



À LA

CARTE


 Veggie With cheese Gluten free

STARTERS

Rockfish Soup  **8.50**
Organic mild aioli, Croutons

Soft-boiled Egg on Toast  **9.50**
Parmesan cream sauce with Lemon from Menton, Spinach sprouts

Leek & Goat Cheese Tart  **9.50**
Black truffle honey

Smoked duck breast  **10.00**
Roasted Butternut Squash, endives, Virgin sauce at Elysée

CHEESES

Brie de Meaux AOP  **7.50**
Apples & Walnut pesto

Our 3 cheeses  **10.00**
Selection of the day

DESSERTS

Catalan Cream  **7.50**
With Citrus, White balsamic with orange peel

Chocolate Marquise & Nougat **8.00**
Praline feuilletine

Tarte tatin, vanilla ice cream **8.00**
Caramel cream with Camargue fleur de sel


Gourmet coffee or tea **9.00**
Daily selection of 3 mini desserts

MAINS Seasonal!

Pollock Fillet  **19.50**
Virgin sauce at Elysée, Seasonal vegetable chips

Roast Chicken **19.50**
Spiced caramel, Chickpea spread with pepper

Trumpet Mushroom Risotto **20.50**
Olive oil with garlic IGP from Drôme bio  

Pork Chop  **23.50**
Herb polenta and Parmesan cream with summer truffle

MAINS Timeless!

Caesar Style salad  **18.50**
Fried chicken, egg, Parmesan cream sauce with Lemon from Menton

Fish and Chips **19.50**
Homemade fries, French tartare sauce

Beef Burger  **19.50**
Onion confit, Homemade fries

Butcher's Cut  **21.00**
Homemade Fries, barbecue sauce

RAVIOLI With Comté cheese!

Sauce of your choice:

Sun-dried Tomatoes Bio **16.00**

Artichoke Bio **16.00**

Parmesan cream **17.50**
With Lemon of Menton

Cep mushroom cream **17.50**
With tarragon

Sweet garlic caviar **19.00**
With summer truffle

Black truffle olive oil sauce **19.00**



WINES

Alcohol abuse
poses a risk
to health.
Consume in
moderation.

New ! Explore our wide range of wines, offered in **25 or 50 cl carafes**, in addition to our traditional options **by the glass* and bottle** (depending on the grape varieties*). Our menu includes a **“Mercure” selection by Fabrice Sommier** – Best Worker in France Sommellerie 2007 and Master of Port 2010, as well as an **“À l’Epicerie” selection**. To discover the current **offers from** our establishment “À l’Epicerie”, **go to page 2!**

REGION **Centre Val de Loire** 15 cl 25 cl 37.5 cl 50 cl 75 cl

AOP POUILLY FUMÉ JOSEPH MELLOTT Domaine des Mariniers	●	-	14	-	27	40
AOP SANCERRE LES BARONNES Famille Henri Bourgeois	●	-	26	-	31	45

REGION **Bourgogne Franche Comté** 15 cl 25 cl 37.5 cl 50 cl 75 cl

AOP CHABLIS 1ER CRU Vaucoupins Climats Domaine Laroche	●	10	17	-	33	49
AOP VIRÉ-CLESSÉ Maison Champy	●	8	13	-	26	38
AOP CHABLIS LES CHANOINES Domaine Laroche	●	-	-	21	-	-
AOP BEAUNE VIEILLES VIGNES Maison Champy	●	-	17	-	34	50

REGION **Auvergne Rhône Alpes** 15 cl 25 cl 37.5 cl 50 cl 75 cl

AOP CAIRANNE OGIER La Confluence	●	8	12	-	24	35
AOP SAINT JOSEPH Les marches de Granit	●	12	20	-	39	58



WINES

*Alcohol abuse
poses a risk
to health.
Consume in
moderation.*

New ! Explore our wide range of wines, offered in **25 or 50 cl carafes**, in addition to our traditional options **by the glass* and bottle** (depending on the grape varieties*). Our menu includes a **“Mercure” selection by Fabrice Sommier** – Best Worker in France Sommellerie 2007 and Master of Port 2010, as well as an **“À l'Épicerie” selection**. To discover the current **offers from** our establishment “À l'Épicerie”, **go to page 2!**

REGION	Occitanie	15 cl	25 cl	37.5 cl	50 cl	75 cl
IGP CÔTES CATALANES Le Canon du Maréchal	●	6	9	-	17	25
AOP PIC SAINT LOUP Domaine des Rocs Sancto Lupo	●	9	15	-	29	43

REGION	Nouvelle Aquitaine	15 cl	25 cl	37.5 cl	50 cl	75 cl
AOP MÉDOC CRU BOURGEOIS Château Patache d'Aux	●	9	14	21	27	40
AOP PESSAC-LÉOGNAN Château Larrivet Haut Brion	●	-	26	-	51	75

REGION	PACA	15 cl	25 cl	37.5 cl	50 cl	75 cl
AOP CHÂTEAUNEUF DU PAPE L'ÂME Maison Ogier	●	10	16	-	31	45
IGP MEDITERRANEE Bain de midi	●	6	9	-	18	26
AOC CÔTES DE PROVENCE Au bord de l'Aube	●	-	16	-	31	46
AOP CÔTES DE PROVENCE Sainte Victoire Le Pas du Moine	●	10	17	-	33	48



TCHIN

Alcohol abuse
poses a risk
to health.
Consume in
moderation.

APERITIFS

Martini Bianco/Rosso 6cl	6
Campari 6cl	6
Pastis 5l (3cl)	4.5
Ricard (3cl)	4.5
Apérol 6cl	6
Porto Red Graham's Fine	6
Tawny 6cl	

COCKTAILS

American Coffee 12cl	11
Martini Rosso, Campari, Sparkling water	
Caipirinha Cocktail 9cl	11
Cachaça, green lemon, sugar	
Spritz 20cl	11
Aperol, Prosecco, Sparkling water	
Gin Fizz 20cl	11
Gin, lemon juice, sugar, Sparkling water	
Pina Colada 20cl	11
Rum, pineapple juice, and coconut cream.	
Mojito 20cl	11
Rum, Lime, Mint, Sugar, Sparkling water	

CHAMPAGNES

750ml bottle	
Tsarine Brut Premium	55
Laurent Perrier La Cuvée	83
Laurent Perrier Millésimé	96
375ml bottle	45
Laurent Perrier La Cuvée	
Champagne Coupe 12cl	12
Kirs 12cl	
White Wine Kir *	6
Kir Royal Champagne *	12

BEERS

33cl bottled beers	
Desperados	8
Corona	7
25/50cl Draft beer	
Heineken	5/9
Affligem**	5.5/10
Supplement	
Syrup	0.5/1
33cl APPIE Cider	
The Brut	7

MOCKTAILS

Homemade Lemonade 25cl	4.5
Florida 20cl	8
Orange Juice, Pineapple Juice, Lemon Juice, Grenadine syrup	
Virgin Mojito 20cl	8
Sparkling water, Lime, Mint, Sugar	

SPIRITS 4CL

Rum	
Havana Club 3-year-old white	7
Diplomatico Exclusive Reserve	11
Vodka	
Absolut	8
Tequila	
Olmecca Silver	9
Gin	
Gibson's	7
Generous Organic	10
Monkey 47 Gin	11
Whiskies	
J&B Rare	7
Chivas Regal 12 years	11
Jameson Premium	8
Bourbon	
Jack Daniel's	9
Bulleit Rye 45°	10
Single Mat	
Haig Club Clubman	8
Aberlour 10-Year Forest Reserve	10

*Liquors: Cartron Burgundy blackcurrant, blackberry, raspberry, Vine Peach

** Except in Grenoble Alpotel, Toulouse Seilh



TCHIN

*Alcohol abuse
poses a risk
to health.
Consume in
moderation.*

WATERS

Filtered water*

75cl Still Water 75cl	3
Sparkling Water	3

50cl of mineral water

Vittel	4.5
San Pellegrino	4.5

100cl of mineral water

Vittel	5.5
San Pellegrino	5.5

33cl Mineral Water

Perrier	4.5
---------	-----

FRUIT JUICES, SYRUPS

Granini 25cl

Orange Juice, Apple, Tomato	4.5
-----------------------------	-----

25cl Granini Nectar

Apricot, Pineapple, Grapefruit, Strawberry	4.5
---	-----

Monin Syrup 2cl

Grenadine, mint, strawberry, peach, lemon - filtered water* or lemonade.	3
--	---

SODAS

33CL sodas

Classic/Zero/Cherry	4.5
Coca-Cola	6
Mona Organic Lime	6
Mona Sparkling Organic Apple.	

25cl sodas

Fanta Orange	4.5
Orangina	4.5
Sprite	4.5
Schweppes Citrus/	4.5
Indian Tonic	
Fuze Tea Peach	4.5

PALAIS DES THÉS

BIO

Breakfast tea	5
Earl grey queen blend	5
Golden Darjeeling	5
Sencha yama	5
Thé détox Brésil	5
Thé détox Sud Africain	5
Thé vert menthe	5
Tilleul camomille oranger	5
Verveine Orange menthe	5

COFFEES

Espresso	2.7
Ristretto	2.7
Decaffeinated	2.7
Hazelnut	2.7
Double Espresso	4.5
Cappuccino	5
Latte Hot	5
Chocolate	5

DIGESTIVES 4CL

Get 27 (6cl)	8
Calvados Drouin	8
Armagnac	
Château de Laubade	12
Out of Age	
Cointreau	8
Cognac	
Hennessy VS	11
Hennessy XO	22

* Except in Toulouse Seilh



DISHES

A la carte
In Menus

A LA CARTE

Rockfish Soup	fish, milk, gluten, egg, mustard, sulphites
Soft-boiled Egg on Toast	egg, gluten, milk
Smoked duck breast	nuts, sulphites
Leek & Goat Cheese Tart	gluten, egg, milk
Brie de Meaux AOP, 3 cheeses & boards	milk, nuts, sulphites, gluten
Catalan Cream	egg, milk, sulphites
Chocolate Marquise	gluten, milk, soy, egg, nuts
Tarte Tatin	gluten, milk, soy, egg, nuts
Pollock Fillet	fish, nuts, sulphites
Roast Chicken	celery, gluten, sulphites, mustard
Trumpet Mushroom Risotto	sulphites, milk
Pork Chop	milk, gluten
Caesar Salad	fish, gluten, egg, milk
Beef Burger	gluten, milk, sulphites
Fish and chips	fish, gluten, egg, mustard
Butcher's Cut	sulphites, mustard
Ravioles	
Sun-dried tomato delight	gluten, egg, milk
Artichoke spread	gluten, egg, milk, mustard
Lemon parmesan cream	gluten, egg, milk, nuts
Cep mushroom cream	gluten, egg, milk, sulphites
Garlic cream	gluten, egg, milk, nuts
Truffle olive oil	gluten, egg, milk, nuts

IN MENUS

Croque Monsieur	Milk, gluten, egg
Rice pudding	Milk
Mini pancakes	Gluten, milk, egg

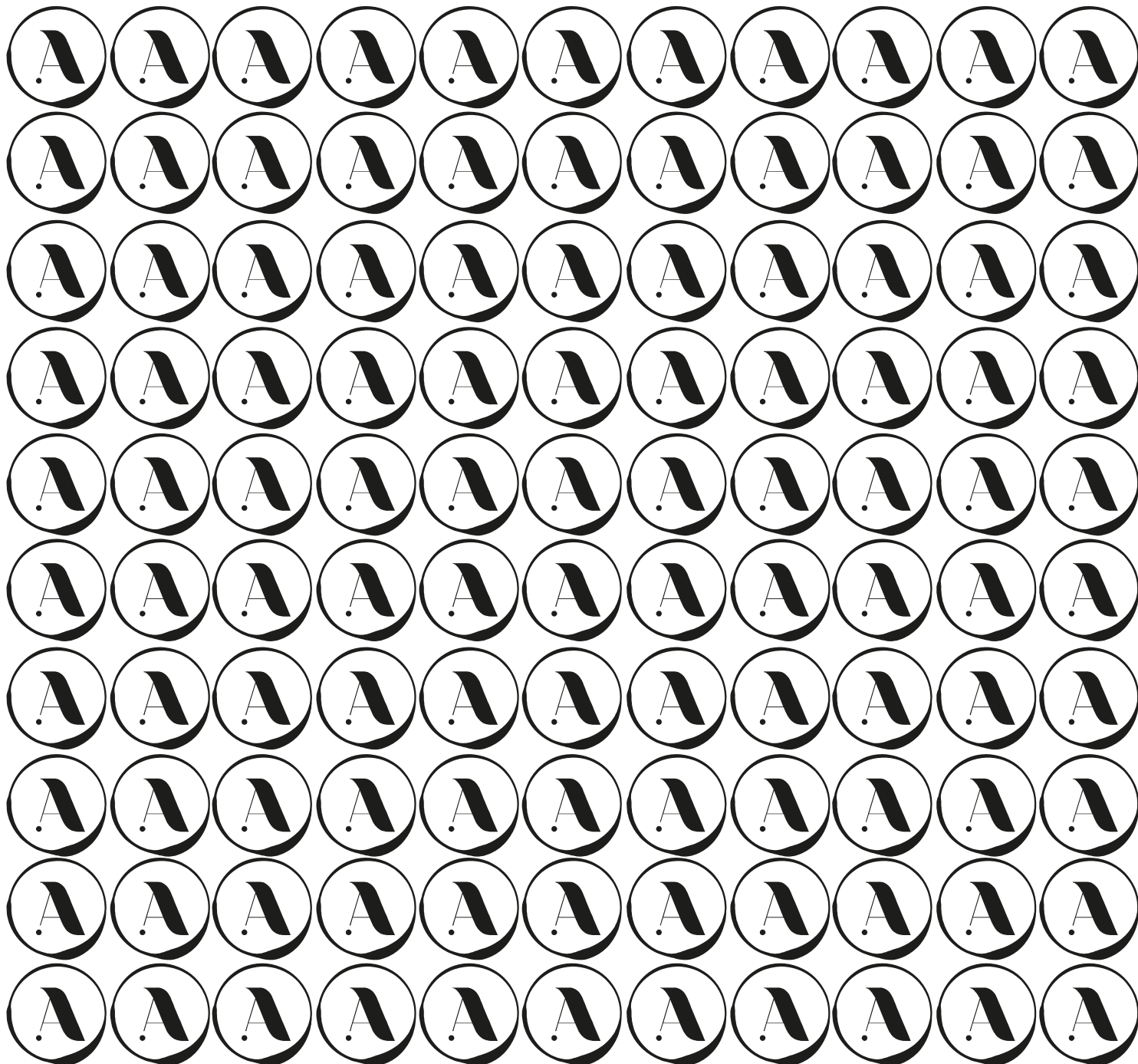


**OUR EPICERY STORE
FOR GOURMANDS
OPEN 24/24 7/7**



L'ÉPICERIE
RESTAURANT

Offer coming to Toulouse Seilh in 2025



INFORMATIONS

_Prices expressed net in euros (€) including tax, service included. Supplement charged for a meal taken in the room during service hours. (+5€ per order). We regret to inform you that we do not accept payment by check. Thank you for your understanding.

_Non-contractual photos, by Stanislas Gros. Printed by us.

_On request: free carafe or glass of drinking water. Origin of meat and fish: display in our restaurant.

**FOR YOUR HEALTH PRACTICE REGULAR PHYSICAL ACTIVITY.
MANGER BOUGER.FR**