

IT IS ALWAYS
TIME FOR
AN APERITIVE.
ALL OUR STARTERS &
DESSERTS ARE
AVAILABLE
TO SHARE!

PARKSIDE

Our "Today's special..." is served at noon & in the evening - 16€ - Check out all our "Dishes of the Day" on our dedicated menu.



MENU BIB GOURMAND
37€



Label awarded by the Michelin Guide. It rewards a three-course menu with exceptional value for money.

Check out our "BiB GOURMAND" Menu.

STARTERS... EAT THEM ALONE or SHARE THEM!

COLD

| | |
|--|------------|
| Carpaccio of Saint-Jacques with lime | 18€ |
| Fresh duck foie gras, with smoked duck, apple-celeriac chutney | 20€ |
| Scottish salmon smoked with beech wood & juniper berries | 18€ |
| Tuna (yellow fin) tartar, carpaccio of tomatoes & pesto | 20€ |
| Sushi cake with crab and avocado | 19€ |
| Grilled vegetables salad with Mozzarella | 16€ |

WARM

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|---|------------|
| Baked duck liver with caramelized apples | 19€ |
| Duo of North Sea shrimps croquette and cheese croquette | 17€ |
| Nobashi shrimps with basil, honey and balsamic dressing | 15€ |
| Tuna Tataki (yellowfin) | 21€ |
| Toast with wild mushrooms | 19€ |
| Pheasant consommé with mushroom and chervil | 12€ |

MEAT & POULTRY

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| Beef tartare traditional, French fries | 19€ |
| Irish ribeye steak "plancha" béarnaise or pepper sauce, french fries | 29€ |
| Park Side Burger: beef, pancetta, cheddar, Béarnaise, fried onion | 19€ |
| Filet of hare Harlequin sauce, mashed celeriac | 28€ |
| Farm pork, Cross Blackwell sauce | 26€ |
| Roasted pheasant breast « à la brabançonne » | 24€ |
| Quail from Dombes roasted with grapes | 27€ |

PASTAS, RISOTTOS AND VEGAN

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|---|------------|
| Provençal vegetable cake au gratin with Parmesan cheese | 18€ |
| Rigatonis with wild mushrooms | 19€ |
| Ravioles from Royans goat/parmesan cheese/walnuts | 20€ |
| Risotto with cherry tomatoes and basil | 20€ |

FISH

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|---|------------|
| Eel in green sauce | 29€ |
| Poached codfish (lemon & bay leaf), Vierge sauce, mashed potatoes | 29€ |
| Sole from the North Sea roasted salted butter, potatoes nature | 32€ |
| Skate wing poached with butter with capers | 26€ |
| Roasted Madagascar shrimps with savory butter | 27€ |
| Fried hake back, gribiche sauce | 24€ |

DESSERTS

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| Floating island with caramel | 9€ |
| Crepes Suzette | 9€ |
| Dame Blanche | 9€ |
| Chocolate mousse with Arabica perfume | 9€ |
| Clafoutis with pears and almonds | 9€ |
| Crème brûlée with vanilla | 9€ |
| Salad of pineapple marinated with ginger & green lemon | 9€ |

Supplement of salad or seasonal vegetables **6€**

"Homemade, with fresh products of premium quality"

APERITIFS

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|--|------------------|
| Coupe of Champagne or Piscine (Bruno Paillard "De Nauroy") | 11€ - 13€ |
| Coupe of cava or Piscine | 6€ - 9€ |
| Disaronno Sour | 7€ |
| Apérol Spritz | 7€ |
| Campari, Gancia or Picon | 6€ |
| Sherry dry or Floc de Gascogne | 6€ |
| Port white-red, Pineau de Charentes | 5,50€ |



ALCOHOL-FREE APERITIFS

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|-----------------|-----------|
| Crodino | 5€ |
| Apple Sparkling | 5€ |

ALCOHOLS

GIN & TONIC

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|-------------------|------------|
| Martin's Miller's | 10€ |
| G'vine | 10€ |
| Biercé 1.0 | 10€ |
| The Botanist | 10€ |
| Bombay Sapphire | 10€ |

VODKA

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|--------------|------------|
| Smirnoff | 8€ |
| Absolut | 8€ |
| Grey Goose | 10€ |
| Snow Leopard | 10€ |

RHUM

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|---------------------|------------|
| Bacardi | 8€ |
| St James agricole | 11€ |
| Havana Brun 7 years | 13€ |
| Zacapa 23 | 15€ |

WHISKY

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|--------------------------------|------------|
| J&B | 8€ |
| Johnnie Walker Red | 8€ |
| Johnnie Walker Black | 11€ |
| Jack Daniel's | 11€ |
| Nikka | 13€ |
| The Macallan Fine Oak 12 years | 15€ |

+ Soft drink or tonic premium **3,5€**

DIGESTIVES

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| Cognac "VSOP", Calvados | 9€ |
| Grappa or Limoncello, Sambocca | 7€ |
| Armagnac "VSOP" | 9€ |
| Poire, Framboise | 8€ |
| Disaronno Amaretto, Bailey's, Kalua | 8€ |
| Grand Marnier, Cointreau | 9€ |

BEER

AT DRAFT

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| Estaminet | 3,50€ |
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IN A BOTTLE

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| Vedett IPA | 4€ |
| Duvel "Triple Hop" | 4€ |
| La Chouffe | 4€ |
| Blanche Steenbrugge | 3,50€ |
| Tourtel N.A. | 3,50€ |
| Kriek Lindemans | 4€ |
| Duvel | 5€ |
| Leffe blonde or brune | 5€ |
| Chimay | 5€ |
| Ramée | 4€ |
| St Feuillien 1er cru (75cl) | 20€ |

WATER & SOFT DRINKS

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| Water ParkSide, still or sparkling - 50 cl | 3,90€ |
| Spa | 3€ |
| Perrier | 3€ |
| Coca-Cola, Light or Zero | 3€ |
| Fanta, Sprite | 3€ |
| Schwepps, Tonic, Soda, Hibiscus | 3€ |
| Ice Tea, Ice tea peach | 3€ |
| Looza pomme - tomate | 3€ |
| Fuze Tea: Sparkling Lemon - Peach Hibiscus - Mango Chamomille | 3€ |
| Minute Maid: orange, grapefruit, multivitamines, apple-cherry | 3€ |

SPARKLING

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|------------|--------------------------------------|-------------|
| CHAMPAGNES | Champagne Bruno Paillard "De Nauroy" | 59€ |
| | Champagne Bruno Paillard Brut | 75€ |
| | Champagne Taittinger Brut | 80€ |
| | Champagne Roederer | 108€ |
| CAVA | Martinez Carta Negra, Spain | 30€ |

WINES

RED

| | | | | |
|---|--|--|------------------------------|------------------|
| Loire | Saint-Nicolas de Bourgueil, Mabileau | 25,50€ | | |
| | Saumur Champigny, Filliatreau | 28€ | | |
| | Sancerre, JP Picard | 37,90€ | | |
| | Chinon, Domaine de la Perrière - Vieilles vignes | 29€ | | |
| | Alsace | Pinot Noir, Boeckel | 25,70€ | |
| | | Château des Combes | 22€ | |
| | | Les Brulieres de Beychevelle, Haut-Médoc | 43€ | |
| | | La Demoiselle de Sociando-Mallet, Haut-Médoc | 59€ | |
| | | Château Patache d'Aux, Médoc | 36€ | |
| | | Château Patache d'Aux, Cuvée Flora | 57€ | |
| Château Peybonhomme Les Tours, Côtes de Blaye | | 28€ | | |
| Château Charron, Côtes de Blaye | | 25€ | | |
| Château de la Commanderie, Lalande de Pomerol | | 43€ | | |
| Château Nodoz Barrique, Côtes de Bourg | | 39€ | | |
| Bordeaux | Seigneur d'Aiguilhe, Côtes de Castillon | 33€ | | |
| | Château Magnan la Gaffelière, St-Emilion | 39,50€ | | |
| | Château Petit Bocq, Saint-Estèphe | 57€ | | |
| | Zédé de Labégorce, Margaux | 49,50€ | | |
| | Château Artigues Arnaud, Pauillac | 49€ | | |
| | Château Haut Selve, Graves | 35€ | | |
| | Château Villa Bel Air, Graves | 43€ | | |
| | Les Tourelles de Longueville, Pauillac | 85€ | | |
| | Les Fiefs de Lagrange, Saint-Julien | 76€ | | |
| | Pavillon de Poyferré, Saint-Julien | 69€ | | |
| Bourgogne | Givry, Joseph Drouhin | 42€ | | |
| | Chorey-Lès-Beaune, Arnoux | 54€ | | |
| | Beaujolais | Brouilly, Joseph Drouhin | 34€ | |
| | | Rhône | 24€ | |
| | | Parallèle 45, Paul Jaboulet | 24€ | |
| | | Cuvée de l'Amethyste, Roger Perrin | 27,50€ | |
| | | Gigondas, Château du Trignon | 49,50€ | |
| | | Saint Joseph "Les Ediles", Bonserine | 45€ | |
| | | Châteauneuf-du-Pape, Roger Perrin | 54€ | |
| | | WORLD WINES - RED | Portugal | 46,50€ |
| Outeiro Terras d'Alter, Alentejano | | | 26€ | |
| Terra d'Alter Alfrocheiro, Alentejano | | | 28€ | |
| Duas Quintas, Ramos Pinto, Douro | 28€ | | | |
| Rioja, Bodegas PATROCINIO | 43€ | | | |
| Camins Del Priorat, Alvaro Palacios | 47€ | | | |
| Cum Laude Supertoscane Castello Banfi | 47€ | | | |
| WHITE | Bordeaux | | 43€ | |
| | Bourgogne | | 29,50€ | |
| | Villa Bel-Air, Graves | | 39€ | |
| | Mâcon Lugny, Joseph Drouhin | 68€ | | |
| | Petit Chablis, Regnard | 48€ | | |
| | Chablis 1er Cru Fourchaume, Regnard | 47,50€ | | |
| | Saint-Aubin "La Pucelle", Roux | 49€ | | |
| | Pouilly Fuissé VV, Gerbeaux | 22€ | | |
| | Château de Meursault, Clos du Château | 29,50€ | | |
| | Loire | 38€ | | |
| Côtes de Gascogne "UBY" | 39,50€ | | | |
| Reuilly, JM Sorbe | 24€ | | | |
| Sancerre, Olivier Foucher | 32€ | | | |
| Pouilly Fumé, Bertrand Jeannot | 27€ | | | |
| Alsace | 54€ | | | |
| Pinot Blanc "Cuvée les Amours", Hugel | 27€ | | | |
| Pinot Gris Tradition, Hugel | 27€ | | | |
| Riesling, Hugel | 27€ | | | |
| Rhône | 54€ | | | |
| Châteauneuf-du-Pape, Roger Perrin | 54€ | | | |
| WORLD WINES - WHITE | Italy | 26€ | | |
| | Portugal | 27€ | | |
| | Centine, Toscane | 26€ | | |
| | Terra d'Alter, Alentejano | 26€ | | |
| | ROSÉ | "M" de Minuty, Côtes de Provence | 28€ | |
| | | Paradis rosé | 22€ | |
| | | PER GLASS - 12 OU 24 CL | Rosé | 5€-10€ |
| | | | White | 5€-10€ |
| | | | Macon Lugny | 5,50€-11€ |
| | | | Château des Combes, Bordeaux | 5€-10€ |
| St-Joseph "Les Ediles", Bonserine, Rhône | | | 8,50€-17€ | |
| St-Emilion, Magnan la Gaffelière | | | 6,50€-13€ | |

COFFEE & TEA

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| Coffee or Espresso | 2,90€ |
| Dubble Espresso | 3,80€ |
| Cappuccino or "lait russe" | 3,80€ |
| Irish coffee | 9€ |
| Fresh mint tea | 4,90€ |
| Tea: Earl grey, Green Jasmine, White Ginger or African Solstice | 3,90€ |
| Verbena, linden or chamomile tea | 3,90€ |