

**OUR SPRING SELECTION**



**La Tonnelle**



**THE GOURMET  
BISTOT**

**FRESH SEASONAL PRODUCE,  
FEEL-GOOD RECIPES.**

BIENVENUE À LA TONNELLE



Welcome to our table!

Sunny days are back, dishes are getting lighter, and flavours are coming to life...

To start, indulge in the freshness of Apulian burrata, our signature twist on the classic devilled egg, or the Bømlo salmon tartare with guacamole.

Then, savour grilled dishes infused with the aromas of the garrigue: marinated chicken, grilled pork pluma, and lamb skewers — a bold celebration of the season.

And because every meal deserves a sweet ending... discover our signature pavlova with roasted pineapple & passion fruit coulis, or our homemade molten chocolate cake.

Make yourself comfortable, take your time...  
Spring is best enjoyed both on the plate and around the table.

Enjoy your time at La Tonnelle.



# OUR BEERS

## ARTISANAL & LOCAL

**LA VOISINE** - 33 CL - **5,9**

### CRAFT BEER BREWED IN COIGNIÈRES :

BEER OF THE MOMENT : CHECK OUR BLACKBOARD

"NEYGE" WHITE BEER - 4.7°

"MARYLINE" BLOND BEER PALE ALE - 5°

"YGRITTE" AMBER BEER - 6.7°

"LILY" BEER IPA - 5.1°

## OUR OTHER BEERS

**LA LEFFE** - 5° - 33 CL - **4,9**

**LA DESPERADOS** - 5,9° - 33 CL - **4,9**

**LA CHOUFFE CHERRY** - 8° - 33 CL - **4,9**

**LA KRIEK MORT-SUBITE** - 4,5° - 33 CL - **5,9**

**LA DELIRIUM TREMENS** - 8,5° - 33 CL - **5,9**

**LA CORONA CERO** - 0,0° - 33 CL - ALCOHOL FREE **4,5**

LA VOISINE



LA VOISINE

Craft beer,  
brewed with passion  
in Coignières.



# OUR APERITIFS

**RICARD** - 2 CL - **3,5**

**KIR** - 13 CL - BLACKCURRANT, BLACKBERRY, OR PEACH **3,9**

**KIR ROYAL** - 13 CL - **7,9**

**MARTINI** - 5 CL - BIANCO OU ROSSO **4,5**

**PORTO** - 5 CL - **4,5**

**CUP OF CHAMPAGNE** BRUT DE L'AUCHE - 13 CL - **7,9**

**BOTTLE OF CHAMPAGNE** BRUT DE L'AUCHE **40**

# OUR DIGESTIFS

**COGNAC, CALVADOS, ARMAGNAC** - 4 CL - **5,9**

**GET 27, GET 31** - 5 CL - **5,5**

**AMARETTO** - 5 CL - **5,5**

**BAILEY'S** - 5 CL - **5,9**

# OUR WATERS

**STILL WATER DES ABATILLES** **3,9 (75 CL)**

**SPARKLING WATER DES ABATILLES** **4,5 (75 CL)**

# OUR RHUMS

- 5 CL -

**SAINT JAMES VIEUX VSOP** - 43° - MARTINIQUE **7,9**

**DON PAPA BAROKO** - 40° - PHILIPPINES **8,9**

**DIPLOMATICO RESERVA EXCLUSIVA** - 40° - VENEZUELA **8,9**

**HAVANA CLUB 7 ANS** - 40° - CUBA **9,9**

# OUR WHISKIES

- 5 CL -

**WILLIAM LAWSON** BLEND / SCOTLAND **5,7**

**BALLANTINES** BLEND / SCOTLAND **6,5**

**JAMESON** IRLAND **6,5**

**JACK DANIEL'S** BOURBON / TENNESSE **7,6**

**KAVALAN** TAIWAN **8,7**



# OUR SHARING BOARDS

FOR 2 OR 3

<b>ONIONS RINGS X 10</b> Barbecue sauce	<b>6,9</b>
<b>CHICKEN WINGS X 10</b> Fried chicken wings, barbecue sauce	<b>9,9</b>
<b>MIX TAPAS</b> Fried chicken wings, fried mozzarella sticks, onion rings, barbecue sauce	<b>13,9</b>
<b>SEAFOOD BASKET <small>NEW RECIPE</small></b> Homemade tuna mousse, Roman-style fried calamari, crispy shrimp tempura, served with tartar sauce	<b>14,9</b>



# OUR COCKTAILS

**COCKTAIL OF THE MOMENT**      **CHECK THE BLACKBOARD**

## OUR CREATIONS

**AUNT ROSE-MARIE'S  
PLANTER PUNCH** - 10 CL - **6,9**  
A rum-based cocktail with a touch of lime, vanilla, and a hint of cinnamon. Blended with guava, pineapple, and orange juices. Lovingly prepared following Aunt Rose-Marie's secret recipe.

**PINK FLOWER** - 20 CL - **9,9**  
Eristoff vodka, rose liqueur, cranberry juice & fresh lime

## OUR CLASSICAL COCKTAILS- 20 CL -

**MOJITO** + 1,5 MONIN RED BERRIES OR PASSION FRUIT PURÉE **8,9**  
Rhum Bacardi Carta Oro, lime, fresh mint, cane sugar, sparkling water

**PIÑA COLADA** **8,9**  
Rum, pineapple juice, and coconut cream

**SPRITZ APÉROL** ALSO AVAILABLE WITH LIMONCELLO **8,9**  
Prosecco, sparkling water, orange

**GIN TONIC** **8,9**  
Gin Bombay Sapphire, Schweppes Tonic, lemon

## OUR ALCOHOL FREE COCKTAILS- 20 CL -

**BORA BORA** **6,9**  
Pineapple juice, lime, Monin passion fruit purée, grenadine

**VIRGIN PINK FLOWER** **6,9**  
Rose sirup, vanilla sirup, cranberry juice & fresh lime

**VIRGIN PIÑA COLADA** **6,9**  
**VIRGIN MOJITO** **6,9**

# WINE BY THE GLASS

**CHARMES DE C.** **2,9**  
Château Domi-Cours.  
100% Merlot rouge. Bordeaux AOC.

**CÔTES DU RHÔNE** **4,7**  
Corinne DEPEYRE . Aromas of red fruits, violet, and liquorice.

**RED** **VIN DE LOIRE AOP coup de ♥** **4,7**  
Bourgeuil Domaine Audebert. 100% Cabernet Franc

**GRAVES** **5,7**  
Château le Bonnat. A 24-hectare estate owned by the Lesgourgues family, a true benchmark in Graves !

**BOURGOGNE ÉPINEUIL** **6,9**  
Pinot Noir, domaine Dampf Frères .

**JOLIE TERRE** **2,9**  
A simple Mediterranean getaway.

**ROSE** **CÔTES DE PROVENCE AOP** **4,7**  
Maurin des Maures. Perfect with one of marinated specialties.

**DOMAINE DE TERRA VECCHIA coup de ♥** **5,7**  
Ile-de-beauté IGP.

**L'ESPRIT D'A.** **3,5**  
L'esprit d'A. 100% Sauvignon blanc 2022. Bordeaux AOC.

**WHITE** **GEWURZTRAMINER** **6,5**  
Medium-sweet. Notes of peach, lychee and mango.

**PETIT CHABLIS** **6,7**  
Jean Marc Brocard.

# LET'S EAT!

## OUR SET MENUS

PROMOTIONAL OFFERS DO NOT APPLY TO SET MENUS  
WEEKLY SET MENUS ARE NOT AVAILABLE ON PUBLIC HOLIDAYS.

### WEEKLY SET MENU

**22,5**

**PETIT BISTROT**  
STARTER + MAIN COURSE  
OR  
MAIN COURSE + DESSERT  
DRINKS

**27,5**

**GRAND BISTROT**  
STARTER  
MAIN COURSE  
DESSERT  
DRINKS

**FOR ALL MEALS (LUNCH & DINNER)  
MONDAY TO FRIDAY (LUNCH ONLY)**

#### STARTER :

Homemade tuna rillettes  
Egg mayonnaise  
Country-style terrinee

#### MAIN COURSE :

Dish of the day (lunch only)  
Fresh minced beef steak (180 g)  
Fresh fish and chips  
Lemon & thyme chicken

#### DESSERT :

Apple tart  
Artisan ice cream (2 scoops of your choice)  
Homemade chocolate mousse  
Bourbon vanilla crème brûlée  
Gourmet coffee + 2,5

**UNLIMITED SELF-SERVE  
SOFT DRINK FOUNTAIN \***

### GRANDE TONNELLE MENU

**32,5**

Certain starters and main courses  
come with a supplement, clearly  
marked on the menu.

**7/7 LUNCH & DINNER**

**STARTER FROM THE MENU  
OR DAILY SPECIAL**

+

**MAIN COURSE FROM THE  
MENU OR DAILY SPECIAL**

+

**DESSERT OF YOUR CHOICE  
OR UNLIMITED DESSERT  
BUFFET**

+

**UNLIMITED SELF-SERVE  
SOFT DRINK FOUNTAIN \***

### KIDS MENU LES MINOTS (- 8 YO)

**9,9**

**AVAILABLE EVERY DAY, LUNCH & DINNER  
A SURPRISE GIFT FOR EVERY CHILD!**

**MAIN COURSE (CHOICE OF) :**

Crispy chicken tenders  
or Fish and chips  
or Cheeseburger

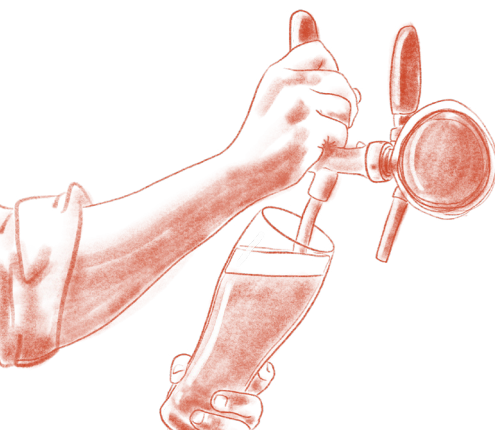
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**DESSERT (CHOICE OF) :**

Homemade cookie  
or 2 scoops of artisan ice cream  
or crêpe with Nutella or sugar

+

**UNLIMITED SELF-SERVE  
SOFT DRINK FOUNTAIN \***



### ABOUT THE DRINK FOUNTAIN\*

**ACCESS TO OUR DRINK FOUNTAIN IS INCLUDED WITH ALL MAIN COURSES,  
WHETHER YOU CHOOSE A SET MENU OR NOT.  
YES, REALLY. WE INSIST. IT'S OUR TREAT!**

**YOU'LL FIND UNLIMITED SODAS, BEER, CIDER, AND FLAVORED SYRUPS.**

\* EXCESSIVE ALCOHOL CONSUMPTION IS HARMFUL TO YOUR HEALTH. PLEASE DRINK RESPONSIBLY.



# OUR STARTERS

## STARTER OF THE MOMENT

Check the board for today's special

 **TWISTED DEVILLED EGGS** 6,9  
Free-range eggs, mayonnaise, Parmesan crumble, fresh chives

 **WAR GOAT CHEESE** 7,9  
Crispy, soft and comforting, served with honey or plain

**BURRATA FROM PUGLIA** 9,9  
Creamy, delicate and full of character.  
Olive oil, balsamic vinegar and focaccia

**CURED MEATS PLATTER** 9,9  
Le Mans pork rillettes, Lyon-style rosette, PDO Parma ham

**FRESH BÖMLO SALMON TARTARE & GUACAMOLE** 9,9  
Bell pepper vinegar dressing & Espelette pepper



OUR BÖMLO PRIMA SALMON IS SUSTAINABLY FARMED IN NORWAY, WITH FULL RESPECT FOR ITS NATURAL GROWTH CYCLE.



FRESH BÖMLO SALMON TARTARE & GUACAMOLE

LEMON & THYME CHICKEN



# OUR SEASONAL DISHES

SPRING UNDER THE TONNELLE

**LEMON & THYME CHICKEN** – 200 GR – **17,9**  
Marinated chicken breast with lemon and thyme

**GRILLED PORK PLUMA** – 180 GR – **18,9**  
Served with a reduced jus infused with fresh herbs

**LAMB SKEWER** – 180 GR – **20,9**  
Carefully selected shoulder cut for optimal tenderness, marinated with garrigue herbs

# OUR GRILLED & RAW SPECIALTIES

SELECTED BY GUILLAUME, OUR BUTCHER

- SAUCE OF YOUR CHOICE -

**FRESH GROUND BEEF** – 180 GR – **17,5**  
Delicious and 100 % French !

**FLANK STEAK** – 180 GR – **19,9**  
Best enjoyed rare or medium-rare. Shallot sauce

**RIBEYE STEAK** – 300 GR – **+ 6 € IN THE MENU** **27,9**  
Marbled, tender, and full of flavor

**BEEF TARTARE** – 100% FRENCH – **TARTARE XL 300 GR + 6 €**  
150 gr, prepared or not

**CLASSIC** **18,9**  
**ITALIAN STYLE WITH PARMESAN** **20,9**  
(served prepared)



FLANK STEAK



FRESH BÖMLO SALMON FILLET

# OUR MUST-TRY DISHES

**BAKED CAMEMBERT SHARING BOARD** **18,9**  
Coppa, Lyon-style rosette, PDO Parma ham, served with baby potatoes

**FRESH FISH & CHIPS** **17,9**  
Battered cod fillet, tartar sauce  sustainable catch

**FRESH BÖMLO SALMON FILLET** **19,9**  
Provençal Marinade: garlic, onion, bell pepper and a blend of herbse



# OUR BURGERS



THE BLUE CHEESE

## BURGER XXL + 4.5 € Double meet - double cheese

ALL OUR BURGERS CAN BE MADE VEGGIE:  
A VEGETABLE PATTY INSTEAD OF THE BEEF PATTY.



### BURGER OF THE MOMENT CHECK THE BLACBOARD

**THE SPICY CHEDDAR CHICKEN**  **17,9**  
Crispy chicken, melted cheddar, jalapeños, red onions, BBQ sauce, fresh brioche bun

**THE CHICKEN MOZZA BASIL** **17,9**  
Crispy chicken, melted mozzarella, smoked scamorza, fresh tomato, pesto, red onions, house sauce, fresh brioche bun

**THE SMASH** **17,9**  
SINGLE HIGH-HEAT SEAR FOR A CRISPY CRUST  
Smashed fresh beef patty, grilled bacon, cheddar, pickles, onions, fresh brioche bun

**THE MORBIER** **18,9**  
Fresh beef patty, melted Morbier cheese, grilled bacon, caramelized onions, crisp lettuce, mild mustard sauce, fresh bun

**THE BACON** **18,9**  
Fresh 125 g beef patty, melted cheddar, pickles, grilled bacon, tomato, red onions, house sauce, fresh bun

**THE VEGGIE** 100 % VEGGIE **18,9**  
Vegetable patty, melted cheddar, caramelized onions, roasted zucchini, brioche bun, house sauces

## OUR GOURMET SALADS

FRESH, COLORFUL, AND FULL OF FLAVOR... YOU WON'T RESIST!

### MY LITTLE GOAT

Warm goat cheese, walnut kernels, pumpkin seeds, grilled bacon, served on a bed of mixed baby greens

 **ALSO AVAILABLE IN A VEGGIE VERSION:** grilled bacon is replaced with roasted zucchini

### SO CRISPY

Crispy chicken strips, cheddar cubes, grilled bacon, red onions, homemade croutons, mixed baby greens

### TUTTI VEGGIE

Free-range hard-boiled egg, roasted peppers, roasted zucchini, baby potatoes, homemade croutons, cherry tomatoes, mixed baby greens, pumpkin seeds

### CAESAR SALAD

Parmesan, crispy chicken strips, cherry tomatoes, homemade croutons, romaine lettuce, Caesar dressing

### SIDE DISHES - CHOOSE YOUR FAVORITE

Crispy fries · White rice with caramelized onions · Green beans with garlic butter  
Baby potatoes · Seasonal vegetables · Fresh salad

**SAUCES :** Béarnaise - Pepper - Roquefort - Barbecue - Tartar



CAESAR SALAD

17,9

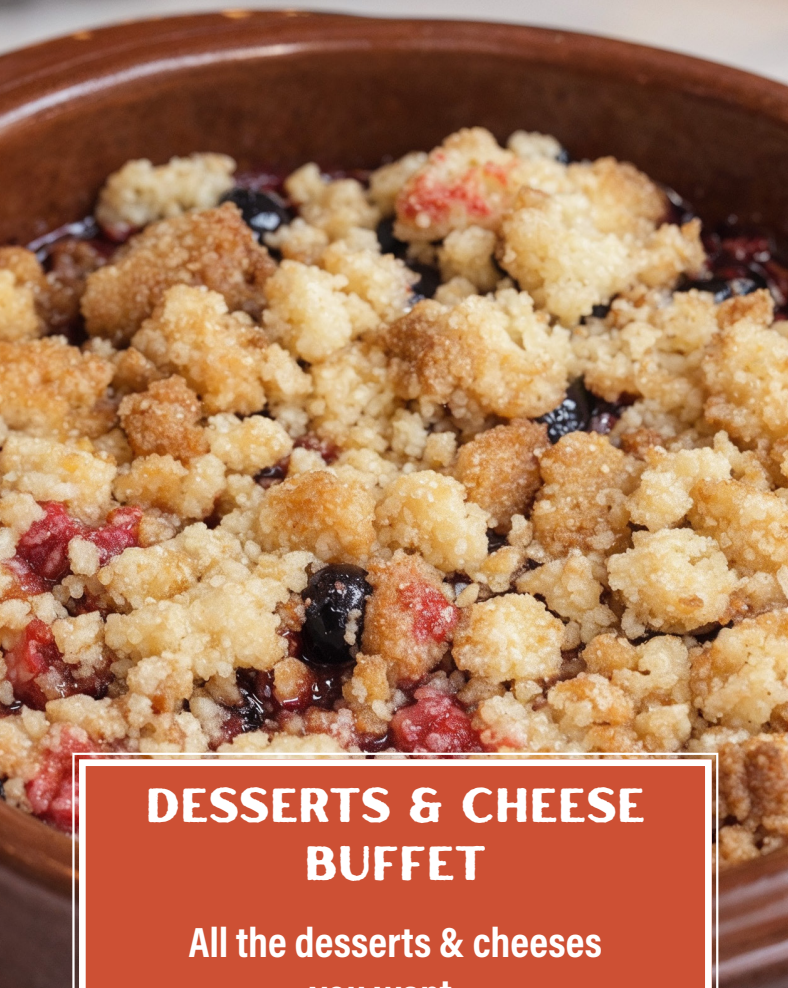
18,9

18,5

18,9

EXTRA SIDE DISH : + 3 €

EXTRA SAUCE : + 1 €



## DESSERTS & CHEESE BUFFET

All the desserts & cheeses  
you want...  
seasonal and delicious!

**9.90**

**ALL YOU CAN EAT**



DARK CHOCOLATE LAVA CAKE

# OUR DESSERTS

SERVED AT THE TABLE

## DESSERT OF THE MOMENT

Check the blackboard

### CHOCOLATE MOUSSE

Just like my dad used to make

6,9

### GOURMET COFFEE OR TEA

According to the Chef's inspiration and seasonal sweet treats

7,9

### VANILLA CRÈME BRÛLÉE

With Bourbon vanilla

7,9

### RED BERRY CRUMBLE

Stewed red berries with a hint of soft apple,  
topped with a golden, crispy crumble, served warm

7,9

### DARK CHOCOLATE LAVA CAKE

70% dark chocolate molten centre, Bourbon vanilla ice cream

8,5

### PINEAPPLE & PASSION PAVLOVA

Soft meringue, marinated roasted pineapple, passion fruit coulis

8,5

### FRENCH TOAST BRIOCHE

Salted butter caramel, Nutella or red berry coulis

8,9

### DAME BLANCHE SUNDAE

Bourbon vanilla ice cream, melted dark chocolate,  
homemade whipped cream, sliced almonds

8,9

### ARTISANAL ICE CREAM 3 scoops of your choice 6,5

**Ice cream** : Bourbon vanilla, Swiss dark chocolate, 100% Arabica coffee,  
California pistachio, salted butter caramel

**Sorbet** : Sicilian lemon, mango, blackcurrant, raspberry, strawberry

Add a 3rd scoop ? + 1,5 €

Homemade whipped cream + 1,5 €

### CHEESE TRIO

Seasonal selection, of course !

4,9

## TO FINISH

A LITTLE PICK-ME-UP



### ESPRESSO OR REGULAR COFFEE

2,3

### LATTÉ ou CAPPUCCINO

4,3

### THEA KUSMI TEA

2,9

### COFFEE & COOKIE

3,3

### GOURMET COFFEE ou TEA

7,9

## DIGESTIF

### COGNAC, CALVADOS, ARMAGNAC -4 CL-

5,9

# OUR WINE CELLAR



## RED

	GLASS	CARAFE	BOTTLE
	15CL	50CL	75CL
<b>CHARMES DE C.</b> Château Domi-Cours. 100% Merlot rouge. Bordeaux AOC. Notes of redcurrant and black cherry..	2,9	8,9	13
<b>CÔTES DU RHÔNE</b> Corinne DEPEYRE . A subtle balance between peppery notes and dark fruit.	4,7	14,9	21
<b>VIN DE LOIRE AOP</b> Bourgeuil Domaine Audebert. 100% Cabernet Franc Pleasant red fruit aromas with smooth, supple tannins.	4,7	15,3	22,3
<b>GRAVES</b> Château le Bonnat. A 24-hectare estate owned by the Lesgourgues family, a true benchmark in Graves. With notes of cherry, clove and gentle spices..	5,7	18,3	26,4
<b>BOURGOGNE ÉPINEUIL</b> Pinot Noir, domaine Dampfrères . Ruby-red colour with purplish highlights. A rich, expressive nose of warm blackcurrant, lingonberry and blueberry.	6,9	22,4	31,9

## ROSÉ

<b>JOLIE TERRE</b> A simple Mediterranean getaway Fruity nose with a hint of anise, citrus and white fruit notes.	2,9	8,9	13
<b>CÔTES DE PROVENCE AOP</b> Maurin des Maures. Pale peach colour. Aromas of small red berries.	4,7	14,9	21
<b>DOMAINE DE TERRA VECCHIA</b> Ile-de-beauté IGP. Bright pale rosé with light orange hues. Fresh herb notes and delicate citrus aromas.	5,7	18,3	27

## WHITE

<b>L'ESPRIT D'A.</b> L'esprit d'A. 100% Sauvignon blanc 2022. Bordeaux AOC. Fresh & lively.	3,5	10,9	15
<b>GEWURZTRAMINER</b> Medium sweet. Famille Hauller. Golden-yellow colour with bright golden highlights. A rich, expressive nose with notes of peach, lychee and mango.	6,5	20,9	30,9
<b>PETIT CHABLIS</b> Jean Marc Brocard. Pale golden-yellow colour. A lively, expressive nose with delicate citrus notes.	6,7	21,9	32

Spin the Wheel of Fortune and  
discover your price !

