



P'tit coco

TODAY'S SPECIAL *

* until rupture of stock

CROQUE

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MEAT

...

PASTA

...

CHEF'S SUGGESTION

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DESSERT

...

WINE OF THE MOMENT

14cl	25cl	50cl	75cl
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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 -

MIMOSA EGG (OUR WAY) bacon chips, chives	7,5
GRATINATED ONION SOUP	9,5
CHICKEN SPRING ROLLS sweet & chilli sauce	12,5
BURRATA pesto sauce, beet carpaccio	12,5
SHRIMP AVOCADO TARTAR cocktail sauce, grapefruit	12,5
COUNTRY TERRINE from MAS	8,5
LEEK WITH VINAIGRETTE mimosa egg	8,5



- SALADS -

COCO breaded chicken marinated in colombo spice, crouton, tomato, grana padano, mustard & honey sauce, romaine	17,5
BOBUN sliced beef, chicken spring rolls, peanuts, soy sprouts, carrot, cucumber, mint, rice noodles, romaine	18,5
VEGETARIAN POKE BOWL  feta cheese, melon, cucumber, radish, tomato, quinoa tabbouleh, romaine	17,5
SALMON POKE BOWL salmon tartare (raw fish), guacamole, melon, cucumber, radish, tomato, rice, romaine	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

- FOOD -

MOZARELLA, TOMATO, BASIL TORTELLI slightly spicy tomato sauce	16,5
TRADITIONAL FRENCH BEEF TARTAR knife-cut, prepared, unprepared or slightly seared, home-made fries, baby lettuce	19,5
FRENCH BEEF CHEESEBURGER WITH OR WITHOUT BACON cheddar sauce, home-made fries, baby lettuce	19,5
FLANK OF BEEF shallot sauce, grenaille potatoes with provence herbs	22,5
CHICKEN CURRY & COCONUT MILK WOK rice, seasonal vegetables	18,5
CHICKEN CLUB SANDWICH home-made fries, baby lettuce	18,5

- FOOOD -

FRENCH RIB EYE STEAK foytot sauce, home-made fries	32,0
SALMON TARTAR (raw fish) passion fruit vinaigrette, citrus, avocado, home-made fries, baby lettuce	23,5
ITALIAN-STYLE FRENCH BEEF TARTAR knife-cut, mozzarella, confit tomatoes, grana padano, fresh basil	20,5
MILANESE VEAL SCALOPE tomato sauce, linguine, grana padano	23,5
THAI-STYLE SHRIMP WOK rice noodles, seasonal vegetables	20,5
CORDON BLEU tartar sauce, chicken fillet, cooked ham, mozzarella, baby lettuce, home-made fries	19,5
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 core, salted butter fudge	10,5
VANILLA FLAN	9,0
COFFEE TIRAMISU	9,0
FROMAGE BLANC 0% seasonal fruits	8,0
PEAR TATIN TART vanilla ice cream	10,5
VANILLA CRÈME BRÛLÉE orange tile	9,5
GLUTTON 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, coconut, mango

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 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	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	Ptit Coco Cola 40cl	5,5
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)	7,0
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Cold pressed fruit juice	
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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	5,7
Orange, Apple, Pineapple, Tomato, Passion fruit, Cranberry, Raspberry, Mango	

- 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'ENVIE 12cl 14,0

Passion fruit infused vodka, edelflower 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 edelflower 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

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

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 11cl	Btl 75cl
CHAMPAGNE AOP Mumm Cordon Rouge - brut	14,0	80,0

CHAMPAGNE AOP R de Ruinart - brut	-	130,0
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CHAMPAGNE GRAND CRU AOP Cristal Louis Roederer - brut	-	350,0
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PROSECCO DOC San Martino - extra dry	8,0	40,0
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- 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

Astra Urtyp (blonde)
1664 (blonde)
Grimbergen (blonde)
1664 blanc
Demory (IPA Paris)
Pietra (Corse)
Picon bière

Happy
25cl 50cl Hour

BOTTLES

Duvel 8,5° 33cl 8,0
La Chouffe 8,0° 33cl 8,0
Orval (frais ou tempéré) 6,2° 33cl 8,0
La parisienne blanche 5,5° 33cl 8,0
Karmeliet triple 8,4° 33cl 8,0
Desperados 5,9°, Corona 4,6° 33cl 8,0
Liefmans fruitesse 3,8° 25cl 8,0
Alcohol-free beer 33cl 7,5

- APERITIFS -

Martini rouge, blanc, Dry 5cl
Campari 5cl
Porto rouge, blanc 5cl
Muscat 5cl
Suze 5cl
Lillet blanc, rosé 5cl
Saint-Raphaël ambré 5cl

Cinzano Aperitivo 5cl 5,5
Ricard, Pastis 5l, Casanis 2cl 5,5
Ricard plantes fraîches 2cl 5,5
Kir vin blanc 14cl 5,5
Prosecco 11cl 8,0
Kir Royal au Champagne 11cl 14,0
Cidre pomme Sassy AB 4,0° 33cl 8,0

