



P'tit COCO

09/07/2024
SAINTE AMANDINE
CARTE DE SAISON

TODAY'S SPECIAL *

* until rupture of stock

CROQUE

...

MEAT

...

PASTA

...

CHEF'S SUGGESTION

...

DESSERT

...

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 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 12,5
cocktail sauce
- CHICKEN SPRING ROLLS 11,5
sweet & chilli sauce
- BURRATA 13,5
tomato, basil pesto
- FRIED SHRIMP SPRING ROLLS 13,0
sweet & chilli sauce
- ASSORTMENT OF CURED MEATS to share 18,0

- SALADS -

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

- 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 @livoetlaviemoderne

- FOOD -

- CHEESE RAVIOLI 17,5
basil cream, seasonal vegetables, slices of parmesan
- TRADITIONAL FRENCH BEEF TARTAR 19,5
(raw meat), prepared, unprepared or "aller-retour", home-made fries, greens
- FRENCH BEEF CHEESEBURGER WITH OR WITHOUT BACON 19,5
cheddar sauce, coleslaw, home-made fries
- FLANK OF BEEF 22,5
shallot sauce, sarladaise potatoes, greens
- SHRIMP ROLLS 20,5
lemon mayonnaise, avocado, coriandre, home-made fries
- VEGETARIAN CHEESEBURGER 17,5
cheddar sauce, potato, carrot and zucchini patty, caponata, coleslaw, home-made fries
- WOK OF MARINATED CHICKEN IN COCONUT MILK AND CURRY 18,5
Thai rice, seasonal vegetables

- FOOOD -

- FRENCH RIB EYE STEAK 32,0
bearnaise sauce, home-made fries
- SALMON TARTAR (raw fish) 23,5
vanilla oil, avocado, ginger, home-made fries, greens
- FISH & CHIPS 19,5
tartare sauce, home-made fries
- TATAKI DE BŒUF 22,5
sauce wok, riz, légumes du marché
- THAI STYLE SHRIMP WOK 20,5
rice noodles, seasonal vegetables
- DUCK BREAST 26,5
honey and Espelette pepper sauce, candied ginger, mashed of potatoes, seasonal vegetables
- A LA PLANCHA SALMON 23,5
marinated in honey, soy and sesame, seasonal vegetables



- 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 10,5
Toblerone heart, salted butter fudge
- TERRINE OF FRENCH BRIOCHE 9,0
salted butter fudge, vanilla ice cream
- FRESH SEASONAL FRUIT SALAD 8,5
home-made passion fruit syrup
- 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 COFFE 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	5,7	Schweppes Premium 20cl	5,7
<<La Mortuacienne>> 33cl		Ginger beer or Hibiscus	
Sprite 25cl	5,7	Redbull 25cl	7,0
Orangina 25cl	5,7	Home-made peach iced tea 40cl	6,5
Fanta orange 25cl	5,7	Home-made lemonade 40cl	6,5
Tropico 25cl	5,7	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

	14cl	25cl	50cl	75cl
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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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

