



MENU

STARTERS

- HOMEMADE COUNTRY TERRINE 5.90
- HEAD CHEESE TERRINE WITH MUSCADET WINE 6.90
- WARM HERRING WITH POTATOES 4.90
- TRIO OF STUFFED MUSHROOMS 5.90
(goat cheese, pork rillette, parsley butter)
- WARM PORK RILLAUDS, ANJOU TOMME CHEESE CREAM,
GREEN SALAD 9.90
- SNAILS X6 7.90 | X12 14.90
- GAZPACHO AND BRUSCHETTA WITH FRESH CHEESE 6.90
- EGG MAYONNAISE WITH HOMEMADE MACÉDOINE 3.90
- LEEK WITH VINAIGRETTE, TROUT ROE
AND PARMESAN SHAVINGS 4.90
- BONE MARROW WITH COUNTRY BREAD TOASTS 9.90

MAIN COURSES SIDE DISH REQUIRED

- TRUFFLE COQUILLETTES PASTA WITH HAM 9.90
- MAINE CHICKEN WITH HOMEMADE FRIES
1/4 CHICKEN 12.90 | 1/2 CHICKEN 23.90
- «ROI ROSE» PORK COLLAR WITH GRANDMOTHER-STYLE
PAN-FRIED POTATOES
FOR 1 12.90 | FOR 2 23.90
- GRILLED SAUSAGE, MASHED POTATOES, WINEGROWER'S SAUCE
FOR 1 12.90 | FOR 2 23.90
- BEEF BOURGUIGNON WITH COQUILLETTES PASTA 13.90
- TRADITIONAL VEAL BLANQUETTE WITH PILAF RICE 13.90
- TAGLIATELLE WITH CALF'S LIVER 14.90
- «MAISON GIRARDEAU» PIG'S TROTTER
WITH MASHED POTATOES 19.90
- HOMEMADE MOULES-FRITES (MUSSELS AND FRIES) 14.90
- ANGEVIN SALAD 14.90
(rillauds, Anjou tomme cheese, mushroom shavings, croutons,
tomatoes and meat-juice vinaigrette)
- WARM GOAT CHEESE SALAD 13.90
(roasted peppers and tomatoes, pine nuts, rosemary bread sticks)

DESSERTS

- RUM BABA 7.90
- ELDERFLOWER CRÈME BRÛLÉE 5.90
- CHOCOLATE LAVA CAKE WITH PEANUT CARAMEL 6.90
- PROFITEROLES 8.90
- RICE PUDDING WITH SALTED BUTTER CARAMEL
AND SPECULOOS 4.90
- SEASONAL FRUIT TART 3.90
- COLONEL (lime sorbet, vodka shot) 7.90
- SPARKLING STRAWBERRY 7.90
- «TROU SAUMUROIS» (Pear Sorbet with Pear Brandy) 7.90
- «CAFÉ COCHON» (House Specialty Coffee Dessert) 7.90

SEA FOOD

Served with homemade mayonnaise and fresh lemon

- WHELKS (SEA SNAILS) BOWL 10
- SHRIMP BOWL 10
- «FINE CLAIRE» OYSTERS NO.2
X6 9.90 | X12 18.90
- FISH MARKET SELECTION 12.90
4 oysters, 6 shrimp, 6 whelks

FROM THE GRILL

- «BURGER DU COPAIN», HOMEMADE FRIES 20
(homemade thyme-flower bun, homemade ketchup, locally
sourced organic beef patty, guanciale, pickles, tomatoes,
onions, arugula, and Saint-Nectaire cheese)
- FLANK STEAK (200G), HOMEMADE FRIES 20
- STEAK TARTARE (180G), PREPARED AT YOUR TABLE,
HOMEMADE FRIES 20

- BERNADEAU ANDOUILLETTE AAAAA
(Traditional French Sausage)
200G 17.50 | 500G 34

- GRILLED CATCH OF THE DAY,
HOMEMADE RATATOUILLE 16.90

Origin of the meat:
Ireland, France (Rouge des Prés breed)

AGED BEEF

- TODAY'S BEEF CUT 350G ORGANIC ROUGE DES PRÉS
SERVED WITH SALAD AND ONE CHOICE OF SIDE DISH 35
- LARGE PREMIUM BEEF CUT (APPROX. 1.2KG)
WITH SIDE DISHES 10/100G
(Rib Steak, Tomahawk, T-Bone)
and a little gift from the owners

- SIDE DISHES : DAUPHINOISE GRATIN, RICE, FRIES,
MASHED POTATOES, RATATOUILLE, SALAD

- SAUCES :
PEPPER, TARTARE, ROQUEFORT, ENTRECÔTE SAUCE,
ROQUEFORT CHEESE SAUCE, GRAPE MUST MUSTARD,
HOMEMADE KETCHUP, HOMEMADE MAYONNAISE

EXTRAS:
SIDE DISHES 5 | SALAD 3 | SAUCE 1

AGED CHEESES

- FOUR CHEESE PLATE 8.90
St Maure de Touraine, Morbier, Comté, St Nectaire

CHILDREN'S DISH

- PASTA/FRIES | HAM 9.90

List of Allergens Available on Request

DRINKS MENU



DRAFT BEERS

	25CL	33CL	50CL
1664	3.5	4.5	6.5
GRIMBERGEN BLONDE	4.5	5.5	8.5
BROOKLYN BODEGA RUN	4.5	5.5	8.5
BÊTE BLANCHE	4.5	5.5	8.5
ADD PICON	1.5		

1664 0.0% ALCOHOL-FREE BEER - BOTTLE 37.5CL 5,5
BACCHUS RASPBERRY BEER - BOTTLE 37.5CL 6,5



APERITIFS

KIR (WHITE WINE) 5
KIR (SPARKLING WINE) 5
PASTIS COMBIER/RICARD 3
MARTINI ROSSO 5
MARTINI BIANCO 5
RED PORT 5
WHITE PORT 5
SUZE 5
POMMEAU 5
GUIGNOLET D'ANJOU 5
WHISKY & COKE 7
CUBA LIBRE 7
VODKA ORANGE/PINEAPPLE 7



SOFT DRINKS

BREIZH COLA 33CL 4
BREIZH COLA ZERO 33CL 4
OASIS 25CL 4
ORANGINA 25CL 4
FUZETEA 25CL 4
BREIZH AGRUM 33CL 4
FANTA ORANGE 25CL 4
PERRIER 33CL 4
SYRUP 3
DIABOLO 3,2
FRUIT JUICES 4



HOT DRINKS

EXPRESSO 2,2
DOUBLE EXPRESSO 4
DECAF COFFEE 2,2
SMALL COFFEE WITH MILK 2,4
LARGE COFFEE WITH MILK 4,4
AMERICANO 2,4
ESPRESSO "NOISETTE" 2,4
TEA 4
ITALIAN COFFEE 2,2
IRISH COFFEE 9

MINERAL WATERS

	50CL	1L
PLANCOËT STILL WATER	3	5
PLANCOËT SPARKLING WATER	3	5

COCKTAILS 9

COSMOPOLITAN
Combiér triple sec (4cl),
Marie-Antoinette vodka (2cl), lemon
juice, cranberry juice, Crémant

MARGARITA
Tequila (5cl), triple sec, lime juice

AMERICANO
Campari (3cl), Martini Rosso (3cl),
Noilly Prat (3cl)

PIÑA COLADA
White rum (4cl), pineapple juice,
coconut cream

TI' PUNCH
Rum (5cl), cane sugar syrup, lime

ESPRESSO MARTINI
Vodka (4cl), coffee liqueur (2cl),
espresso, cane sugar syrup

SEX ON THE BEACH
Vodka (4cl), peach liqueur (2cl),
orange juice, cranberry juice

COCKTAIL DES COCHONS
Grand Cabaret gin (5cl), rose liqueur
(2cl), lemon, tonic water

GIN TONIC
Gin (4cl), tonic water

MOJITO
White rum (5cl), lime, fresh mint,
cane sugar, sparkling water



COCKTAILS BY COMBIER

ELIXIR TROPICAL
Elixir (4cl), pineapple juice,
lemon juice

PASTÈQUE TWIST
Gin (4cl), watermelon liqueur,
lemon juice, mimosa syrup

CLOVER CLUB
Gin (5cl), lemon juice,
raspberry syrup

GOLDEN PINEAPPLE
Pineapple liqueur (4cl), lime juice,
cane sugar syrup, tonic water

JARDIN SECRET
Original Combiér (triple sec), Meridor
Gin, elderflower, cucumber, lemon
juice, apple juice



SPRITZ SELECTION 7,5

CLASSIC SPRITZ
Combiér liqueur (6cl), Crémant
(6cl), sparkling water

HUGO SPRITZ
Elderflower liqueur (4cl),
Crémant (6cl), sparkling water

GUIGNOLET SPRITZ
cherry liqueur (4cl), Crémant
(6cl), sparkling water

COSMO SPRITZ
Combiér triple sec (4cl),
Marie-Antoinette vodka (2cl),
lemon juice, cranberry juice,
Crémant



NON-ALCOHOLIC COCKTAILS 6

VIRGIN MOJITO
Lime, fresh mint,
cane sugar, sparkling water

VIRGIN COLADA
Pineapple juice, coconut purée,
cane sugar

SPARKLING MAUVE
Blackcurrant and violet syrups,
lemon juice, sparkling water

BUBBLES DELIGHT
Elderflower and ginger syrups,
lemon juice, sparkling water