



TO SHARE

ANTIPASTI

CERIGNOLA 200G Green olives from Puglia.	5
HOMEMADE FRIES* 	6
*Choice of sauce.	
LEMON HUMMUS Lemon 	9
hummus served with spiced tortillas.	
GUACAMOLE AND TORTILLAS 	9
Guacamole served with spiced tortillas.	
GARLIC BREAD 	10
Slice of bread toasted with garlic butter, cheddar and confit garlic. That's something to cheer us up!	
THE CHEESY BOARD 	11
Selection of mature French and Italian cheeses to share.	
THE ITALIAN PLATTER 	11
Charcuterie to share.	
TRUFFLED BURRATA/TRUFFLED EGGPLANT CAVIAR 	12
X5 Truffle risotto balls, 	12
smoked provola and Parma ham cream.	
- Available as a vegetarian option - parmesan cream. 	
CRISPY CHICKEN TENDERS *Choice of sauce. 	12
BEEF TATAKI (100G) 	12
Seared beef slices (100g), chimichurri sauce/ fried onions/pickled red cabbage.	
OVEN-ROASTED CAMEMBERT A 	13
little bit of Normandy mixed with Italy! Oven-roasted Camembert with rosemary and honey served with a lovingly made focaccia!	

*OUR SAUCES OF YOUR

CHOICE: Mayonnaise, Cajun mayo, BBQ sauce, ketchup, mustard.
Supplement +€1

Contains sulfites and other allergens.
*All prices are shown in €. * Net prices. Taxes and service included.

OUR KITCHEN IS OPEN FROM MONDAY TO SUNDAY UNTIL 10 PM
EXCEPT SUNDAY LUNCH BECAUSE IT'S BRUNCH DAY!

ORIGINAL COCKTAILS



APPLE
MARGARITA
Fresh and punchy
9

Olmecca tequila, triple sec, Granny Smith apple puree, lime.



FRAMBUESA
SOUR
Velvety and tangy
9

Pisco demonio, raspberry puree, egg white, lime.



AMORE
ROSA
Floral and sweet
10

Wyborowa vodka, white Martini, St-Germain, rose syrup.



PERFECT
MATCH
Smooth and exotic 10

Whisky Bourbon, cranberry juice, guava juice, lime, angostura.



THE COCKTAIL
DUMOMENT
A cocktail that changes regularly according to your bartender's whims!

CLASSIC COCKTAILS

SPRITZ APÉROL - 20 CL Available as a Normandy option with Pommeau +1€.	8
SPRITZ ST-GERMAIN - 20 CL St-Germain, prosecco, perrier, orange, lemon.	12
MOSCOW MULE - 20 CL Wyborowa vodka, lime, angostura, ginger beer. Available in a Normandy version with Calvados!	9
CUBA LIBRE - 22 CL Havana spiced rum OR Sailor Jerry, angostura, lime, coca-cola.	8
CAÍPIRINHA CLASSIC - 9 CL Cachaça, lime, cane syrup. +1€ ADDITIONAL NEGRONI FRUIT PUREE - 9 CL Gin, Campari, red vermouth, orange.	8
GIN TONIC - 20 CL GIN OF YOUR CHOICE: Hendrick's, MALFY, C'est nous, June and French Tonic ESPRESSO MARTINI Vodka	9.5
Wyborowa, coffee liqueur, espresso.	9

Any other requests?
A server will be happy to answer that!

Contains sulfites and other allergens.
All prices are shown in €. Net prices. Taxes and service included.
Excessive alcohol consumption is dangerous for your health; consume in moderation.



SANS ALCOOL




SPRITZSANS
ALCOHOL
- 20 CL

7.5

NECENSE Spritz,
sparkling water
with orange and lemon.



LESWEETCOCO

Succulent and tropical **7.5**

Coconut puree, guava juice, vanilla
syrup, lime, grated
coconut



GINTONY
BEEFEATER 0%

7.5

Non-alcoholic flavored gin, tonic



LEGRANY

Spicy and surprising

8

Granny Smith apple puree,
ginger beer,
fresh basil, lime.



LEMOCKTAIL
DUMOMENT

8

Any particular request?



NOSOFTS

SYRUP WITH WATER - 25 CL

2.8

LEMONADE - 25 CL GLASS

OF FRUIT JUICE - 20 CL Orange, pineapple,
strawberry or apple.

3 3.2

PLANCOET STILL WATER 50CL

3.5

SPARKLING WATER 50CL / 75CL

3.5/ 5

DIABOLO - 25CL

3.5

COCA COLA/COCA 0 - 33CL

3.8

GINGER BEER - 25CL

3.8

THE PEOPLE ICE TEA - 30CL

4

NECENSE TONIC - 25CL

4

(NATURAL SODA)

SUMMER LEMONADE

4

SUPPLEMENT MONIN SYRUP Grenadine/
mint/lemon/strawberry/peach/violet.

0.50



Alcohol-free beer
FRENCH



BEACH BUM - AMBER - 0.4%

6

BEACH BUM - WHITE - 0.4% BEACH

6

BUM - IPA - 0.4% JADE -

6

BLONDE ALCOHOL-FREE (25CL) -

6

0.0% SASSY

CIDER ALCOHOL-FREE 0.0%

6



OUR
LOCAL DRINKS



33CL

LOU KOMBUCHA Natural
and organic sparkling tea.

6

SCHORLE THE GIRLS OF THE WEST Organic fruit
juice and finely sparkling water!

5.8

necense 

ORGANIC AND NATURAL SODA, MADE ON SITE:
TONIC: Gentian, Juniper Berries, Orange Peel

Any other requests?

A server will be happy to answer that!

Contains sulfites and other allergens.
All prices are shown in €. Net prices. Taxes and service included.
Excessive alcohol consumption is dangerous for your health; consume in moderation.



NOS BOISSONS CHAUDES

ESPRESSO / LONG OVEN / DECAFFEINATED	1.8
DOUBLE ESPRESSO	3.4
COFFEE CREAM	3.5
CAPPUCCINO	4
HOT CHOCOLATE	3.8
VIENNESE CHOCOLATE	4.5
VIENNESE COFFEE	4
TEA / INFUSION*	3.8



PARO Û COMMENCEROUFINIR

...

POUR L'APÉRO

RICARD	3/2 cl
MARTINIBLANCOUROUGE	5.5/6cl
MARTINIBLANCOUROUGE	4.8/6cl
SUZETONIC	7/25cl
LAVIVANE 0%	5/6cl
Floral aperitif	



Alcohol-free



TO FINISH GENTLY

..

POUR L'APÉRO

SPIRITS 2CL/€5 - 4CL/€9

SECHA DA SILVA - COCOA RUM
BUMBU - VANILLA RUM
COGNAC REMI MARTIN VSOP
GLENLIVET RESERVE - DRY WHISKEY
MONKEY SHOULDER - DRY OR PEATED WHISKEY
THE DEACON - PEATED WHISKY
MINT LOZENGES / GET 31 OR 27 - LIQUEURS
MENTHOLATED
BAILEYS - WHISKY LIQUEUR
SKREWBALL - PEANUT BUTTER WHISKY

Any other requests?

A server will be happy to answer that!

Contains sulfites and other allergens.

*All prices are shown in €. * Net prices. Taxes and service included.

Excessive alcohol consumption is dangerous for your health; consume in moderation.

NOS BIÈRES & VINS



BIELD OF RESPRESSION

25cl/50cl

THE PEOPLE PILS (BLONDE) 5.2° 3.5/6 PALM
(AMBER) 5.2° 3.8/7.5 PORETTI (BLONDE) 5.5° 4/7.8
ULTJE WHITE 6° 3.8/7.5 ULTJE (IPA) 5.8° 4.5/8.5
BEER OF THE MOMENT 5/9.5 CHERRY 8.6 (RED)
6.8° 4.8/9 ULTJE JUICY LUCY - (NEIPA) 5.5° 4.8/9
PAIX DIEU (TRIPLE) 10° PICON 3 CL / 6 CL

6/11
1/2



BIÈ REŞD HERE ETD ELSEWHERE

33cl

BUD (AMERICAN BLONDE) 5.6% CHOUFFE
(BELGIAN BLONDE) 8.6 % HARAS (IRISHED
STOUT) 4.3%

6.5



BI È RESLOCALES

33cl

Brasserie Les Deux Amants 6
MADE IN NORMANDY

MIREILLE - RED 5°3
BORIS - SOUR IPA 5°
REGIS - PALE ALE 6°



OUR CHAMPAGNES



75cl

CHAMPAGNE MAISON
BRETON BRUT
Blanc-de-noirs.
MUMM CORDON
ROUGE BRUT CHAMPAGNE
Blanc-de-noirs.

65

90

Any other requests?

A server will be happy to answer that!



WINE SAUVERRE

RED WINES:

12cl

VILALLIN ESTATE

IGP Coteaux du Cher & de l'Arnon - Pinot Noir

5.8

LIGHT AND FRUITY THE WINEGROWERS OF CASTELAS

Côtes-du-Rhône red AOC - Syrah, Grenache
Rouge, Mourvèdre

5.5

ROOF STRUCTURE

WHITE WINES:

GRANGE ESTATE

AOC Cheverny white - Sauvignon and
Chardonnay

5.5

DRY AND FRUITY SAINT BENEZET ESTATE

AOC Costières de Nîmes - Grenache Blanc,
Viognier and Rolle

5.5

DRY

MAUBERT ESTATE

Côtes-de-Gascogne_Gros and Petit
Manseng, Colombard

5

SOFT

CHÂTEAU

DE BEAUMEL ROSÉ WINE

Villa des sables - IGP MAURES Grenache, cinsault,
carignan.

5

DRY AND FRUITY



WINE SPÉ STINGERS

12cl 5cl

LAMBRUSCO DONNA
LORENZA ROSÉ

18

LAMBRUSCO DONNA
LORENZA ROUGE

19

Organic Prosecco DOC

6

29

SPARKLING ALCOHOL-FREE

6

29



CIDER



SASSY DRY CIDER - 33CL

6

SASSY SEMI-DRY CIDER - 33CL

6

SASSY PEAR CIDER - 33CL

6

Contains sulfites and other allergens.

*All prices are shown in €. * Net prices. Taxes and service included.

Excessive alcohol consumption is dangerous for your health; consume in moderation.



MENU DU JOUR

Monday to Friday

Lunchtime only

— MENU OF THE DAY —

*See slate

€13.50

Dish of the day

€16.50

Starter + Main Course **OR** Dessert + Main Course

18.5€

Starter + Main Course + Dessert

— MENU EXPRESS €16 —

A traditional
pizza +



Or the dish of the day

Cookie



Or

Financial



A coffee

Or

A tea

*All prices are shown in €.

NOS PIZZAS

Traditional pizza

 MARGHERITA 	10
San Marzano tomato sauce base, basil, parmesan, fior di latte mozzarella, olive oil.	
REG 	14
INA San Marzano tomato sauce base, parmesan, cooked ham, button mushrooms, fior di latte mozzarella, parsley, olive oil.	
D IAVOLA 	15
San Marzano tomato sauce base, spianata piccante, parmesan, fior di latte mozzarella, black olives, basil, olive oil.	
 NORMA 	16
Base: Cherry tomato sauce with eggplant, parmesan, salted ricotta, smoked provola, basil, olive oil.	

PIZZASIGNATURES

 CAPRINA 	16
Base: San Marzano tomato sauce, heirloom tomatoes, fresh goat cheese, parmesan, pesto, basil, olive oil.	
 QUATRO FORMAGGI 	16
Ricotta base, caciocavallo, gorgonzola, parmesan, smoked provola, parsley, nuts and honey.	
"SPECK" TACOLARE 	16
Ricotta base, fior di latte mozzarella, speck, caciocavallo, gorgonzola, parmesan, fig confit, walnuts, basil, olive oil.	
TONNO 	18
Yellow tomato sauce base, roasted tomatoes, fior di latte mozzarella, albacore tuna fillet (Italian), caramelized onion confit with orange, basil, olive oil.	
MORTAZZA 	19
Pistachio cream base, fior di latte mozzarella, mortadella, roasted pistachios, burrata, basil, olive oil.	
 TRUFFLE 	20
Parmesan cream base with truffle, button mushrooms, fior di latte mozzarella, smoked stracciatella, fresh summer truffle, parsley, olive oil.	
THE PEOPLE 	20
Base yellow tomato sauce, fior di latte mozzarella, rocket, burrata, 24-month Parma ham, roasted tomatoes, basil, olive oil.	

PIZZA OF THE MONTH See *Pizza of the Month* page.

SUPPLEMENTS ON REQUEST: from €2 to €4 depending on the product.

VEGAN OPTION AVAILABLE UPON REQUEST! Veggie Pizza 

All our deli meats are carefully sliced by our team.*

*All prices are shown in €.

A TAVOLA !



NO PLATES

CARBONARA



Rigatoni pasta, guanciale (Italian pork cured meat), egg yolk, pecorino, black pepper.

14

MAFALDINES RED PEPPER CREAM Mafaldine pasta with red pepper cream, smoked stracciatella, roasted tomatoes, fried onions and basil oil.

15

PARMA HAM SUPPLEMENT +4€

ISOTTO SPIANATA PICCANTE R Creamy



spianata piccante risotto, spianata chips and parmesan cream.

16

BURRAT

SALAD WITH



TRUFFLE Creamy burrata with truffle, peaches, sundried tomatoes, rocket pesto, almonds.

16

PARMA HAM SUPPLEMENT +€4

CAESAR SALAD



Roasted chicken fillets, salad, parmesan, fresh red onions, cherry tomatoes, hard-boiled egg, bread crisps. (homemade Caesar dressing)

17

GRILLED SIRLOIN STEAK AND CHIMICHURI SAUCE



Piece of sirloin steak (180g - beef), homemade fries, chimichuri sauce.

19



NOSDESSERTS

THE

TIRAMISU



8

CHEESECAKE



Cocoa streusel base, vanilla, cherry-tarragon coulis and chocolate tuile.

8

PROFITEROLE



Profiterole (1 piece), served with Piedmont hazelnut ice cream, chocolate sauce, praline whipped cream and candied hazelnuts.

8

MELON GAZPACHO With



basil, yogurt ice cream and honey tuile.

8

THE LITTLE ONES +

GREEN SALAD 3.5

HOMEMADE FOCACCIA 4

SAUCES OF YOUR CHOICE 1

- Mayonnaise, Cajun mayo, ketchup, BBQ sauce, mustard.

MENUBAMBINO 12.5

WATER SYRUP

+

PASTA WITH TOMATO SAUCE

Or

CHICKEN TENDERS
AND HOMEMADE FRIES

Or

PIZZA BAMBINO
MARGHERITA WITH COOKED HAM

+

HOMEMADE COOKIE

Or

A SCOOP OF ICE CREAM

*All prices are shown in €, inclusive of VAT and service.

