



P'tit COCO

14/07/2024
FÊTE NATIONALE
SEASONAL MENU

SUNDAY'S BRUNCH 29,5 *

FRUIT JUICE (OF YOUR CHOICE)

FRESH SQUEEZED FRUIT JUICE
orange, grapefruit, lemon
FRESH CENTRIFUGED FRUIT +2,0
ask for the season recipe

HOT DRINK (OF YOUR CHOICE)

EXPRESSO, LONG COFFEE, COFFEE W/MILK,
HOT CHOCOLATE, TEA

PASTRIES (OF YOUR CHOICE)

CROISSANT, CHOCOLATE CROISSANT
OR BAGUETTE butter, jam, Nutella

MEAT (OF YOUR CHOICE)

all served with sauteed potatoes

- SCRAMBLED EGG

PLAIN, BACON OR SALMON GRAVLAX

- **BENNY EGG** blinis, hollandaise sauce
BACON OR SALMON GRAVLAX

- **AVOCADO TOAST** rustic bread, poached egg, avocado
PLAIN, BACON, SALMON GRAVLAX OR GRILLED HALLOUMI

DESSERT (OF YOUR CHOICE)

ONE OF THE LIST

WINE OF THE MOMENT

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

BEER OF THE MOMENT

25cl 50cl Happy Hour
" " " "

COCKTAIL OF THE MOMENT

alcohol 4cl Happy Hour
" " " "

* until rupture of stock

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 CHEF'S HUMOR.

THIS MENU IS RENEWED EVERY TIME IN A WHILE, ALWAYS ACCORDING TO THE SAME SEASONAL PRINCIPLES, PRODUCE ARRIVAL AND OUR CHEF'S INSPIRATION.

- STARTERS -

TRADITIONAL FRENCH ONION SOUP	10,5
AVOCADO AND SHRIMP TARTAR cocktail sauce	12,5
CHICKEN SPRING ROLLS sweet & chilli sauce	11,5
BURRATA tomato, basil pesto	13,5
FRIED SHRIMP SPRING ROLLS sweet & chilli sauce	13,0
ASSORTMENT OF CURED MEATS to share	18,0

- 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, melon, cucumber, radish, tomato, rice, greens	17,5
THAI POKE BOWL fried shrimp spring rolls, guacamole, melon, cucumber, radish, tomato, rice, greens	19,5
SALMON POKE BOWL salmon tartar (raw fish), guacamole, melon, cucumber, radish, 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

AVOCADO 14,5
poached egg, avocado, carrot, pumpkin seeds

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: Livio Bernardo - inst @livioetlaviemoderna

- FOOD -

CHEESE RAVIOLI basil cream, seasonal vegetables, slices of parmesan	17,5
TRADITIONAL FRENCH BEEF TARTAR (raw meat), prepared, unprepared or "aller-retour", home-made fries, greens	19,5
FRENCH BEEF CHEESEBURGER WITH OR WITHOUT BACON cheddar sauce, coleslaw, home-made fries	19,5
FLANK OF BEEF shallot sauce, sarladaise potatoes, greens	22,5
SHRIMP ROLLS lemon mayonnaise, avocado, coriandre, home-made fries	20,5
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

- FOOD -

FRENCH RIB EYE STEAK bearnaise sauce, home-made fries	32,0
SALMON TARTAR (raw fish) vanilla oil, avocado, ginger, home-made fries, greens	23,5
FISH & CHIPS tartare sauce, home-made fries	19,5
TATAKI DE BŒUF sauce wok, riz, légumes du marché	22,5
THAI STYLE SHRIMP WOK rice noodles, seasonal vegetables	20,5
DUCK BREAST honey and Espelette pepper sauce, candied ginger, mashed of potatoes, 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
FROMAGE BLANC 0% seasonal fruits	8,0
STRAWBERRY AND RHUBARB SOUP	8,5
PISTACHIO CRÈME BRÛLÉE orange tile	9,0
LEMON AND BASILIC TARTLET	9,0
GOURMET COFFEE OR TEA	8,5

ARTISANAL ICE CREAM AND SORBET
1 SCOOP 3,5 / 2 SCOOPS 6,5 / 3 SCOOPS 8,5
vanilla, chocolate, coffee, pistachio, lemon,
raspberry, strawberry

CREPES
Nutella, jam or sprinkled with sugar 6,5
salted butter fudge 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



- 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.



- COLD DRINKS -

WATER

Vittel still 25cl	5,7	Perrier sparkling 33cl	5,7
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SODAS

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

- JUICE FROM THE ORCHARD - - 100% VITAMINES -

CLEAN JUICE P'TIT 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	5,7
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Orange, Apple, Pineapple, Tomato, Passion fruit, Cranberry, Raspberry, Mango	
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- COCKTAILS -

IMAGINÉS PAR L'ALCHIMISTE

Welcome to Pit cocc's universe. Our barman will introduce you to their world of unparalleled creations made with ingredients from around the world, revisited alcohols, home-made 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 PÉCHÉS 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

LENME 12cl 14,0

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

LA LUXURE 19cl 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 11,5

OLD FASHIONED 4cl, PORN STAR MARTINI 17cl, CAÏPIRINHA 6cl 12,5cl...
VIRGIN GIN FIZZ 15cl, VIRGIN MOJITO 15cl, VIRGIN PIÑA COLADA 15cl (alcohol free) 9,0

RED WINES

VAL DE LOIRE

CHINON AOC Couly-Dutheil. Les Chatelières	6,0	11,0	22,0	30,0
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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

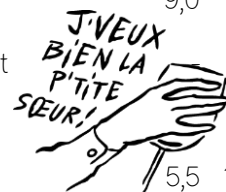
CÔTES DU RHÔNE AOC Les Trois Garçons AB	5,5	10,0	20,0	27,5
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CROZES-HERMITAGE AOC Cave de Tain	8,0	14,5	29,0	40,0
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CHÂTEAUNEUF-DU-PAPE AOC Les Granières de la Nerthe AB	12,0	21,0	42,0	60,0
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ITALIE

PUGLIA IGT Lupo Meraviglia. Due Di Due	6,0	11,0	22,0	30,0
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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	6,0
VITTEL still 100cl	6,5	SAN PELLEGRINO sparkling 100cl	7,0

15H-21H - HAPPY HOURS -

GLASS OF PROSECCO 11cl 6,0
GLASS OF WINE 25cl 7,5

Red : Pays d'Oc IGP / White : Pays d'Oc IGP Sauvignon / Rosé : Alpilles IGP
COCKTAIL OF THE MOMENT, MOJITO 15cl, PIÑA COLADA 20cl
OR SPRITZ 20cl 8,0
VIRGIN MOJITO 15cl, VIRGIN PIÑA COLADA 15cl (no alcohol) 7,0

- BEERS -

DRAUGHT	Happy			BOTTLES
	25cl	50cl	Hour	
Astra Urtyp (blonde)	5,5	9,5	6,0	Duvel 8,5° 33cl 8,0
Grimbergen (blonde)	6,0	11,5	8,0	La Chouffe 8,0° 33cl 8,0
1664 blanc	6,0	11,5	8,0	Orval (frais ou tempéré) 6,2° 33cl 8,0
Demory (IPA Paris)	6,0	11,5	8,0	La parisienne blanche 5,5° 33cl 8,0
Carlsberg Elephant (blonde)	6,0	11,5	8,0	Karmeliet triple 8,4° 33cl 8,0
Pietra (Corse)	6,0	11,5	8,0	Desperados 5,9°, Corona 4,6° 33cl 8,0
Picon bière	7,5	12,5	9,0	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 5l, Casanis 2cl	5,5
Porto rouge, blanc 5cl	5,5	Ricard plantes fraîches 2cl	5,5
Muscato 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

