

# Wines And Champagnes

White		GLASS 12CL	37,5CL	50CL	BTL 75CL
SAUVIGNON « Á LA VERSE »	CÔTES DE GASCOGNE	5,1	15	20	24
CHARDONNAY	IGP PAYS D'OC	5,6	-	-	29
VIOGNIER	IGP PAYS D'OC CELLIER DU PIC	5,8	-	-	31
GROS MANSENG MOELLEUX	CÔTES DE GASCOGNE	5,8	-	-	31
MACON LUGNY, LES CHARMES	BOURGOGNE, ALBERT BICHOT	7	-	-	36
PETIT CHABLIS	BOURGOGNE, ALBERT BICHOT	8	-	-	42
POUILLY FUISSE	DOM BARRAUD 2018, VIELLES VIGNES	11	-	-	59
CHATEAUNEUF-DU-PAPE	CHAPOUTIER 2020 LES BERNARDINES	-	-	-	75
CHASSAGNE-MONTRACHET	A. BICHOT 2018	-	-	-	92
MEURSAULT	A. BICHOT 2017	-	-	-	105

Red		GLASS 12CL	37,5CL	50CL	BTL 75CL
CÔTE DU RHONE BIO « Á LA VERSE »	DOMAINE LA GUINTRANDY	5,1	15	20	24
ESPAGNE	RIOJA NAVAJAS	5,6	-	-	29
SYRAH	IGP PAYS D'OC	5,6	-	-	29
BROUILLY	DOMAINE DES CADOLLES	5,8	-	-	31
ARGENTINE MALBEC	VIENTO SUR	7,8	-	-	39
PUISSEGUIN SAINT-EMILION	CHATEAU RIGAUD, BIO	7,8	-	-	39
PIC SAINT LOUP	PUECH-HAUT	7,8	-	-	39
HAUTE COTES DE BEAUNE	BOURGOGNE, ALBERT BICHOT	8,9	-	-	46
LES CREISSES	PHILIPPE CHESNELONG	9,8	-	-	49
SAINT JOSEPH	CHAPOUTIER 2019	11	-	-	59
LADOIX	CLOS DES CHAGNOTS 2018	-	-	-	65
POMMARD	LES LAMBOTS 2019	-	-	-	80
ALOXE-CORTON	DOMAINE DU PAVILLON 2018	-	-	-	85
CÔTE-RÔTIE	CHAPOUTIER 2018 LES QUATUOR	-	-	-	95

Roses		GLASS 12CL	37,5CL	50CL	BTL 75CL
IGP MEDITERRANEE « Á LA VERSE »	PEYRASSOL LA CROIX	5,1	15	20	24
CÔTES DE PROVENCE	PEYRASSOL LOU	6,1	-	-	29
CÔTES DE PROVENCE	MINUTY PRESTIGE	8	-	-	39

Champagnes		GLASS 12CL	BTL 75CL
DRAPPIER		13	75
DRAPPIER BRUT NATURE SANS SOUFFRE			90
DRAPPIER BLANC DE BLANC			90
MAILLY GRAND CRU BLANC DE NOIR			95
BILLECART SALMON BRUT RESERVE			95
BILLECART SALMON BRUT ROSÉ			120
DOM PERIGNON 2010			245

Minerals Waters		50CL	100CL
EVIAN, PERRIER FINES BULLES		6	9

# L'endroit food menu

Starters		
DEVILED EGGS WITH BASIL MAYONNAISE	7	
FRENCH ONION SOUP, COMTE CHEESE TOAST	11	
AVOCADO SALAD	13	
STRACCIATELLA, FRESH RASPBERRY, CORIANDER		
OYSTER FINE DE CLAIRE N°2 6 PIECES	16	
SEASHELLS AND AROMATICS HERBS	14	
PORCINI MUSHROOM	14	
POACHED EGG AND HAM FROM AUBRAC		
DUCK FOIE GRAS	16	

Salads & Clubs		
THAI SALAD WITH HALF COOKED SALMON	18	
BUDDHA BOWL HALF-COOKED SALMON + 2 €	16	
QUINOA, YUZU, FRESH HERBES, POMEGRANATE, SHREDDED RADISH, CUCUMBER, CHERRY TOMATOES, MINT, AVOCADO, CARROTS, RED CABBAGE, RED ONIONS		
LETTUCE SALAD AVOCADO AND SHRIMPS	16	
GRAPEFRUIT, HERBS, POMEGRANATE, SHREDDED RADISH		
CHICKEN AND BACON CLUB SANDWICH	17	

To Share		
CHICKEN CROQUE-MONSIEUR WITH TRUFFLE	9	
PLATE OF CHARCUTERIE	20	
MAISON CONQUET FROM AUBRAC		
HUMUS HOMEMADE	12	
FISH TARAMA	12	
BURRATA 300GR WITH ROCKET SALAD	20	
TRUFFLE SWEET POTATOES FRIES	14	
PLATE OF CHEESES	22	
LA FERME D'ALEXANDRE AOP		

Cheeses La Ferme d'Alexandre AOP		
HONEY ROASTED CAMEMBERT	14	
COMTÉ 18 MOUNTH	9	

Main Courses		
TRUFFLE SMALL MACARONIS	14,5	
WITH HAM OR CHICKEN		
OMELETTE WITH COMTÉ CHEESE	14	
BABY GEM		
LINGUINE PESTO AND GRILLED PISTACHIO	16	
HALF-COOKED SALMON	19	
TATAKI WITH FRESH HERBS		
MARINATED OCTOPUS	26	
VEGETABLES HERBS AND GARLIC		
BEEF FILET	34	
HOMEMADE PEPPER SAUCE		
WHOLE ROYAL SEABREAM	29	
BEEF TARTAR	19	
THE CLASSIC VERSION		
FLANK STEAK	20	
PARISIAN BRASSERIE WAY		
CRISPY SUCKLING PIG	28	
LOW TEMPERATURE, GRAVY SAUCE		
L'ENDROIT BACON BURGER	18	
CHICKEN BREAST « COCOTTE »	21	
MORELS SAUCE		
HOMEMADE VEAL STEW	21	
FOR THE CHILDREN	14	
STEAK/CHIKEN/FISH + ICE SCREAM SCOOP		

GARNISH		
HOMEMADE FRENCH FRIES, MASHED POTATOES, BABY GEM, BASMATI RICE, GREEN VEGETABLES	5	
MACARONIS « MAC AND CHEESE »	7	

Desserts		
APPLE PIE	9	
EXPRESSO COFFEE WITH PIECE OF PIE	11	
CHOCOLATE PROFITEROLES	14	
FRENCH TOAST WITH VANILLA ICE CREAM	14	
RED BERRIES PAVLOVA	14	
FRESH RED FRUITS	14	
ICE CREAM FROM THE ALPES		
CHOCOLATE MOUSSE	9	
ICE CREAM		
VANILLA, CHOCOLATE, LEMON, PASSION FRUIT, RASPBERRY, COFFEE, CARAMEL, BLACKCURRANT, PISTACHIO		
2 SCOOPS	7	
3 SCOOPS	10	