



P'tit COCO

TODAY'S SPECIAL *

18/10/2023
SAINT LUC
SEASONAL MENU

CROQUE

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MEAT

...

FISH

...

PASTA

...

CHEF'S SUGGESTION

...

DESSERT

...

* until rupture of stock

WINE OF THE MOMENT

14cl 25cl 50cl 75cl
" " " "

BEER OF THE MOMENT

25cl 50cl Happy Hour
" " " "

COCKTAIL OF THE MOMENT

alcohol 4cl Happy Hour
" " " "

HOME-MADE DISHES ARE MADE WITH RAW PRODUCTS. THEY ARE CONCEIVED WITH FRESH PRODUCTS CAREFULLY SELECTED TO OFFER YOU MAXIMUM OF FLAVORS.
DAILY MEALS ARE REANALYZED EVERY DAY TO FOLLOW SEASONS, THE MARKET AND CHEFS HUMOR.
THIS MENU IS RENEWED EVERY TIME IN A WHILE, ALWAYS ACCORDING TO THE SAME SEASONAL PRINCIPLES, PRODUCE ARRIVAL AND OUR CHEFS INSPIRATION.

- STARTERS -

AVOCADO AND SHRIMP TARTAR cocktail sauce	12,5
CHICKEN SPRING ROLLS sweet & chilli sauce	11,5
TRADITIONAL FRENCH ONION SOUP	9,5
MIMOSA EGG (OUR WAY) grilled bacon	9,0
SIX SNAILS parsley butter	12,5

- SALADS -

COCO marinated with colombo breaded chicken, tomato, croutons, parmesan, mustard and honey sauce, greens	16,5
BOBUN minced beef, chicken spring rolls, rice noodles, peanut, soy, carrot, cucumber, fresh mint, greens	18,5
VEGAN POKE BOWL 🌱 marinated with curry tofu, guacamole, pineapple, cucumber, tomato, rice, greens	17,5
SALMON POKE BOWL salmon tartar (raw fish), guacamole, pineapple, cucumber, tomato, rice, greens	19,5

- TARTINE -

country sourdough bread
with home-made fries and salad

MONSIEUR 13,5
cooked ham, melted cheese

MADAME 14,0
cooked ham, fried egg, melted cheese

VÉGÉTARIENNE 14,5
mozzarella, candied tomato,
marinated zucchini and pepper, pesto sauce

- FOOD -

TRADITIONAL FRENCH BEEF TARTAR (raw meat), prepared, unprepared or "aller-retour", home-made fries, greens	18,5
FRENCH BEEF CHEESEBURGER WITH OR WITHOUT BACON cheddar sauce, coleslaw, home-made fries	18,5
VEAL BLANQUETTE (STEW) rice	19,5
VEGETARIAN CHEESEBURGER cheddar sauce, potato, carrot and zucchini patty, caponata, coleslaw, home-made fries	17,5
WOK OF MARINATED CHICKEN IN COCONUT MILK AND CURRY Thai rice, seasonal vegetables	18,5
CHEESE RAVIOLI basil cream, seasonal vegetables, slices of parmesan	16,5

- FOOD -

FRENCH RIB EYE STEAK bearnaise sauce, home-made fries	30,5
SALMON TARTAR (raw fish) vanilla oil, avocado, ginger, home-made fries, greens	23,5
BEEF TATAKI wok sauce, rice, seasonal vegetables	22,5
THAI STYLE SHRIMP WOK rice noodles, seasonal vegetables	19,5
DUCK BREAST honey and Espelette pepper sauce, potatoes and sweet potatoes au gratin, seasonal vegetables	26,5
A LA PLANCHA SALMON marinated in honey, soy and sesame, seasonal vegetables	23,5

- CHEESES -

SELECTION OF CHEESES
Livarot, Saint-nectaire fermier,
Sainte-Maure, Morbier

THE SLICE 7,0 / THE PLATE OF FOUR 15,0

- DESSERTS -

VALRHONA CHOCOLATE FONDANT Toblerone heart, salted butter fudge	10,5
TERRINE OF FRENCH BRIOCHE salted butter fudge, vanilla ice cream	9,0
FRESH SEASONAL FRUIT SALAD home-made passion fruit syrup	8,5
NUTELLA TIRAMISU speculoos	9,0
PEAR TATIN TART vanilla ice cream	9,0
LEMON AND BASILIC TARTLET	9,0
GOURMET COFFE OR TEA	8,5
ARTISANAL ICE CREAM AND SORBET 3 SCOOPS OF ICE CREAM OR SORBET (vanilla, chocolate, coffee, pistachio, lemon, raspberry, strawberry)	8,0
CREPES Nutella, jam or sprinkled with sugar salted butter fudge	6,5 7,0

- KID'S MENU -

UP TO 9 YEARS OLD (drink included)
12,5

FRUIT JUICE (apple, orange, pineapple)
or COCA-COLA or LEMONADE or STILL WATER (20cl)

1 small burger (of your choice)
(cheeseburger / salmon burger)
+ home-made fries

CREPE SPRINKLED WITH SUGAR
or NUTELLA
or 1 SCOOP OF ICE CREAM

THE ORIGIN OF OUR MEAT AND A LIST OF ALLERGENS IS
AVAILABLE AT THE BAR.
NET PRICES IN EUROS. TAXES AND SERVICE INCLUDED.
THE HOUSE DOES NOT ACCEPT CHECKS. OPEN EVERY DAY.
Illustrations: Lívio Bernardo - inst. @livioetlavie.moderne



- WINE LIST -

WHITE WINES

	14cl	25cl	50cl	75cl
CÔTES DE GASCOGNE IGP Uby	5,5	10,0	20,0	27,5
PAYS D'OC IGP SAUVIGNON Camas	5,5	10,0	20,0	27,5

VAL DE LOIRE

SANCERRE AOC Domaine Bizet	8,0	14,5	29,0	40,0
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BOURGOGNE

PETIT CHABLIS AOC Domaine de Chaude Écuelle	8,0	14,5	29,0	40,0
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POUILLY-FUISSÉ AOC Cave des Grands Crus Blancs. Les Gavouilles	-	-	-	50,0
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ALSACE

GEWURZTRAMINER AOC Tradition, La Cave du Vieil Armand	7,0	12,5	25,0	35,0
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ROSÉS WINES

ALPILLES IGP Aimée des Alpilles	5,5	10,0	20,0	27,5
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CÔTES DE PROVENCE AOP Minuty. Côté Presqu'île	7,5	13,5	27,0	37,5
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CÔTES DE PROVENCE CRU CLASSÉ AOC Château Sainte Marguerite. Cuvée Symphonie AB	10,0	18,0	36,0	50,0
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DATES OF THE WINES CONCEPTION MAY CHANGED, PLEASE FEEL FREE TO ASK FOR THEM.



RED WINES

	14cl	25cl	50cl	75cl
VAL DE LOIRE CHINON AOC Couly-Dutheil. Les Chatelières	6,0	11,0	22,0	30,0

BEAUJOLAIS

BROUILLY AOC Domaine Dubost	6,0	11,0	22,0	30,0
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BOURGOGNE

BOURGOGNE PINOT NOIR AOP Millebuis	8,0	14,5	29,0	40,0
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HAUTES-CÔTES DE NUITS AOC Pierre Maizière. La Croix Saint Balthazar	8,5	15,0	30,0	42,5
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BORDEAUX

BORDEAUX SUPÉRIEUR AOC Château Haut-Mongeat AB	6,0	11,0	22,0	30,0
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HAUT-MÉDOC AOC Victoria II	7,5	13,5	27,0	37,5
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SAINT-ESTÈPHE Château Rocher Coutelin	9,0	16,0	32,0	45,0
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POMEROL AOC Le Carillon de Château Rouget	-	-	-	70,0
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VALLÉE DU RHÔNE

CÔTES DU RHÔNE AOC Les Trois Garçons AB	5,5	10,0	20,0	27,5
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CROZES-HERMITAGE AOC Cave de Tain	8,0	14,5	29,0	40,0
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CHÂTEAUNEUF-DU-PAPE AOC Les Granières de la Nerthe AB	12,0	21,0	42,0	60,0
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ITALIE

PUGLIA IGT Lupo Meraviglia. Due Di Due	6,0	11,0	22,0	30,0
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- COLD DRINKS -

WATER

Vittel still 25cl	5,5	Perrier sparkling 33cl	5,5
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SODAS

Coca, Coca cherry, Coca zero 33cl	5,5	Schweppes Tonic or Agrum 25cl	5,5
Limonade artisanale	5,5	Schweppes Premium 20cl	5,5
<<La Mortuacienne>> 33cl		Ginger beer or Hibiscus	
Sprite 25cl	5,5	Redbull 25cl	7,0
Orangina 25cl	5,5	Home-made peach iced tea 40cl	6,5
Fanta orange 25cl	5,5	Home-made lemonade 40cl	6,5
Tropic 25cl	5,5	Home-made hibiscus lemonade 40cl	6,5

- JUICE FROM THE ORCHARD - - 100% VITAMINES -

CLEAN JUICE PETIT COCO 25cl (seasonal recipe) Cold pressed fruit juice	8,0
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FRESH CITRUS JUICE 25cl Orange, Lemon or Grapefruit	6,5
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FRUIT JUICE COLLECTION FROM CARAÏBOS 25cl Fruit juice, Fruit drink, Fruit nectar Orange, Apple, Pineapple, Tomato, Passion fruit, Cranberry, Raspberry, Mango	5,5
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- COCKTAILS -

IMAGINÉS PAR L'ALCHIMISTE

Welcome to Pitt coco's universe. Our barmen will introduce you to their world of unparalleled creations made with ingredients from around the world, revisited alcohols, homemade syrups, etc.

RED NIGHT IN MARA 18cl 14,0

Pineapple/ginger infused Havana rum, vanilla-passion home-made shrub, lime, hibiscus syrup, maracuja juice

GARDEN WHITE SPRITZ 18cl 13,5

Jasmin infused Cinzano Aperitivo, elderflower liqueur, fresh squeezed grapefruit juice, Prosecco

LA REINE ROUGE (no alcohol) 25cl 10,5

Geisha flower iced tea, blackcurrant/raspberry/rose water home-made cordial, lime, Schweppes hibiscus

COLLECTION LES 7 PÊCHÉS CAPITAUX

L'ORGUEIL 13,5cl 14,0

Saffron infused gin, fresh lemon, rose and edelflower cordial, champagne

L'AVARICE 17,5cl 14,0

Rosemary infused white vermouth, fresh lemon, agave syrup, home-made cucumber soda

L'ENMIE 12cl 14,0

Passion fruit infused vodka, edelflower liqueur, cranberry/raspberry mix, lime, chickpea juice

LA LUXURE 13cl 14,0

Sichuan flower infused aged rum, apple juice, Timur Paragon cordial, fresh lime juice, ginger ale

LA COLÈRE 7cl 14,0

Madagascar black pepper infused Ballantine's, cherry liqueur, old fashioned bitter

LA PARESSE (alcohol free) 18cl 11,0

Cranberry and raspberry juice, fresh mint and ginger home-made soda

LA GOURMANDISE (alcohol free) 25cl 11,0

Mango/passion fruit juice mix, vanilla syrup, coconut mousse

CLASSIQUES CLASSIQUES 10,5

OLD FASHIONED 4cl, PORN STAR MARTINI 17cl, CAIPIRINHA 6cl 12,5cl, VIRGIN GIN FIZZ 7,5cl, VIRGIN MOJITO 15cl, VIRGIN PIÑA COLADA 15cl (alcohol free) 8,0

BUBBLES AND CHAMPAGNES

	Coupe 1cl	Btl 75cl
CHAMPAGNE AOP Mumm Cordon Rouge - brut	14,0	80,0
CHAMPAGNE AOP R de Ruinart - brut	-	130,0
CHAMPAGNE GRAND CRU AOP Cristal Louis Roederer - brut	-	350,0
PROSECCO DOC San Martino - extra dry	8,0	40,0

- WATER -

VITTEL still 50cl	5,5	SAN PELLEGRINO sparkling 50cl	5,5
VITTEL still 100cl	6,5	SAN PELLEGRINO sparkling 100cl	6,5

15H-20H - HAPPY HOURS -

GLASS OF CHAMPAGNE MUMM CORDON ROUGE 11cl 10,0

PINT OF BEER 50cl REDUCED PRICE

COCKTAIL OF THE MOMENT, MOJITO 15cl, PIÑA COLADA 20cl

OR SPRITZ 20cl 7,5

VIRGIN MOJITO 15cl, VIRGIN PIÑA COLADA 15cl (no alcohol) 6,5



- BEERS -

	Happy		BOTTLES		
	25cl	50cl			
Astra Urtyp (blonde)	5,2	9,5	6,0	Duvel 8,5* 33cl	8,0
Grimbergen (blonde)	5,8	10,5	7,0	La Chouffe 8,0* 33cl	8,0
1664 blanc	5,8	10,5	7,0	Orval (frais ou tempéré) 6,2* 33cl	8,0
Demory (IPA Paris)	5,8	10,5	7,0	La parisienne blanche 5,5* 33cl	8,0
Carlsberg Elephant (blonde)	5,8	10,5	7,0	Karmeliet triple 8,4* 33cl	8,0
Pietra (bionda Corse)	5,8	10,5	7,0	Desperados 5,9* Corona 4,6* 33cl	8,0
Picon bière	6,6	10,9	7,7	Liefmans fruitesse 3,8* 25cl	8,0
				Alcohol-free beer 33cl	7,5

- APERITIFS -

Martini rouge, blanc, Dry 5cl	5,5	Cinzano Aperitivo 5cl	5,5
Campari 5cl	5,5	Ricard, Pastis 51, Casanis 2cl	5,5
Porto rouge, blanc 5cl	5,5	Ricard plantes fraîches 2cl	5,5
Muscât 5cl	5,5	Kir vin blanc 14cl	5,5
Suze 5cl	5,5	Prosecco 11cl	8,0
Lillet blanc, rosé 5cl	5,5	Kir Royal au Champagne 11cl	14,0
Saint-Raphaël ambré 5cl	5,5	Cidre pomme Sassy AB 4.0* 33cl	8,0

