry, ginger</i>	

DIGESTIFS

Cognac Ferrand 10 générations	16
Cognac Deau XO	30
Calvados Christian Drouin AOC	12
Christian Drouin Eau de vie Mars Angels	28
Chartreuse verte	13
Fernet branca	12
Eau de vie Nusbaumer	14
<i>Mirabelle, Vieux Kirch, Framboise sauvage, Poire Williams</i>	
Armagnac Château de Bordeneuve VSOP	12
Matsui Whisky Umeshu	12



Taxes et service compris. Les chèques ne sont pas acceptés.
All rates are in euros. All taxes and service included

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APPETIZERS

Radish with butter	4
Burgundy ham	6
Auvergne ham "chiffonade"	6
Fried calamari	9

COCKTAILS & CHAMPAGNE

Glass of champagne Frerejean Frères Premier cru	14
Marguerite (signature cocktail)	13
<i>Citadelle gin, rosemary, honey, lavender, orange blossom</i>	
Mimi-Biscus	14
<i>Hibiscus infused Bombay Sapphire, Byrrh, Timur berry, lime, mint</i>	
Pepette	15
<i>Frerejean Frères champagne, Macchu Pisco, Lillet rosé, elderflower, lime</i>	
Paris-Ci	14
<i>Rosemary infused Grey Goose, Lillet blanc, Bergamot, grapefruit, tonic water</i>	
Elixir	15
<i>Sage infused Vecindad Tequila, Italicus, verjus, yellow Chartreuse, mezcal</i>	
Bloody Roots (sans alcool)	10
<i>Martini vibrante, beetroot, bergamot</i>	
Limonette (sans alcool)	9
<i>Cucumber, ginger, lemon, seltzer water</i>	



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STARTERS

Friends Paté made home to share or not !	14
Chestnut velouté	13
Leeks with its vinaigrette (signature dish)	8
Hard boiled eggs, lemon mayonnaise, caviar	16
Avocado surprise 70's	12
Cabbage broth, foie gras	18
Beef gravlax Rochechouart style (signature dish)	13
Spiced & smoked seabream ceviche	14
Fried soft shell crab, spiced whipped avocado	20

MAINS

The vegetables "cocotte"	18
Beef stew tortellini	22
Creamy rice, mushroom and goat cheese	22
Scallops, root veggies mousseline	32
Grilled seabream, chard, shrimps	26
Fried whiting fish, condiment	26
Steak tartare "Boulevard", french fries	21
Beef cheek, carrots	26
Roasted and crunchy pork belly (signature dish)	27
Lamb shoulder, roasted carrots	27



Kids menu available

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SHARING DISHES

T-Bons steack to share 1kg	72
Sunday's chicken roast for 2,3 or 4, mash potatoes	86
<i>Only Weekends</i>	

SIDES SUP.

Seasonal vegetables	6
French fries	6
Mash potatoes	6
Green salad	6

DESSERTS & CHEESES

Comté & Sainte-Maure	10
Chocolate mousse	14
Crepes cake of Freddy Israel (signature dish)	14
Chestnut millefeuille	15
Ile flotante, vanilla custard	14
Roasted pears, caramel and vanilla ice cream	12
Sorbet and Ice-cream	8
<i>Chocolate sorbet, Raspberry, Lemon-mint. Vanilla, Pistachio, Coffee</i>	
Plum with Armagnac	12



Chef Luigi Di Giovanni