



The background is a repeating pattern of a classic French-style wallpaper. The pattern features figures in a domestic setting, possibly a parlor or a study, with ornate furniture and decorative elements. The color palette is primarily red and beige. Overlaid on this pattern is a large, semi-transparent white graphic element that resembles a stylized, abstract shape, possibly a letter 'A' or a similar geometric form. This element is centered and serves as a backdrop for the text.

DRINKS
& CELLAR

SOFT DRINKS

Carola red, green, blue	50cl	4,5€
Sparkling yuzu drink	34cl	9€
Fentimans Rose Lemonade	27,5cl	6€
Orange blossom & rosemary lemonade	33cl	6€
Botanical water	33cl	6€
Verbena & everlasting		
Schweppes Indian Tonic	25cl	6€
Schweppes Hibiscus Tonic	20cl	6€
Fever Tree Ginger Beer	20cl	6€
Ginger Ale	20cl	6€
Drims grapefruit soda	20cl	6€
Pepsi / Pepsi Max	33cl	6€
Our Alain Milliat selection :		
Rennet apple juice	20cl	7€
White peach nectar	20cl	7€
Sengana strawberry nectar	20cl	7€
Mango nectar	20cl	7€
Red tomato juice	20cl	7€
Freshly squeezed orange juice	20cl	6€
Fresh fruit juice of the day	25cl	7€
Thé glacé de Madame C	20cl	5€
Hibiscus glacé	20cl	5€
Cold brew café	20cl	5€
Iced Latte	20cl	5€
Iced Matcha Latte	20cl	6€

our selection

- Cocktails -

“FRENCH” BLOODY MARY

13€

Nuage vodka infused with Alsatian horseradish,
spicy home-made sauce, pickles,
Alain Milliat tomato juice, mustard

Spicy, salty, hot

- a non-alcoholic version is available -

PERFECT PEACHY LADY

18€

Nuage gin, white Ponthier peach puree,
Nana Ding Dragon jasmin green tea,
Veuve Clicquot Ponsardin champagne

Fruity, floral, bubbly

- a non-alcoholic version is available -

MADAME C ESPRESSO MARTINI

14€

Renaissance vodka, Algebra coffee liqueur,
Balbronn Hagmeyer strawberries, espresso, cane sugar

*Roasted, gourmet,
fruity*

GENMAICHA FIZZ

14€

St-Rémy brandy, home-made Genmaicha tea syrup,
lactic acid, sparkling water

Fresh, herbal, green

MADAME C'S WINE CELLAR

Whites

ALSACE

	12cl	75cl
Riesling, <i>Le Dandy, Domaine Jean Huttard</i>	8€	48€
Gewurztraminer, <i>Orchidées Sauvage, Domaine Muré</i>	7,5€	45€
Sylvaner Vieilles Vignes, <i>Domaine Siebert</i>	7€	42€
Pinot Blanc et Auxerois, <i>Paar, Domaine Mélanie Pfister</i>	8€	48€

BEAUJOLAIS & BURGUNDY

	12cl	75cl
Beaujolais blanc, <i>Sur le Granit, Domaine Bulliat</i>	7€	42€
Chablis, <i>Billaud-Simon</i>	11€	66€
Pouilly Fuissé 1^{er} Cru, <i>Aux Chailloux, Domaine Trouillet</i>		77€

RHÔNE & LANGUEDOC

	12cl	75cl
Crozes Hermitage, <i>Cuvée particulière, Domaine Remizières</i>	9€	54€
Corbières, <i>Classique, Château Ollieux Romanis</i>	7€	42€
Saint Joseph, <i>Christophe Pichon</i>		65€
Condrieu, <i>Pur 100, Christophe Pichon</i>		85€
Château Neuf du Pape, <i>Pur Clairette, Domaine Usséglio</i>		86€

LOIRE

	12cl	75cl
Touraine Sauvignon Blanc, <i>Domaine Pascal Gibault</i>	6€	36€
Touraine Chenonceaux, <i>Domaine Pascal Gibault</i>	8€	48€

MADAME C'S WINE CELLAR

Reds

ALSACE

	12cl	75cl
Pinot Noir, <i>La Barrique du Noir de Katz, Domaine René Meyer</i>	7,5€	45€
Pinot Noir, <i>Côte de Rouffach, Domaine Muré</i>		66€

BEAUJOLAIS & BURGUNDY

	12cl	75cl
Saint Amour, <i>Esprit de Séduction, Terroirs Originels</i>	7,5€	45€
Moulin à Vent, <i>Les Thorins, Terroirs Originels</i>	7,5€	42€
Nuits St Georges, <i>Les Montrozières, Domaine Faiveley</i>		85€
Mercurey, <i>Vieilles Vignes, Domaine Faiveley</i>		66€

RHÔNE

	12cl	75cl
Vacqueyras, <i>Templiers, Domaine le clos des Cazeaux</i>	7,5€	45€
Cairanne, <i>Réserve des seigneurs, Oratoire St Martin</i>	8€	48€
Saint Joseph, <i>Christophe Pichon</i>		59€
Côte Rôtie, <i>Promesse, Christophe Pichon</i>		89€
Cornas, <i>Domaine Remizière</i>		79€

LANGUEDOC

	12cl	75cl
Terrasse du Larzac, <i>Mas de la Séranne, Clos des immortelles</i>	8€	48€
Pic Saint Loup, <i>Héritage, Domaine Gerard Bertrand</i>	7,5€	45€
Corbière, <i>parcellaire La Forge, Domaine Gerard Bertrand</i>		85€
Corbière, <i>parcellaire Clos d'ORA, Domaine Gerard Bertrand</i>		250€

LOIRE

	12cl	75cl
Touraine, <i>Emotion, Domaine Pascal Gibault</i>	7€	42€

MADAME C'S WINE CELLAR

Rosé wines & champagne

ROSÉS

	12cl	75cl
Rosé AOP Languedoc, <i>Art de vivre, Domaine Gerard Bertrand</i>	6,5€	39€
Côtes de Provence, Miraval, Domaine Miraval	8€	48€

CHAMPAGNES

	12cl	75cl
Champagne <i>Veuve Cliquot</i>	13€	90€
Champagne <i>Grande Dame, Veuve Cliquot</i>		280€
Champagne <i>Dom Perignon</i>		310€
Champagne <i>KRUG</i>	39€	350€
Champagne <i>Belle Epoque, Perrier-Jouet</i>		300€
Champagne <i>Blanc de Blanc, Ruinart</i>		180€
Champagne <i>Blanc de Blanc, EPC</i>		120€
Champagne Rosé, Laurent Perrier	18€	140€

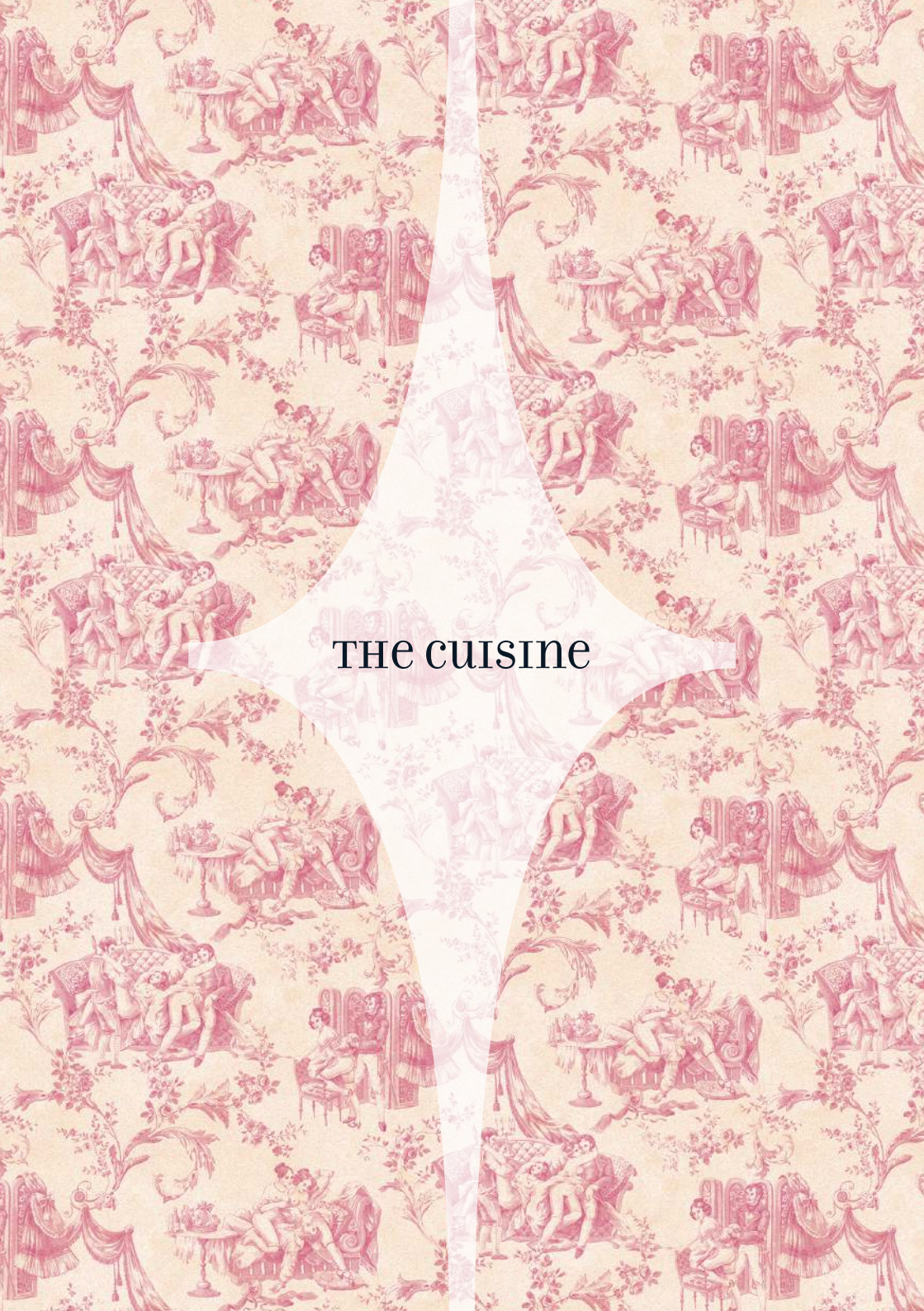
Beers

DRAUGHT BEER

	25cl	50cl
Fischer Tradition	4€	8€
Meteor IPA	5€	10€

BOTTLED NON-ALCOHOLIC BEER

	33cl
Heineken 00	6,5€
Meteor Ipa 00	6,5€



THE cuisine



our exclusive - SELECTION -

7.30 - 23.00

MADAME C GRAVED SALMON	12€
Home-made graved Bömlö salmon, home-made blinis, horseradish cream, gomashio and pickles	
6 OYSTERS CÉLINE DE CANCALE N°3	18€
Rye bread, wakame butter and vinegary shallots	
FRENCH CAVIAR FROM THE AQUITAINE REGION	120€
By maison Prunier, 30gr Home-made blinis, cream cheese, minced eggs	
BURRATA DI BUFFALA	13€
125gr, pistachio-basil pesto, arugula and home-made focaccia	
CHEESE SELECTION	14€
Creamy Gorgonzola DOP, Tête de moine AOP and stuffed Brie de Meaux	
CHEESE OF YOUR CHOICE	6€
CHARCUTERIE SELECTION	12€
French ham with truffles, Spianata, Lomo Duroc	
CHARCUTERIE OF YOUR CHOICE	5€



Our meticulous dishes...
From 18.00 - - to 23.00

Green asparagus « Salsa Macha chipotle » 12€
Ricotta, crushed peanuts

Roasted eggplant 11€
Smoked stracciatella, Cherries, hazelnuts and arugula

Crab'finger 14€
Pulled crab meat, brioche bun, white cabbage coleslaw,
mayonnaise with wasabi and sesame

Broccolini seared 12€
Focaccia, Green Goddess dressing & anchovy condiment

Saumon Bömlö 15€
Served raw, mango, orange and habanero pepper

Madame C Club 19€
Salad, miso mayonnaise, hard-boiled egg,
poultry supreme, Parmesan cheese

Fresh Italian-style Beef Tartare 17€
Taggiasche olives, Pecorino, pine nuts & focaccia crumble

Shoulder of Lamb Confit 21€
Seasonal vegetable fricassee, reduced gravy, gremolata

Potato cream 5€
Brown butter, crispy potatoes

... & Our sweet treats

Pastries from Bakery Sébastien 8€
Tobago pie

Speculoos biscuit, crispy pastry layer, praline, premium chocolate cream

Raspberry and blackcurrant entremets

*Almond streusel biscuit, lime, almond sponge cake,
raspberry and blackcurrant*

Mango yuzu cheesecake

Biscuit, lime-yuzu cheesecake, mango-yuzu confit

Chocolate flower entremets - gluten free

Chocolate almond spongecake, chocolate mousse & almond praline

**HOT DRINKS
& SPIRITS**

HOT DRINKS

Espresso	2,5€	Cortado	3€
Double Espresso	4,5€	Cappuccino	4,5€
Allongé	3€	Latte macchiato	5€
Filtre Batch Brew	4€	Caffè Latte	5€
Sélection de thés	6€	Chocolat chaud	5€
du moment		Matcha Latte	6€
Thés d'exception	10€	Hojicha Latte	6€
par Nana Ding		Chai Latte	5€
Macchiato	3€		

SPIRITS

APÉRITIFS

	50ml
Ratafia Lehmann - <i>Caramel, fig, complex</i>	10€
Hag'se Trank - <i>Fruity, spicy, mellow</i>	10€
Dolin Bitter - <i>Amer, herbacé, épicé</i>	10€
Pampelle - <i>Grapefruit, bitter, fresh</i>	10€
Avéze - <i>Gentiane, bitter, floral</i>	10€
Quaglia Vecchio Amaro - <i>Herbs, spices, bitter</i>	10€
FMK Orange, Bitter, Wein - <i>Orange, bitter, vinous</i>	10€
Oli'Tchin - <i>Olive, citrus fruits, bitter</i>	10€
Melon - <i>Melon, sweet, fruity</i>	10€

PINEAU DES CHARENTES

	50ml
Grosperin MMC 1 - <i>Fruity, mineral, sweet</i>	10€
Grosperin MMC 2 - <i>Complex, spicy, balanced</i>	10€
Vina 25 PX - <i>Grapes, balsamic, chocolate</i>	10€

PORTO

	50ml
Graham's Six Grapes - <i>Plum, cherry, chocolate</i>	10€
Graham's Fine White - <i>Grapes, almond, golden</i>	10€

VERMOUTH

	50ml
Dolin Dry - <i>Light, fresh, herbaceous</i>	10€
Dolin Blanc - <i>Floral, almond, peach</i>	10€
Dolin Rouge - <i>Dried fruits, spices, vanilla</i>	10€
Noilly Prat Dry - <i>Herbaceous, bitter, complex</i>	10€
Noilly Prat Ambré - <i>Cinnamon, orange, grapes</i>	10€
La Quintinye Royale Rouge - <i>Liquorice, plum, chocolate</i>	10€
Dolin Chambéryzette - <i>Fruity, light, sour</i>	10€
Cocchi Torino Storico - <i>Orange, rhubarb, tobacco</i>	10€
Cocchi Extra Dry - <i>Lemon, mint, cilantro</i>	10€

ALSACE BRANDY

	30ml
Fraise Hagmeyer - <i>Strawberry, sweet, fruity</i>	10€
Fraise Metté - <i>Strawberry, intense, fresh</i>	12€
Framboise s. Exception Nussbaumer - <i>Raspberry, fierce, strong</i>	10€
Framboise Classique Nussbaumer - <i>Raspberry, sweet, fruity</i>	10€
Framboise sauvage Metté - <i>Raspberry, intense, fresh</i>	12€
Framboise sauvage GR Miclo - <i>Raspberry, fierce, elegant</i>	10€
Poire Williams Exception Nussbaumer - <i>Pear, blackberry, delicate</i>	10€
Poire Williams GR Miclo - <i>Pear, intense, elegant</i>	12€
Poire Williams Metté - <i>Pear, fresh, fruity</i>	12€
Poire Williams RF Lehmann - <i>Pear, round, suave</i>	12€
Poire Williams Dist du Petit Grain - <i>Pear, sweet, aromatic</i>	17€
Kirsch Nussbaumer - <i>Cherry, cherrystone, strong</i>	10€
Kirsch Hagmeyer - <i>Cherry, almond, intense</i>	10€
Mirabelle Cœur de Chauffe Miclo - <i>Mirabelle plum, sweet, fruity</i>	12€
Vieille Mirabelle Metté - <i>Mirabelle plum, blackberry, complex</i>	12€
Abricot Sab's - <i>Apricot, suave, fragrant</i>	16€
Pomme Hagmeyer - <i>Fruity, suave, clear</i>	10€
Marc Gewurz 1992 VT Lehmann - <i>Woody, spicy, fruity</i>	14€
Marc Riesling Metté - <i>Fresh, fruity, floral</i>	10€
Vieux Marc de Bourgogne Sab's - <i>Rich, fruity, vanilla</i>	10€
La Fine Sab's - <i>Strong, fruity, woody</i>	11€
Bouillon Blanc Miclo - <i>Honey, rose, litchi</i>	10€
Fleur d'Acacia Metté - <i>Floral, pollen, honey</i>	12€

Oli'Still, Olives distillées - <i>Umami, truffle, olive</i>	12€
DHG Vulson - <i>Fruity, roots, liquorice</i>	12€

COGNAC

	30ml
Hennessy XO - <i>Dried fruits, spices, chocolate</i>	35€
Hennessy Paradis - <i>Flowers, fruits, spices</i>	164€
Martell VS - <i>Fruity, spicy, woody</i>	10€
Martell Cordon Bleu - <i>Plum, apple, mocha</i>	29€
Rémy Martin 1738 - <i>Apricot, cinnamon, chocolate</i>	10€
Rémy Martin XO - <i>Plum, candied orange, spices</i>	35€
Delamain Pale & Dry - <i>White flowers, vanilla, hazelnut</i>	21€
Delamain XXO - <i>Candied fruits, sweet spices, rancio</i>	50€
Ferrand Sélection des Anges - <i>Dried fruits, honey, spices</i>	36€
Merlet VSOP - <i>Fruity, vanilla, spicy</i>	10€
Merlet Sél. St-Sauvant n°3 - <i>Dried fruits, woody, vanilla</i>	19€
Fontagard XXO Héritage - <i>Rich, spicy, woody</i>	10€
Godet Folle Blanche - <i>Rich, spicy, woody</i>	26€
Camus Ile de Ré - <i>Floral, fruity, delicate</i>	11€
Rémy Landier XO - <i>Dried fruits, spices, woody</i>	30€
Courvoisier XO Impérial - <i>Fruity, floral, spicy</i>	22€
Grosperin Le Roch XO - <i>Ripe fruits, spices, rancio</i>	10€
Grosperin Grande Champagne n°90	27€
- <i>Flowers, dried fruits, spices</i>	
Lhéraud XO PC 20 ans - <i>Rich, vanilla, spicy</i>	16€

Louis XIII - *Dried fruits, incense, sandalwood*

10ml **70€**

ARMAGNAC

	30ml
Dartigalongue VSOP - <i>Plum, vanilla, spices</i>	10€
L'Encantada 1998 Dom. Pouy	17€
- <i>Quince, honey, roasted almonds</i>	
Alabat 1992 Single Cask #37	26€
- <i>Rancio, light smoke, liquorice</i>	

CALVADOS

	30ml
Dupont Fine - <i>Apple, vanilla, citrus fruits</i>	10€
Dupont Réserve - <i>Green apple, mentholated, herbal</i>	10€

WHISKIES

	30ml
Coperies Single Malt - <i>Floral, fruity, elegant</i>	10€
Coperies les Ogres - <i>Rich, spicy, fruity</i>	10€
Fontagard PDNC - <i>Apple, grapes, sour</i>	10€
Fontagard TORB - <i>Smoke, apple, cereals</i>	11€
Hautes Glaces Indigene - <i>Woody, peach, almond</i>	14€
Miclo Vorvoné - <i>Cereals, pastry-like, roasted</i>	10€
Miclo Naur Ma - <i>Peaty, caramel, malty</i>	10€
Lehmann Birdy - <i>Spicy, intense, round</i>	10€
Glenmorangie The Nectar - <i>Brioche, apricot, vanilla</i>	10€
Glenmorangie 18 ans - <i>Pecan, apple, vanilla</i>	18€
Glenmorangie Signet - <i>Coffee, chocolate, spicy</i>	34€
Ardbeg Ten - <i>Smokey, lemon, chocolate</i>	10€
Ardbeg Corryvreckan - <i>Peaty, maritime, citrus fruits</i>	15€
The Balvenie 14 ans Bourbon Barrel - <i>Vanilla, oak, fruity</i>	22€
Whistlepig 12 - <i>Spices, dried fruits, dark chocolate</i>	19€

RHUM

	30ml
Mount Gay Eclipse - <i>Crisp, aromatic, balanced</i>	10€
Mount Gay XO - <i>Round, complex, mature</i>	10€
Planteray 3 Stars - <i>Spicy, herbaceous, chocolate</i>	10€
Appleton Estate 15 ans - <i>Roasted almond, hazelnut, orange</i>	11€
Baie des Trésors Blanc - <i>Sugar cane, tropical fruits, sharp</i>	10€
Baie des Trésors Fruit des Pluies - <i>Apricot, peach, vanilla</i>	10€
Clairin Sajous - <i>Intense, sugary, oily</i>	10€
Providence 3 ans - <i>Fruity, spicy, vanilla</i>	15€
Neisson Bio - <i>Fresh sugar cane, citrus fruits, floral</i>	10€
Neisson Vieux Bio - <i>Herbal, citrus fruits, peppery</i>	32€
Longuetau Concerto - <i>Woody, salted caramel, fruity</i>	14€
Manutea VO - <i>Caramel, red berries, elegant</i>	12€
La Favorite Vieux 4 ans - <i>Vanilla, caramel, banana</i>	10€
Planteray XO - <i>Vanilla, cocoa, spices</i>	10€
Hampden 1753 - <i>Fresh, exotic fruits, spicy</i>	10€

GIN

+ Tonic : 3€

40ml

Gin Petit Grain - <i>Lemony, cilantro, juniper</i>	11€
Nuage - <i>Spicy, fresh, citrus fruits</i>	10€
Nussbaumer VO - <i>Épicé, frais, agrumes</i>	10€
Nussbaumer Jos'Berri - <i>Resinous, herbaceous, citrus fruits</i>	10€
Gin Sab's - <i>Juniper, spices, citrus fruits</i>	10€
Anaë - <i>Citrus, pear, spicy</i>	10€
Dry Gin Metté - <i>Fresh, lemony, round</i>	11€
Oli'Gin - <i>Olive, herbaceous, floral</i>	11€
Gin du Mont Blanc - <i>Juniper, botanical, citrus fruits</i>	14€
Gin de l'Ort - <i>Herbaceous, floral, citrus fruits</i>	10€
Cérès Vibration - <i>Floral, herbaceous, juniper</i>	10€
Audemus Pink Pepper - <i>Spicy, honey, vanilla</i>	13€
Gin Rosa - <i>Distillerie de Strasbourg - Floral, spicy, exotic</i>	12€
Baccaë N°1 - <i>Fresh, herbaceous, juniper</i>	10€
Monkey 47 - <i>Fresh, fruity, spicy</i>	12€

VODKA

30ml

Poupées russes - <i>Cereals, biscuit, round</i>	10€
Grey Goose - <i>Sweet, pure, delicate</i>	12€

AGAVE

30ml

Tequila Calle 23 Blanco - <i>Agave, herbaceous, pear</i>	10€
Tequila Milagro Blanco - <i>Herbal, caramel, vanilla</i>	10€
Mezcal Convite Esencial - <i>Citrus fruits, smokey, herbaceous</i>	10€



*Prices include all taxes
and services.*

*List of food allergens available
on demand.*