



P'tit coco

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, COFFE 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** sandwich loaves, poached egg
PLAIN, BACON OR SALMON GRAVLAX

DESSERT (OF YOUR CHOICE)

ONE OF THE LIST

WINE OF THE MOMENT

14cl	25cl	50cl	75cl
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BEER OF THE MOMENT

25cl	50cl	Happy Hour
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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 -

EGG MAYO	6,5
home-made mayonnaise, chives	
COUNTRY TERRINE from Mas	8,5
FRENCH ONION SOUP	9,5
AVOCADO AND SHRIMP TARTARE	12,5
cocktail sauce	
CHICKEN SPRING ROLLS	12,5
sweet & chilli sauce	
FRIED CALAMARI	12,5
tartare sauce	

- SALADS -

COCO	18,5
colombo-marinated breaded chicken, grana padano, crouton, beetroot, honey mustard dressing, romaine lettuce	
BOBUN	18,5
sliced beef, chicken spring rolls, peanuts, soy sprouts, carrot, cucumber, fresh mint, rice noodles, romaine lettuce	
ITALIAN	19,5
stracciatella, cured ham, tomato, marinated vegetables, grana padano, pesto sauce, fresh basil	
TUNA POKE BOWL	19,5
seared tuna tataki (raw fish), guacamole, beetroot, tomato, cucumber, radish, rice, romaine lettuce	
THAI	19,5
Tempura shrimp, soft boiled egg, Chinese cabbage, red cabbage, sesame seeds, coriander, sweet & chilli sauce, rice	

- QUICK BITES -

On sandwich loaves
With home-made fries

CROQUE MONSIEUR 14,0
cooked ham, melted emmental

CROQUE MADAME 14,5
cooked ham, fried egg, melted emmental

AVOCADO TOAST 15,0
poached egg, avocado, carrot, pumpkin seeds

- FOOD -

KNIFE-CUT FRENCH BEEF TARTARE	21,5
raw meat prepared, unprepared or slightly seared, home-made fries, greens	
PORK RIBS	18,5
honey and Espelette pepper sauce, baked potato, cream and chives	
CHEESEBURGER WITH OR WITHOUT BACON	20,5
french beef, cheddar sauce, onion jam, pickles, home-made fries	
BLUE CHEESE FRENCH BEEF BURGER	20,5
blue cheese sauce, onion jam, pickles, home-made fries	
BEEF HANGER STEAK	24,5
shallot sauce, grenaille potatoes with provence herbs	
RICOTTA AND SPINACH LASAGNA	17,5
tomato and fresh basil sauce, grana Padano	

- FOOOD -

TUNA TATAKI TERIYAKI (RAW FISH)	23,5
marinated vegetables, pea rice	
SEA BREAM CEVICHE	23,5
avocado, citrus, passion fruit vinaigrette, home-made fries	
VEGETARIAN STUFFED EGGPLANT	17,5
melted grana padano, bell pepper coulis	
PROVENÇALE-STYLE SAUTEED CALAMARI	19,5
white rice	
CORDON BLEU	19,5
tartare sauce, chicken fillet, cooked ham, comté cheesé, home-made fries	
THAI-STYLE SHRIMP WOK	20,5
rice noodles, seasonal vegetables	

- CHEESES -

SELECTION OF CHEESES
Comté, Saint-nectaire fermier,
Sainte-Maure, Blue cheese

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

- DESSERTS -

SEASONAL FRESH FRUIT SALAD	9,0
COFFEE TIRAMISU	9,0
CHOCOLATE FONDANT	11,5
Toblerone core, salted butter fudge	
BRIOCHE FRENCH TOAST	9,5
salted butter fudge, vanilla ice cream	
STRAWBERRY TART	10,5
over breton shortbread, diplomat cream	
VANILLA CRÈME BRÛLÉE	9,5
orange tile	
GLUTTON COFFE OR TEA	9,5
ARTISANAL ICE CREAM AND SORBET	
1 SCOOP 3,5 / 2 SCOOPS 6,5 / 3 SCOOPS 8,5	
vanilla, chocolate, coffee, pistachio, lemon, raspberry, strawberry, coconut, mango	
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 / breaded chicken)
+ home-made fries

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

THE ORIGIN OF OUR MEAT 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



- WINE LIST -

WHITE WINES

	14cl	25cl	50cl	75cl
CÔTES DE GASCOGNE IGP Uby	5,5	10,0	20,0	29,5
PAYS D'OC IGP SAUVIGNON Camas	5,5	10,0	20,0	29,5

VAL DE LOIRE

SANCERRE AOC Domaine Bizet	8,5	15,0	30,0	45,0
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BOURGOGNE

PETIT CHABLIS AOC Domaine de la Côte de Fasse	8,5	15,0	30,0	45,0
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POUILLY-FUISSÉ AOC Cave des Grands Crus Blancs. Les Gavouilles	-	-	-	60,0
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ALSACE

GEWURZTRAMINER AOC Tradition, La Cave du Vieil Armand	7,0	12,5	25,0	37,5
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ROSÉ WINES

ALPILLES IGP Aimée des Alpilles	5,5	10,0	20,0	29,5
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CÔTES DE PROVENCE AOP Minuty. Côté Presqu'île	7,5	13,5	27,0	40,5
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CÔTES DE PROVENCE CRU CLASSÉ AOC Château Sainte Marguerite. Cuvée Symphonie	9,0	16,0	32,0	48,0
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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	Ptit Coco Cola 40cl	5,5
Fanta orange 25cl	5,7	Peach iced tea 40cl	6,5
Tropico 25cl	5,7	Lemonade plain or hibiscus 40cl	6,5
		Matcha frappé 20cl	6,5
		Plain, vanilla, strawberry or caramel	7,5

HOME-MADE

- JUICE FROM THE ORCHARD -
- 100% NATURE -

CLEAN JUICE P'TIT COCO 25cl (seasonal recipe)	7,0
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Cold pressed fruit juice

FRESH CITRUS JUICE 25cl Orange, Lemon or Grapefruit	6,5
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FRUIT JUICE COLLECTION FROM 25cl Fruit juice, Fruit drink, Fruit nectar Orange, Apple, Pineapple, Tomato, Passion fruit, Cranberry, Raspberry, Mango	5,7
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- COCKTAILS -

IMAGINÉS PAR L'ALCHIMISTE

Welcome to Pit coods universe. Our barmen 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

SEXY COCO 14,0cl 14,0

Infused ginger essential oil and fresh ginger Beefeater gin, vanilla syrup, mango juice, lime, passion/vanilla/champagne mousse

L'ENMIE 12cl 14,0

Passion fruit infused vodka, elderflower liquor, cranberry/raspberry mix, lime, chickpea juice

LA REINE ROUGE (no alcool) 25cl 11,0

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

ESMERALDA (no alcool) 16cl 11,0

Meadowsweet infused apple juice, rose and elderflower cordial, verjus, soda

CLASSIQUEs CLASSIQUEs 11,5

MAÏ TAÏ 14cl, PORN STAR MARTINI 17cl, PALOMA 20cl. . .

VIRGIN GIN FIZZ 15cl, VIRGIN MOJITO 15cl, VIRGIN PIÑA COLADA 15cl (alcohol free) 9,0
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WHISKY SOUR MON COCO 12cl 14,0

Infused Tasmanian berry Whisky, Orange/yuzu juice home-made mix, fresh lemon, home-made passion fruit cordial, bitters orange/mandarin

L'AVARICE 17,5cl 14,0

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

CERISE DE CHINE 10cl 14,0

Lychee liqueur, Lillet blanc, rose water, verjus, cherry bitters

LA PARESSE (alcohol free) 18cl 11,0

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

RED WINES

	14cl	25cl	50cl	75cl
VAL DE LOIRE				
CHINON AOC Couly-Dutheil. Les Chatelières	6,0	11,0	22,0	32,0

BEAUJOLAIS

BROUILLY VIEILLES VIGNES AOC Domaine Dubost	6,0	11,0	22,0	32,0
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BOURGOGNE

BOURGOGNE PINOT NOIR AOP Millebuis	8,5	15,0	30,0	45,0
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HAUTES-CÔTES DE NUITS AOC Pierre Maizière. La Croix Saint Balthazar	9,0	16,0	32,0	48,0
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BORDEAUX

BORDEAUX SUPÉRIEUR AOC Château Haut-Mongeat AB	6,0	11,0	22,0	32,0
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HAUT-MÉDOC AOC Victoria II	7,5	13,5	27,0	40,5
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SAINT-ESTÈPHE Château Rocher Coutelin	9,0	16,0	32,0	48,0
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POMEROL AOC Le Carillon de Château Rouget	-	-	-	80,0
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VALLÉE DU RHÔNE

CÔTES DU RHÔNE AOC Les Trois Garçons	5,5	10,0	20,0	29,5
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CROZES-HERMITAGE AOC Cave de Tain	9,0	16,0	32,0	48,0
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CHÂTEAUNEUF-DU-PAPE AOC AB	AB14,0	25,0	50,0	75,0
Les Granières de la Nerthe				

ITALIE

PUGLIA IGT Lupo Meraviglia. Due Di Due	6,0	11,0	22,0	32,0
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BUBBLES AND CHAMPAGNES

	Coupe 11cl	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 -

	25cl	50cl	Happy Hour	BOTTLES	
DRAUGHT					
Astra Urtyp (blonde)	5,5	9,5	6,0	Duvel 8,5° 33cl	8,0
1664 (blonde)	6,0	11,5	8,0	La Chouffe 8,0° 33cl	8,0
Grimbergen (blonde)	6,0	11,5	8,0	Orval (frais ou tempéré) 6,2° 33cl	8,0
1664 blanc	6,0	11,5	8,0	La parisienne blanche 5,5° 33cl	8,0
Demory (IPA Paris)	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	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
Muscat 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

