

## OUR DESSERTS **7€70**

### La Tentation avouée et... Pardonnée

A delicious nutella® tiramisù!

### Lost & Found Brioche

A thick slice of brioche soaked following grandma's recipe, then pan-fried and served with caramelized apples, drizzled with salted caramel, and a touch of whipped cream.

### Le Parad'ICE

Sundae Ice Cream: accompanied by 3 toppings :

*Coulis : Home-made Hot Chocolate, Salted Caramel, Red Berries, Exotic*

*Toppings : Speculoos, Praline hazelnuts, Caramelized apples, Amarena cherries.*

### Dit Papa

Delicious rum baba soaked in lemon and orange syrup served with whipped cream.

Supplement Don Papa rum shooter. **+5€10**

### My Chouchous

An irresistible duo of a craquelin choux filled with Italian ice cream and hot chocolate, and a craquelin choux with whipped cream.

### The Orgasmic

A delicious cheesecake topped with a slice of poached apple in blackcurrant, sprinkled with crumbled speculoos. It will make you melt with pleasure...

## OUR LITTLE SWEETS

Our little sweets :

Tiramisu verrine, baba verrine,

Italian ice cream/caramel/caramelized apple verrine, cheesecake with red fruit coulis verrine.

**2€10**  
LA VERRINE

## NOTRE CAFÉ "TRÈS" GOURMAND **8€40**

Coffee, Tea or Decaffeinated with sweet delicacies.

## OUR WINE SELECTION

### WHITE

Domaine de Montmain « Le Rouard »

AOP\* Bourgogne Hautes Côtes de Nuits

Les Cardounettes IGP\*\* Pays d'Oc 

Coteaux de l'Aubance AOC\*\*\* Coteaux de l'Aubance

Parfait avec le foie gras et les desserts ! Vin moelleux.

### ROSE

Les Cardounettes IGP\*\* Pays d'Oc 

Côtes de Provence AOP\* Côtes de Provence

Elliott de Beausoleil, rosé de prestige !

### RED

Malbec Cèdre Héritage AOP\* Cahors

Château Haut Maginet AOP\* Bordeaux

Les Cardounettes IGP\*\* Pays d'Oc 

Château de Marjolet Laudun AOP\* Côtes du Rhône Villages

Caramany « Terre Bœuf » par Morgane Baudaire

AOP\* Côtes du Roussillon - Villages Caramany

Château Croix de l'Orée Anjou - Famille Chauvin

Domaine de Montmain « Le Haut du Village »

AOP\* Bourgogne Hautes Côtes de Nuits

Château Cadet Bon AOP\* Saint-Emilion Grand cru classé

Connétable Talbot AOP\* Saint-Julien, Deuxième vin du Château Talbot

	Glass 15 cl	Carafe 50 cl	Bottle 75 cl
Domaine de Montmain « Le Rouard »	9€80	32€70	49€00
Les Cardounettes IGP** Pays d'Oc	4€05	13€70	19€20
Coteaux de l'Aubance AOC*** Coteaux de l'Aubance	5€60	18€90	27€90
Les Cardounettes IGP** Pays d'Oc	4€05	13€70	20€20
Côtes de Provence AOP* Côtes de Provence	6€40	21€10	31€90
Malbec Cèdre Héritage AOP* Cahors	5€50	18€30	27€60
Château Haut Maginet AOP* Bordeaux	4€35	14€40	21€00
Les Cardounettes IGP** Pays d'Oc	4€05	13€70	20€20
Château de Marjolet Laudun AOP* Côtes du Rhône Villages	5€50	18€30	27€60
Caramany « Terre Bœuf » par Morgane Baudaire	6€95	23€30	34€90
Château Croix de l'Orée Anjou - Famille Chauvin	4€95	16€55	24€95
Domaine de Montmain « Le Haut du Village »	8€50	28€30	42€50
Château Cadet Bon AOP* Saint-Emilion Grand cru classé			84€50
Connétable Talbot AOP* Saint-Julien, Deuxième vin du Château Talbot			86€40

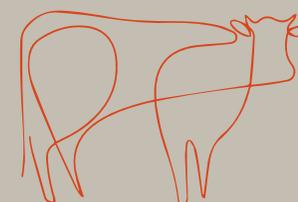
## OUR HOT DRINKS

Premium Colombian Coffee !

Espresso 100% Arabica	2€35
Decaffeinated	2€35
Double Espresso	3€95
Cappuccino	4€15
Hot chocolate	4€05
Tea and herbal infusions	3€15
Irish Coffee	8€95

## OUR DIGESTIFS & SPIRITS

Digestive - 4 cl	9€35
Poire Williams, Cognac VS, Rhum Don Papa, Vieille Prune de Souillac, Calvados Château Dubreuil	
Liquor - 4 cl	7€80
Get 27, Get 31, Amaretto, Bailey's, Limoncello	



# Assiette au bœuf

- MAISON DE QUALITÉ -

THE BEST  
SAUCE  
PARADIS  
IN THE CITY

AOP\* : Appellation d'Origine Protégée. IGP\*\* : Indication Géographique Protégée. AOC\*\*\* : Appellation d'Origine Contrôlée. Alcohol abuse is dangerous for your health. Drink in moderation. For your health, avoid snacking between meals - www.mangerbouger.fr - Net prices autumn - winter 2025-26.

## PLAISIR DE BULLES

	Glass 12 cl	Bottle 75 cl
Champagne* Deutz Brut Classic	13 <sup>€30</sup>	75 <sup>€10</sup>
Champagne* Deutz Rosé		103 <sup>€50</sup>
Blanc de Blancs N°B Lubess, vin pétillant	8 <sup>€10</sup>	39 <sup>€60</sup>

## OUR COCKTAILS

**With alcool : 10<sup>€85</sup>**

*Americano / Gin Fizz / Mojito / Piña Colada / Cuba Libre*

**Without alcool : 7<sup>€70</sup>**

*Virgin Mojito / Virgin Piña Colada / Vitamine Passion*

## OUR SPRITZ

**10<sup>€25</sup>**

*Aperol Spritz / Campari Spritz / Hugo Spritz*

## OUR APERITIFS

Ricard 4 cl	3 <sup>€95</sup>	Kir Royal N°B	8 <sup>€90</sup>
Martini blanc, rouge 8 cl	5 <sup>€10</sup>	Chivas 12 ans 6 cl	9 <sup>€75</sup>
Campari 8 cl	6 <sup>€30</sup>	Aberlour 6 cl	8 <sup>€20</sup>
Porto 6 cl	4 <sup>€25</sup>	Jack Daniel's 6 cl	8 <sup>€20</sup>
Suze 6 cl	3 <sup>€95</sup>	Absolut Vodka 6 cl	8 <sup>€20</sup>
Picon Bière 25 cl	6 <sup>€60</sup>	Gin Bombay Sapphire 6 cl	8 <sup>€20</sup>
Kir	4 <sup>€25</sup>	Hendrick's Gin 6 cl	9 <sup>€75</sup>

## OUR DRAUGHT BEERS

	White	Blond
Draught 25 cl	5 <sup>€40</sup>	4 <sup>€50</sup>
Draught 33 cl	7 <sup>€00</sup>	5 <sup>€80</sup>
Draught 50 cl	10 <sup>€05</sup>	8 <sup>€30</sup>

## OUR FRESH DRINKS

Still water, Gas water 50 cl	4 <sup>€50</sup>
Still water, Gas water 1 L	5 <sup>€90</sup>
Fruit Juice 25 cl	4 <sup>€90</sup>
<i>(ananas, orange, grapefruit, apple, tomato)</i>	
Soda 33 cl	4 <sup>€05</sup>

## LE MIDI EXPRESS

*(Except sundays and holidays)*

**15<sup>€80</sup>**

Bœuf Paradis platter *(env. 120g)*

**OR**

Choice of Tartare

*(approx. 120g)*

*(Le Classique, The Duck&Beef)*

**OR**

The Express Burger *(approx. 100g)*

+ Our fresh homemade fries.

## THE NO-COMPLEX SALAD

**19<sup>€50</sup>**

Mixed greens, roasted baby potatoes, confit duck gizzards, walnuts, button mushrooms, Agen prunes, poached eggs, crispy fried onions, smoked duck breast.

+ Our fresh homemade fries.

## KID'S MENU

*(For children under the age of 12)*

**10<sup>€95</sup>**

Half serving of Bœuf Paradise **OR** Fresh minced beef **OR** Salmon steak.

Paradise sauce and home-made French fries.

**+**

Ice Cream Sundae with Smarties.

## THE UNIQUE

**23<sup>€35</sup>**

Your salad with :  
a slice of foie gras  
or smoked salmon

**+5<sup>€30</sup>**

## WHILE WAITING

Fresh mixed salad,  
with Grana Padano\*.

WHILE  
WAITING  
+  
DISH

## OUR DISHES :

## OUR SPECIALTY

### Le Bœuf Paradis

Our authentic piece of beef selected from the Sirloin heart, cooked minute and thinly sliced with our exceptional Paradis sauce\*\*.\*. Home-made french fries (unlimited).

\*\*Customers say "it's hellishly good".

Herbs, butter, a drop of mustard, a hint of lemon and some well-kept secret ingredients... You be the judge !

approx 180g

**Suppl. 100g meat +11€80**

OR

### Le Rossini "Style"

Fresh home-made minced steak, slice of foie gras, stewed onions, truffle sauce.

Fresh  
home-made  
french fries  
(unlimited)

Vegetables  
casserole

OR

### Le Sweet Tiger : Chicken or Beef

With a shrimp skewer and Teriyaki sauce. A delicious combination !

OR

### The Fish Paradis +2€45

Salmon, real "Saint-Jacques" scallops and a shrimp skewer with our delicious Paradise sauce.

OR

### Homemade Burger *(approx. 180g)*

Brioche bun, fresh minced beef, mixed green salad, tomato, stewed onions, cheddar, bacon and Paradise sauce.

OR

### Le Tartare Classique

Our traditional recipe with capers, onions, pickles, parsley and home-made seasoning.  
*180g of knife-minced meat with fine seasoning.*

OR

### Duck & Beef Tartare

A tartare rich in flavors with smoked duck breast, cooked mushrooms, walnuts, fried onions, and truffle sauce. A true delight!  
*180g of knife-minced meat with fine seasoning.*

OR

### Le Tiradito Exotique of Salmon

Looking for freshness and travel.... Try this Peruvian typical dish composed of thin slices of raw salmon served with exotic soya sauce, pink peppercorn and coriander.  
*160g of raw salmon with fine seasoning.*