

ROCHECHOUART

LAST COCKTAIL

En voiture Simone 15 <i>Cognac Hennessy VS, Pineau Rouge, Triple Sec, Lime</i>	15
Madame Lay 15 <i>Calvados Sassy Fine, Vermouth Rouge, Coffee, Shitake</i>	15

DIGESTIFS

Calvados Sassy XO 18	18
Calvados Christian Drouin AOC 14	14
Armagnac Chateau de Bordeneuve VSOP 16	16
Armagnac Duc de Moisans Millésime 2000 30	30
Cognac Hennessy VS 14	14
Cognac Pierre Ferrand 1840 Original Formula 18	18
Eau de vie Nusbaumer 14 <i>Mirabelle, Vieux Kirch, Framboise sauvage, Poire Williams</i>	14
Chartreuse verte 12	12
Bailey's 12	12

HOT DRINKS

Coffee, Decaffeinated coffee 3,2	3,2
Coffee cream, Cappuccino, Hot chocolate 4,8	4,8
Kodama Tea 4,8 <i>Jasmine Bio, Le Vent en Poupe Bio (mint green tea), Eal Grey Bio, Assam Bio</i>	4,8
Infusion 4,8 <i>Rooibos, Chamomile</i>	4,8



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	4
Burgundy ham 6	6
Auvergne ham "chiffonade" 6	6
Fried calamari 9	9
Pimientos de Padron 9	9

COCKTAILS & CHAMPAGNE

Glass of champagne Veuve Clicquot Carte Jaune 17	17
Glass of champagne Veuve Clicquot Rosé 19	19
Marguerite 15 <i>Gin, rosemary, honey, lavender, orange blossom</i>	15
Paris-Neuvième 17 <i>Gin, Veuve Clicquot Champagne, Pineau Rouge, Triple Sec, Lime</i>	17
Colombine 15 <i>Tequila Blanco, Chartreuse Jaune, Passion Fruit, Ginger</i>	15
Rose Nwar 14 <i>Dark rum, Red Velvet, Blackberry, Angostura</i>	14
Trempepette 15 <i>Vodka, St Germain Fino, Valencia Sweet, Lime</i>	15
Marcel (alcool free) 10 <i>Rhubarb, Apple, Lemon</i>	10
Patsy (alcool free) 10 <i>Rooibos, Coco, Mango, Date, Piment</i>	10



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STARTERS

Friends Paté homemade to share or not !	12
Potatoes Salad and haddock	14
Leeks with its vinaigrette (<i>signature dish</i>)	9
Hard boiled eggs, lemon mayonnaise, caviar	17
Zucchini stuffed with spelt and goat cheese	14
Gaspacho with hard boiled egg	11
Beef gravlax Rochechouart style (<i>signature dish</i>)	14
Sea bream tartar with Mikado ice cream	14

MAINS

Coliflower as a tabouleh, Indian dressing style	21
Mushrooms' grilled macaroni	28
Salmon, sorrel sauce, melting leeks	27
Mediterranean Sea Bass 500gr, mashed potatoes	34
Fried whiting fish, condiment	26
Steak tartare "Boulevard", french fries	22
Roasted and crunchy pork belly (<i>signature.dish</i>)	28
Veal tab with greens vegetables	29
Entrecote 350gr, Caponata served cold	40



Kids menu available

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SIDES SUP.

Caponata served cold	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