



Hot drinks - 4 à 12 cl

Coffee EXPRESSO	2,50€	CHOCOLAT CHAUD	4,50€
Coffee NOISETTE	2,70€	CHOCOLAT VIENNOIS	6,00€
Coffee AMÉRICAIN	3,00€	THÉ	4,00€
Coffee GRAND CRÈME	3,50€	Citron, Fruits rouges, menthe, Earl grey, Caramel	
CAPPUCCINO	3,90€	INFUSION	4,00€
IRISH COFFEE	12,00€	Tilleu, Verveine, Camomille	

Cold drinks - 4 à 33 cl

COCA-COLA, ZÉRO - 33CL	4,50€	JUS DE FRUIT - 25CL	4,50€
FANTA / ORANGINA - 25CL	4,50€	Orange, Abricot, Ananas, Pomme, Tomato	
FUZE TEA PÊCHE - 25CL	4,50€	JUS DE FRUIT FRAIS - 20CL	6,00€
PERRIER - 33CL	4,50€	Orange ou citron	
SCHWEPPES TONIC / AGRUMES - 25CL	4,50€	LIMONADE - 25CL	4,50€
SPRITE - 25CL	4,50€	SANBITTER SAN PELLEGRINO - 10CL	4,00€
DIABOLO - 25CL	4,50€	EAU MINÉRALE OU GAZEUSE - 75CL	6,00€
SIROP - 4CL	2,50€	EAU GAZEUSE CHATELDON - 75CL	8,00€
Grenadine, Pêche, Orgeat, Menthe, Fraise, Citron			

AN ALLERGY ?

Please let us know before ordering ! If you want to avoid surprises, know that our Chef uses allergens, gluten, shellfish, eggs, fish, peanuts, soy, milk, nuts, celery, mustard, sesame seeds, sulphites.

STARTERS

ROMA SALAD 	20€	ONION SOUP	14€
Tomatoes, mozzarella burrata, pesto, ham, mesclun		Onion soup with crouton, melted gratin cheese	
MIXED PLATE 	28€	WARM GOAT CHEESE AND HONEY 	19€
Cheese and charcuterie		Mesclun, tomatoes, walnuts, tangy apple	
NIÇOISE SALAD 	22€	FRESH BOWL VEGGIE  	21€
Tomatoes, eggs, cucumber, olives, celery, tuna, anchovies, pepper, spring onion, mesclun, radish		Tomatoes, radish, avocado, edamame, wakame, quinoa and soy sauce	
CHICKEN CÉSAR SALAD	21€	FRESH BOWL SAUMON OU POULET 	25€
Crispy chicken, anchovies césar sauce, Grana Padano cheese, roma salad, tomatoes		Marinated salmon or teriyaki chicken tomatoes, radish, avocado, edamame, wakame, quinoa and soy sauce	

Pasta

CHEF'S LASAGNA	21€	CHORIZO & GARLIC SPAGHETTI  	24€
Chef's beef lasagna - mesclun		Garlic, shallot, tomato sauce	
SPAGHETTI OU GNOCCHI 	19€	TRUFFLE RISOTTO	28€
Home-made tomato sauce or pesto		Cream, truffle, Grana Padano	
ANY CHANGE OF TOPPING	+3€	EXTRA PORTION	+6€
		Choice : Fresh fries, pan-fried vegetables, mixed salad, pilaf rice	

Child menu

12€
Specially cooked for our young picky little eaters,
offer them a king's feast ordering our child menu now !





« It's around a table that friends enjoy
the happiness of being together »



« It's around a table that friends enjoy
the happiness of being together »

Burgers

CHEESE BURGER	23€	AVOCADO BURGER	24€
Steak black Angus, cheddar, candied onions, tomato, pickles, secret sauce		Steak black Angus, guacamole, cheddar, tomato, candied onions, pickles, secret sauce	
CHICKEN BURGER	22€	DOUBLE STEAK "POTES"	29€
Chicken tenders, cheddar, tomato, candied onions, pickles, secret sauce		Double Black Angus steak, cheddar, red onions, tomato, pickles, secret sauce	
FRESH FRENCH FRIES	6€	VEGETARIAN BURGER	29€
Extra portion of fresh French fries		Veggie steak, mashed avocado, cheddar, tomato, candied onions, pickles, secret sauce	
ADDITIONAL STEAK	+8€	All our burgers are served with brioche bread and fresh French fries. To maintain the balance of flavours, we are unable to modify the ingredients.	
Black Angus			

Pinsa

MARGUERITA	14€	BURRATA	21€
Tomato sauce, cow's milk mozzarella, olives, origano		Tomato sauce, cow's milk mozzarella, tomatoes, ham, burrata di bufala, basil	
REGINA	16€	SALMON	19€
Tomato sauce, cow's milk mozzarella, fresh mushrooms, cooked ham, olives, origano		Cream, smoked salmon, cow's milk mozzarella, chive	
SPIANATA	17€	4 CHEESES	17€
Tomato sauce, cow's milk mozzarella, spianata picante, ricotta, olives		Tomato sauce, cow's milk mozzarella, goat cheese, blue cheese	
TRUFFE	32€	VEGETABLES	18€
Truffle cream, cow's milk mozzarella truffle carpaccio Tuber aestivum, fleur de sel – mesclun		Tomato sauce, cow's milk mozzarella, seasonal vegetables	
POULETTE	23€	CANNIBALE	23€
Cream, Fior di Latte mozzarella, chicken marinated in spices, onions		Tomato sauce, Fior di Latte mozzarella, minced meat, onions, egg	
GOAT CHEESE, HONEY	19€	EXTRA TOPPING	5/15€
Cream, cow's milk, mozzarella, goat cheese, honey		From 5 to 15€	
1 PINSA FOR 2 PERSONS	+4€		

Meat & Fish

BEEF CARPACCIO	19€	MIXED GRILL OF MEATS	35€
Beef carpaccio fresh french fries, mesclun		New potatoes and mesclun	
BEEF TARTARE	20€	PAL’S ENTRECOTE	28€
Traditional beef tartare fresh french fries & mesclun salad		Entrecote, bearnaise sauce, fresh french fries & mesclun salad	
HALF CHICKEN	26€	SALMON ESCALOPE	24€
Half free range marinated chicken, new potatoes & mesclun salad		Salmon escalope à la plancha citrus cream, pilaf rice & fried vegetables	
RIB OF BEEF	47€	SEA BREAM FILLET	26€
Fresh fries & mesclun, Sauce of your choice pepper or bearnaise. For 1 person, Approximately 500grs		Oven cooked sea bream fillet, olive oil, pilaf rice & fried vegetables	
WHOLE DUCK BREAST	29€	FRIED GAMBAS	34€
Fresh fries & mesclun, honey and ginger sauce		Fried gambas, garlic and parsley, pilaf rice	

Meat origin

France, UK, Holland, Ireland, EU

Desserts

DESSERTS OF THE DAY	12€	ESSENTIALS	10€
Dessert according to the inspiration of our pastry chef		Chocolate mousse or Panna cotta or Tiramisù	
GOURMET COFFEE	12€	GOURMET CHAMPAGNE	14€
Coffee or tea and sweet delights		Champagne and its sweet delights	
ICE CREAM COUPE	12€	ICE CREAM COUPE	14€
Dame Blanche, Tutti Frutti, Banana split		Colonel, Coteau glacial	
SCOOP OF ICE CREAM	3,5€	CHEESE PLATE	12€
Vanilla, chocolate, coffee, mint -chocolate, salted butter caramel, strawberry, lemon, passion fruit		Selection of ripened cheese	



TTC prices in € | Taxes and services included
antrepotes.com



TTC prices in € | Taxes and services included
antrepotes.com

