

CAFÉ SAINT MÉDARD

STARTERS

Organic eggs, violet mustard mayonnaise  **7.90**

Le Mans pork rillettes with hot bread **8.90**
Gherkins and pickled red onions

Soup of the moment  **9.90**

Scan for the soup of the moment and the chef's specials



French onion soup with a Cantal cheese crust **12.90**

Escargots
6 snails: 13.90 / 12 snails: 25.90

Homemade duck foie gras **18.90**
Toasted brioche and onion confit

Beetroot-cured salmon gravlax **16.90**
Horseradish cream, beetroot mousse and dill oil

Chorizo croquettes **8.90**
Lemon yoghurt sauce and pickled red onions

CAFÉ SAINT MÉDARD

EXPRESS LUNCH SET MENU

18.90 €

One main course and one crêpe

Monday to Friday, 11 am to 3 pm

Excluding public holidays

CHOOSE YOUR MAIN

Grilled ham with peppercorn sauce

or

Roast chicken leg with thyme jus

French fries, vegetables or mashed potatoes

CHOOSE YOUR CRÊPE

*Sugar, Nutella, caramel
or strawberry jam*

CAFÉ SAINT MÉDARD

MÉDARD SET MENUS

21.90 €

Starter + main
or main + dessert

Monday to Friday, lunch and dinner. Excluding public holidays.

27.90 €

Starter + main
+ dessert

CHOICE OF STARTERS

Organic eggs, violet mustard mayonnaise 

Le Mans pork rillettes with hot bread

Gherkins and pickled red onions

Soup of the moment 

Scan the QR code to discover today's soup

CHOICE OF MAINS

Dish of the day

Scan to discover today's dish, subject to availability



Minced beef steak with organic egg and peppercorn sauce

French fries, vegetables or mashed potatoes

Salmon brandade

Salmon and potato mash, served with mixed leaves

Porcini agnolotti

Mushroom velouté and sautéed mushrooms

CHOICE OF DESSERTS

Lemon tart

Fromage blanc with granola and honey

Brookie

Brownie-cookie with caramel and whipped cream

MAIN COURSES

Rump steak

Choice of sauce and side

19.90

Rib-eye steak

Choice of sauce and side

29.90

Hand-cut beef tartare

*Wasabi mayonnaise, chive and parsley cream, mustard seeds
and pickled red onions.*

Choice of side

20.90

CHOICE OF SIDE

French fries, vegetables, mashed potatoes or Parmesan aubergine fries

CHOICE OF SAUCE

Peppercorn sauce, béarnaise or parsley and lemon butter

Small green side salad: +1.90 €

Mushroom-stuffed chicken ballotine

Meat jus, sautéed pumpkin, mushrooms and chestnuts

21.90

Salmon brandade

Salmon and potato mash, served with mixed leaves

19.90

Porcini agnolotti

Mushroom velouté and sautéed mushrooms

19.90

Scan for the dish of the day and the chef's specials



CAFÉ SAINT MÉDARD

SALADS

Caesar salad

18.90

Romaine lettuce, peas, slow-cooked chicken, soft-boiled egg, grilled bacon, croutons and herby Caesar dressing

Smoked duck breast, pear and Bleu d'Auvergne salad

19.90

Mixed leaves, walnuts and honey-wholegrain mustard dressing

Quinoa and roasted sweet potato salad

VEGAN

17.90

Three-colour quinoa, roasted sweet potato, beetroot, vegan Greek-style white cheese, caramelised pecans, pickled red onions and balsamic dressing

CROQUE & BURGERS

Croque

15.90

*Toasted ham sandwich with Cantal béchamel, French fries and salad.
Add an organic egg: +1.50 €*

Burger

18.90

*Beef, breaded chicken or HappyVore plant-based patty.
Cheddar, tomato, lettuce, confit onions, pickles and burger sauce.
Served with French fries.*

*Bacon +1.90 € · Double patty +4.90 €
Gluten-free bun +1.90 €*

CAFÉ SAINT MÉDARD

CHEESE

Your choice of 1 cheese

6.90

Your choice of 3 cheeses

12.90

Cabécou, Cantal, Comté, Fourme d'Ambert and Saint-Nectaire

DESSERTS

Tarte Tatin

Caramelised apple tart with whipped cream

9.90

Lemon tart

6.90

Bourbon vanilla crème brûlée

8.90

Chocolate mousse

8.90

Mini French toast bites

Whipped cream and Nutella

8.90

Fromage blanc, granola and honey

7.90

Nutella tiramisu

8.90

Brookie

Brownie-cookie with caramel and whipped cream

8.90

Coffee or tea with mini desserts

Served with three mini desserts of the moment

9.90

CAFÉ SAINT MÉDARD

ICE CREAM

Glaces des Alpes

1 scoop

3.50

2 scoops

6.50

3 scoops

9

ICE CREAM

*Coffee, salted caramel, chocolate,
pistachio and vanilla*

SORBETS

*Blackcurrant, lime, raspberry
and passion fruit*

EXTRAS

Whipped cream +1.50 € · Nutella sauce +1.50 €

CRÊPES

Sugar

5

Nutella

6

Caramel

6

Strawberry jam

6

CAFÉ SAINT MÉDARD

TO SHARE

Boards to share between 2–3 people over drinks

Charcuterie board

17.90

*Dry-cured sausage, rosette salami, cured ham, chorizo,
Le Mans pork rillettes, gherkins and toast*

Cheese board

17.90

Cabécou, Cantal, Comté, Fourme d'Ambert, Saint-Nectaire and toast

Mixed board

21.90

*Dry-cured sausage, rosette salami, cured ham, chorizo, Cantal,
Cabécou, Fourme d'Ambert, gherkins and toast*

Bite-sized croque

9.90

Ham and Cantal béchamel

Homemade baba ganoush

8.90

Toasted pita bread

Tapas board

22.90

*Chorizo croquettes, mini croques, mini salmon rolls,
Parmesan aubergine fries, Le Mans pork rillettes and baba ganoush*

CAFÉ SAINT MÉDARD

APERITIFS

Blackcurrant kir	13 cl: 6.50 / 20 cl: 9.50
Blackcurrant kir royal	10 cl: 14.90 / 20 cl: 24.90
Campari	8 cl: 9.90
Red or white Martini	10 cl: 7.90
Red or white port	10 cl: 7.90
Americano	9 cl: 11.90

DRAUGHT BEER

	25 cl	50 cl	1 litre
Kanterbräu	5.20	9.30	16.90
1664 wheat beer	5.90	10.30	18.90
Grimbergen	5.90	10.30	18.90
Brooklyn Pulp Art IPA	5.90	10.30	18.90
Picon beer	6.50	11.90	19.90

BOTTLED BEER & CIDER

33 cl

Corona	7
La Parisienne dark beer	7
Alcohol-free beer	7
Sassy dry cider	7

	10 cl	20 cl	75 cl
G.H. Mumm Champagne	14.90	24.90	95
<i>Cordon Rouge</i>			
Crémant de Loire	6.90	12.90	39.90
<i>Émilie Ackerman Brut Millésimé</i>			

CAFÉ SAINT MÉDARD

COCKTAILS

12 €

Spritz

Aperitivo, elderflower, limoncello or Campari

Negroni

Red Martini, gin and Campari

Espresso Martini

Vodka, espresso and coffee liqueur

Cosmopolitan

Vodka, triple sec, cranberry juice and lemon juice

Margarita

Tequila, triple sec and lemon juice

Porn Star Martini

Vodka, vanilla syrup, passion fruit juice and a shot of crémant

Mule

Your choice of vodka, rum or gin, ginger beer and lime

Sour

Your choice of pisco, whisky or amaretto, egg white, lemon juice and cane sugar

Gin & Tonic

Gin and Fever-Tree tonic

Mojito

Classic, passion fruit, strawberry or raspberry

Piña Colada

Rum, coconut and pineapple juice

ALCOHOL-FREE COCKTAILS

Madame

12

JNPR n°1, hibiscus syrup and Fever-Tree tonic

Virgin Gin & Tonic

12

JNPR n°1 and Fever-Tree tonic

Passionata

9

Passion fruit juice, pineapple juice and vanilla syrup

Virgin Negroni

12

JNPR n°1, VRMH n°1 and BTTR n°1

Virgin Sour

12

Sober W or Sober Amaretto, lemon juice, cane sugar and egg white

Virgin Mule

12

JNPR n°1 or Sober R, ginger beer and lime

Virgin Spritz

12

Martini Vibrante and Fever-Tree tonic

Virgin Mojito

12

Classic, passion fruit, strawberry or raspberry. Sober R, cane sugar, lime, mint and sparkling water

Virgin Colada

12

Sober R, coconut and pineapple juice

JNPR and Sober alcohol-free alternatives are made from botanicals, spices and flavourings to capture the full character of a cocktail.

HOT DRINKS

Espresso, lungo or decaf	2.70
Espresso with a dash of milk*	3
Lungo with a dash of milk*	3.70
Double espresso	5.20
Americano - double lungo	5.20
Coffee with milk*	5.20
Coffee with whipped cream	7
Cappuccino	7
Mocaccino	7
Hot chocolate*	5.20
Hot chocolate with whipped cream	7
Chai latte*	7
Matcha latte*	7.50
Hot milk*	5.20
Large jug of milk	2.50

Oat milk option: +1.50 €
Only available for drinks marked with an asterisk (*).

Tea	5.20
<i>Earl Grey, English Breakfast, Sencha, mint, jasmine or rooibos</i>	

Herbal infusions	5.20
<i>Linden, chamomile or verbenä</i>	

Irish Coffee	12	French Coffee	12
Grog	10	Mulled wine · 20 cl	7

COLD DRINKS

Coca-Cola / Coca-Cola Zero	33 cl	5.60
Badoit / Evian	33 cl	5.60
Orangina / Red Bull	25 cl	5.60
Sparkling lemonade	30 cl	5.60
Homemade peach iced tea	30 cl	5
Homemade iced hibiscus infusion	30 cl	5
Homemade lemonade	30 cl	5
Fever-Tree Tonic	20 cl	5.60
Iced coffee*	30 cl	7
<i>Black or with milk</i>		
Iced chocolate*	30 cl	7
Iced matcha latte*	30 cl	7.50
<i>Oat milk option: +1.50 € Only available for drinks marked with an asterisk (*).</i>		
Freshly squeezed orange juice	25 cl	7
Fruit juice	20 cl	5.60
<i>Apricot, pineapple, lemon, cranberry, passion fruit, apple or tomato</i>		
San Benedetto water	75 cl	7.80
<i>Still or sparkling</i>		

75 cl bottles of water are only available with a meal.

WHITE & ROSÉ WINES

	13 cl	20 cl	50 cl	75 cl
SWEET WHITE				
CÔTES DE GASCOGNE	6.20	9.50	23.50	35
Domaine de Maouries · ORGANIC				
Gros Manseng				
<i>Sweet and luscious, with tropical fruit notes.</i>				
WHITES				
VAL DE LOIRE IGP	5.10	8.50	21.50	30
Jean de la Roche				
Chenin				
<i>Fresh and fruity.</i>				
BOURGOGNE	7.30	11.30	28	41
Millebuis - Côte Chalonnaise AOC				
Chardonnay				
<i>Rich, with peach notes and a mineral finish.</i>				
CHABLIS AOC	8.50	13	30	45
Domaine Heimbourger				
Chardonnay				
<i>Fresh and mineral, with citrus notes.</i>				
BORDEAUX AOC	6.50	10.50	26	38
Château Roquefort · ORGANIC				
Sauvignon				
<i>Lively and aromatic, with citrus and white flower notes.</i>				
ROSÉS				
ALPILLES IGP	5.10	8.50	21.50	30
Aimée des Alpilles				
Merlot, Caladoc, Cabernet Franc				
<i>Fresh and fruity, with red berry notes.</i>				
CÔTES DE PROVENCE	8.30	12.80	32	48
Minuty Côté Presqu'île AOP				
Grenache, Cinsault, Syrah				
<i>Fresh and delicately tangy, with citrus notes.</i>				

Excessive alcohol consumption is harmful to your health. Drink responsibly.

CAFÉ SAINT MÉDARD

RED WINES

	13 cl	20 cl	50 cl	75 cl
TOURAINE AOP Jean de la Roche Gamay <i>Light and supple, with red fruit notes.</i>	5.10	8.50	21.50	30
CROZES-HERMITAGE Domaine de la Ville Rouge - AOC · ORGANIC Syrah <i>Rounded and balanced, with delicate fruit.</i>	9.90	15.30	38	55
HAUT-MÉDOC AOC Château Victoria - Cru Bourgeois Cabernet Sauvignon, Cabernet Franc, Merlot <i>Structured, with silky tannins and spicy notes.</i>	8.90	13.70	34.50	50
COLLINES RHODANIENNES IGP Les Vins de Vienne Syrah <i>Rich and balanced, fruity and spicy.</i>	7.20	11.10	27.80	40
BOURGOGNE Millebuis - Côte Chalonnaise AOC Pinot Noir <i>Silky and fruity, with cherry and redcurrant notes.</i>	8.30	12.80	32	48

Gamay and Pinot Noir: served chilled or at room temperature, as you prefer.

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SPIRITS & DIGESTIFS

VODKA

Fjorowka vodka	4 cl	10
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RUM

Diplomatico Reserva Exclusiva	4 cl	13
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WHISKIES

Jameson (blend)	4 cl	10
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Nikka (blend)	4 cl	12
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Lagavulin 16 year old (single malt)	4 cl	18
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Add a soft drink: +2.50

DIGESTIFS

Cognac VSOP	4 cl	12
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Cognac XO	4 cl	18
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Vieille Prune plum brandy	4 cl	9
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Poire Williams pear brandy	4 cl	9
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Calvados	4 cl	13
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Amaretto	6 cl	9
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Limoncello	6 cl	9
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Get 27	6 cl	9
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Baileys	6 cl	9
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*Prices in euros, including tax. Card payments from 15 €. Cheques not accepted.
The allergen list is available at the bar.
No outside food or drinks permitted.*