

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 homemade to share or not !	12
White asparagus with spicy hollandaise	16
Leeks with its vinaigrette <i>(signature dish)</i>	9
Hard boiled eggs, lemon mayonnaise, caviar	17
Avocado shrimp 80's	12
Thin artichoke pie	16
Beef gravlax Rochechouart style <i>(signature dish)</i>	14
Sea bream tartar with Mikado ice cream	13

MAINS

The vegetables "cocotte"	19
Macaroni and artichokes gratin	28
Salmon, sorrel sauce, melting leeks	21
Mediterranean Sea Bass 500gr, mashed potatoes	34
Fried whiting fish, condiment	26
Steak tartare "Boulevard", french fries	21
Roasted and crunchy pork belly <i>(signature-dish)</i>	28
Spatchoq chicken, french fries	29
Entrecote 350gr, potatoes millefeuille	40



Kids menu available

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SIDES SUP.

Seasonal vegetables	7
French fries	7
Mash potatoes	7
Green salad	7

DESSERTS & CHEESES

Cheeses Plate	12
Passion shortbread, orange blossom mousse	11
Crepes cake of Freddy Israel <i>(signature dish)</i>	14
Praline millefeuille	15
Ile flotante, vanilla custard	15
Chocolate and mascarpone pie with coffee ice cream	11
Sorbet and Ice-cream	9
<i>Chocolate sorbet, Raspberry, Lemon-mint. Vanilla, Pistachio, Coffee</i>	



Chef Luigi Di Giovanni