

OUR AUTUMN SELECTION



**THE GOURMET
BISTOT**

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

Welcome to La Tonnelle

This autumn, La Tonnelle is celebrating three new collaborations, all sharing the same goal: to bring you outstanding products, carefully selected with passion.



WINES — THE EXPERTISE OF A MOF SOMMELIER

Our wine list is now curated by Nicolas Vialettes, holder of the prestigious Meilleur Ouvrier de France title in Sommellerie, with each wine carefully selected to complement our cuisine.



THE BURGER — 2024 FRENCH BURGER CHAMPION

Discover the burger created by Anthony Pautrat, winner of the 2024 French Burger Championship: the very recipe that earned him the title, now available this season at La Tonnelle.



MEAT — FROM FARM TO TABLE

We are also delighted to announce our new partnership with Ferme Lorin, located in Moutiers-au-Perche, Normandy. This family-run farm supplies us directly from its own livestock, allowing us to offer carefully sourced cuts including our flank steak and ribeye.

And, as always, the same philosophy remains: generous, indulgent and convivial cuisine, featuring new seasonal dishes alongside our unlimited dessert & cheese buffet.

Sit back, relax... and savour autumn at La Tonnelle!

We hope you have a wonderful time with us.





OUR WINE CELLAR

Wine selection curated by Nicolas Vialettes,
Meilleur Ouvrier de France in Sommellerie

RED

	GLASS 15CL	CARAFE 50CL	BOTTLE 75CL
SAINT CHINIAN Deep purple in colour, this wine charms with aromas of red and black fruits, enhanced by spicy notes.	3,2	9,9	14,5
CÔTES DU RHÔNE CORINNE DEPEYRE Based in the Drôme Provençale, Corinne Depeyre produces a juicy, supple wine with aromas of black cherry and stewed strawberry.	4,9	15,9	23,2
BORDEAUX SUPÉRIEUR LE B BY MAUCAILLOU A generous and intense wine offering immediate pleasure. Merlot brings a velvety, silky texture that pairs beautifully with grilled red meat.	4,9	15,9	23,2
SAUMUR-CHAMPIGNY "TUFFE" DOMAINE DES SANZAY From one of the Loire Valley's renowned appellations, Domaine des Sanzay brings out the best in Cabernet Franc, with perfectly ripe fruit and delicate peppery notes.	5,9	18,9	27,4
BOURGOGNE ÉPINEUIL DOMAINE DAMPT Floral, subtle and elegant, this Pinot Noir offers aromas of fresh, tangy fruit with remarkable purity.	6,9	22,4	31,9

ROSÉ

SAINT CHINIAN Produced near the Mediterranean coast, this is a generous and flavourful rosé, made for immediate enjoyment.	3,2	9,9	14,5
CÔTES DE PROVENCE AOP With aromas of red berries and vineyard peach, this wine is an invitation to make summer last a little longer.	4,9	15,5	21,9
IGP ILE DE BEAUTÉ DOMAINE DE TERRA VECCHIA A taste of Corsica, with fresh aromas of herbs, grapefruit and white flowers.	5,9	18,9	27,9

WHITE

SAINT CHINIAN A dry white wine from the Languedoc, with an expressive, aromatic nose combining notes of white flowers and citrus zest.	3,2	9,9	14,5
IGP VAL DE LOIRE SAUVIGNON BLANC MICHEL LAURENT Bright, crystal-clear and fresh, this Sauvignon is driven by citrus and fresh grapefruit notes. Its lively character pairs beautifully with Bömlo salmon.	4,9	15,9	23,2
AOP CÔTES DU RHÔNE MICHEL CHAPOUTIER Michel Chapoutier is one of the Rhône Valley's benchmark producers. A ripe, generous wine with orchard-fruit aromas, richness and a beautifully rounded texture.	5,9	18,9	27,9
SAINT-VÉРАН GRANDE RÉSERVE TERRES SECRÈTES From one of Burgundy's renowned appellations, this Chardonnay is bright, fresh, lively and mouth-watering, offering a perfect balance between richness and minerality.	6,9	22,5	32,9

OUR BEERS

ARTISANAL & LOCAL

LA VOISINE – 33 CL –

5,9

CRAFT BEER BREWED IN VILLIERS-ST-FRÉDÉRIC

BEER OF THE MOMENT

PLEASE SEE THE SPECIALS BOARD

"NEYGE" WHITE BEER – 4.7 °

"MARYLINE" BLOND BEER PALE ALE – 5 °

"YGRITTE" AMBER BEER – 6.7 °

"LILY" BEER IPA – 5.1 °



LA VOISINE

Founded in 2019, La Voisine Brewery began its journey in Coignières before settling in Villiers-Saint-Frédéric in 2026.

Driven by a passion for craftsmanship and local produce, La Voisine creates organic beers brewed by hand, unfiltered and bottle-conditioned. The barley and hops are sourced from the Yvelines region, giving each beer an authentic local identity and a distinctive character..



OUR OTHER BEERS

LA LEFFE – 5 ° – 33 CL –

4,9

LA CORONA – 4,5 ° – 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**

OUR COCKTAILS

COCKTAIL OF THE MOMENT

PLEASE SEE THE SPECIALS BOARD

OUR CREATIONS



AUNT ROSE-MARIE'S

PLANTER PUNCH – 10 CL –

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.

NORMANDY SPRITZ – 12 CL –

Artisanal liqueur from Maison Bouvier with pear, vanilla and gentian, dry apple cider and sparkling water

OUR ALCOHOL FREE COCKTAILS- 20 CL –

BORA BORA

Jus d'ananas, citron vert, purée de passion Monin, grenadine

APPLE & RASPBERRY

Apple juice, Monin raspberry purée, lemon and lemonade

VIRGIN PIÑA COLADA

VIRGIN MOJITO

6,9

8,5

6,9

6,9

6,9

6,9



MOJITO

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

GIN TONIC

8,9

Gin Gibson's, Schweppes Tonic, citron

SPRITZ APÉROL

ALSO AVAILABLE WITH LIMONCELLO

8,9

Prosecco, sparkling water, orange

SPRITZ SAINT GERMAIN

10,9

St-Germain liqueur, Prosecco, sparkling water and lemon zest

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



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

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

22,9

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

27,9

GRAND BISTROT
STARTER
MAIN COURSE
DESSERT
DRINKS

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

STARTER :

Egg mayonnaise
Homemade mackerel rillettes
Country-style terrine, gherkins

MAIN COURSE :

French free-range chicken supreme
mushroom sauce
Fresh MSC-certified fish and chips
Fresh 180 g beef patty
Dish of the day

DESSERT :

Apple tart
Artisan ice cream (2 scoops of your choice)
Homemade chocolate mousse
Bourbon vanilla crème brûlée
Gourmet coffee + 2.5
Dessert buffet + 5
(weekdays at lunchtime only)

UNLIMITED SELF-SERVE
SOFT DRINK FOUNTAIN *

GRANDE TONNELLE MENU

32,9

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

+

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 SHARING BOARDS

FOR 2 OR 3

ONIONS RINGS X 10

Barbecue sauce

6,9

CHICKEN WINGS X 10

Fried chicken wings, barbecue sauce

9,9

ROASTED CAMEMBERT

Honey & walnuts

9,9

MIX TAPAS

Fried chicken wings, fried mozzarella sticks, onion rings, barbecue sauce

13,9

SEAFOOD BASKET

Homemade mackerel rillettes, Roman-style fried calamari, crispy shrimp tempura, served with tartar sauce

14,9



ROASTED CAMEMBERT

OUR STARTERS

STARTER OF THE MOMENT

Please see the specials board

WARM GOAT'S CHEESE SALAD



7,9

Roasted grapes, walnuts, balsamic vinegar or honey

HOMEMADE PUMPKIN VELOUTÉ



8,9

Bleu d'Auvergne cheese, toasted hazelnuts

GOURMET EGG

9,9

Poached egg, Parmesan cream & crispy bacon

GUINEA FOWL PÂTÉ EN CROÛTE WITH MORELS & PISTACHIOS

9,9

Maison Bolard. Baby leaf salad & gherkins

BÖMLO SALMON GRAVLAX HOMEMADE

10,9

Coriander, citrus & pink peppercorns. Lemon cream



GOURMET EGG

HOMEMADE BÖMLO SALMON GRAVLAX



NORWEGIAN SALMON RAISED IN THE OPEN SEA, IN THE COLD WATERS SURROUNDING THE ISLAND OF BÖMLO, IN CONDITIONS CLOSE TO ITS NATURAL HABITAT.

THE MEATS FROM FERME LORIN

FARMER & ON-FARM BUTCHER IN MOUTIERS-AU-PERCHE (61)



*Nicolas Vialettes, Meilleur Ouvrier de France in Sommellerie, recommends enjoying these exceptional cuts with **Le Bordeaux Supérieur Le B by Maucaillou** + 4,9*

- SAUCE OF YOUR CHOICE -

SIRLOIN FLAP STEAK - 170 GR -

Belgian Blue, Blonde d'Aquitaine, Limousin or Parthenaise. Subject to availability

19,9

RIBEYE STEAK - 300 GR - + 6 € AS PART OF THE SET MENU

Breed selected according to availability

27,9

A family-run farm in the heart of the Perche, where cattle are raised outdoors across 100 hectares of pasture and fed mainly on grass and hay produced on the farm.

Farm-reared meat, locally sourced and served from farm to table.



SIRLOIN FLAP STEAK

OUR BEEF FAVORITES

100% FRENCH BEEF

FRESH BEEF PATTY - 180 GR -

Choice of side and sauce

17,9

BEEF TARTARE **XXL VERSION + 6 € AS PART OF THE SET MENU**

150 g, prepared or unseasoned

CLASSIC

CLASSIC

18,9

XXL VERSION
300 GR

24,9

ITALIAN-STYLE WITH PARMESAN

(served prepared)

20,9

26,9

BEEF TARTARE ITALIAN-STYLE WITH PARMESAN



OUR BURGERS



ANTHONY PAUTRAT
CHAMPION DE FRANCE DE BURGER 2024

THE FRENCH CHAMPION BURGER

CREATED BY ANTHONY PAUTRAT,
2024 FRENCH BURGER CHAMPION

21,5

XXL VERSION + 5 €

Burger bun, cubeb pepper, melted Cantal cheese, 125 g fresh beef patty, leek pickles with fresh herbs, warm corn & whisky sauce

A flavour-packed burger we are delighted to bring to La Tonnelle for you to discover !



Anthony Pautrat began his career as a pastry chef before developing a passion for the world of burgers.

In 2024, he was crowned French Burger Champion.

His secret: quality ingredients, generosity and original flavour combinations, all inspired by his pastry-making expertise.

OUR OTHER RECIPES

CLASSIC & INDULGENT

THE BURGER OF THE MOMENT

PLEASE SEE THE SPECIALS BOARD

THE CHICKEN ALSO AVAILABLE SPICY

Brioche bun, crispy chicken, melted cheddar, red onion, tomato, barbecue sauce

THE SMASH

COOKED ONE WAY ONLY, FOR A CRISP, CARAMELISED CRUST

Fresh smashed beef patty, grilled bacon, cheddar, pickles, caramelised onions, ketchup-mustard sauce, fresh brioche bun

THE BACON

125 g fresh beef patty, melted cheddar, pickles, grilled bacon, tomato, red onion, house sauce, fresh bun

THE VEGGIE BURGER 100 % VEGETARIAN

Vegetable patty, melted cheddar, caramelised onions, roasted courgette, roasted pumpkin, fresh brioche bun



ALL OUR BURGERS CAN BE MADE VEGETARIAN, WITH A VEGETABLE PATTY INSTEAD OF THE BEEF PATTY.



BEST ENJOYED WITH OUR LOCAL BEER
LA VOISINE

5,9

CLASSIQUE



18,9

VERSION
XXL



23,9

17,9

22,9

17,9

22,9

18,9

23,9

18,9

23,9

GATINATED DUCK PARMENTIER



FRESH FISH

FRESH MSC-CERTIFIED FISH & CHIPS *sustainably sourced* **17,9**
Fresh cod fillet, breaded and fried, served with tartare sauce



FRESH BÖMLO SALMON FILLET **20,9**
Béarnaise sauce



NORWEGIAN SALMON RAISED IN THE OPEN SEA, IN THE COLD WATERS SURROUNDING THE ISLAND OF BÖMLO, IN CONDITIONS CLOSE TO ITS NATURAL HABITAT.

AUTUMN DISHES

CAPELIN HAND-CUT SAUSAGE – 200 GR – **18,9**

Meat jus & baby potatoes

Made with French pork fed on chestnuts

FRENCH YELLOW CHICKEN SUPREME **18,9**

Creamy mushroom sauce

OVEN-BAKED CAMEMBERT **18,9**

Rosette de Lyon salami, Serrano ham & baby potatoes

GRATINATED DUCK PARMENTIER **21,9**

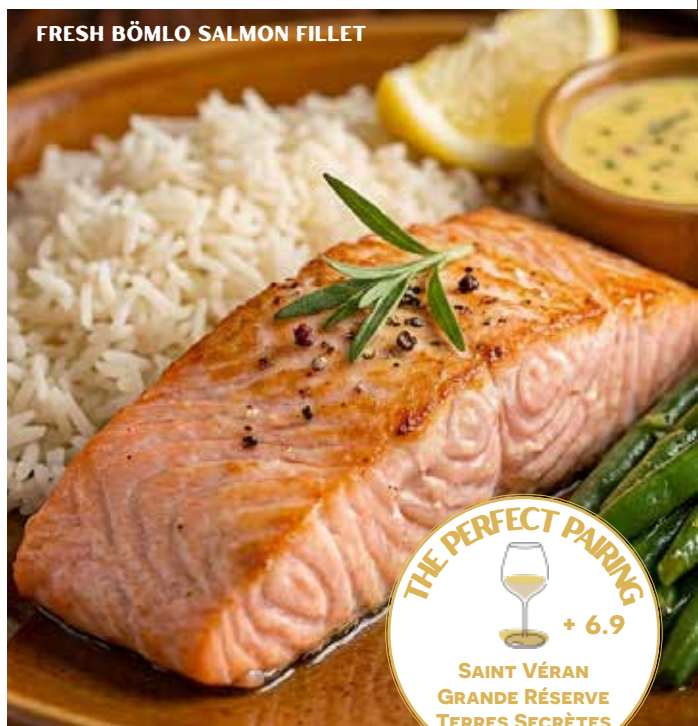
Rich jus

7-HOUR SLOW-COOKED BEEF CHEEK **24,9**

Reduced cooking jus

+ 4 € PART OF THE SET MENU

FRESH BÖMLO SALMON FILLET



OUR GOURMET SALADS

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

MA BIQUETTE

Warm goat's cheese, walnut halves, pumpkin seeds and grilled bacon on a bed of baby leaves

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

SO CRISPY

Crispy fried chicken strips, diced cheddar, grilled bacon, red onion, homemade croutons and baby leaves

TUTTI VEGGIE

A colourful, crunchy vegetarian salad with free-range hard-boiled egg, roasted pumpkin and courgette, diced Comté cheese, pumpkin seeds, homemade croutons and baby leaves

AUTUMN SALAD

Baby leaves, roasted pumpkin, Bleu d'Auvergne cheese, grilled bacon, toasted hazelnuts & homemade croutons

CHOICE OF SIDES

Crispy fries – White rice with vegetables – Green beans with butter and garlic – Baby potatoes
Vegetables of the day – Fresh salad

ADDITIONAL SIDE: + € 3

SAUCES :

Béarnaise – Pepper – Roquefort – Barbecue – Tartare – Shallot

EXTRA SAUCE: + € 1

OUR DESSERTS

PLATED AND SERVED AT THE TABLE

DESSERT OF THE MOMENT

Please see the specials board

CHOCOLATE MOUSSE HOMEMADE 7,5

Just like my dad used to make !

GOURMET COFFEE OR TEA 7,9

A selection of sweet treats inspired by the Chef

CRÈME BRÛLÉE 7,9

Bourbon vanilla

DARK CHOCOLATE FONDANT HOMEMADE 7,9

70% dark chocolate molten centre, Bourbon vanilla ice cream

PINEAPPLE CARPACCIO 8,5

Thin slices of marinated pineapple, coconut sorbet, toasted coconut shavings

FRENCH TOAST BRIOCHE 8,5

Salted butter caramel sauce OR Nutella

TARTE TATIN HOMEMADE 8,5

A timeless classic served with homemade whipped cream

DAME BLANCHE SUNDAE 8,9

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

ARTISANAL ICE CREAM 3 scoops of your choice 6,5

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

Sorbet : Sicilian lemon, mango, blackcurrant, raspberry, passion fruit

Extra homemade whipped cream + 1,5 €

TRIO OF CHEESES 4,9

Seasonal, of course!

AND TO FINISH...

A COFFEE, AND YOU'RE GOOD TO GO!



ESPRESSO 2,3

CAFÉ CRÈME OR CAPPUCCINO 4,3

TEA KUSMI TEA 2,9

COFFEE & COOKIE 3,3

GOURMET COFFEE OR TEA 7,9

DIGESTIFS

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

DESSERT & CHEESE BUFFET

All the desserts & cheeses you could
wish for...
with seasonal favourites too!

9.90

ALL-YOU-CAN-EAT !

HOMEMADE TARTE TATIN

Spin the Wheel of Fortune and discover your price !



All prices are in euros and include service
Autumn 2026