

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

Paleta Pata Negra, Ibérico	22€
Carpaccio of seabass, lime, pomegranate and coriander	19€
Tuna (yellow fin) tartar, carpaccio of tomatoes and pesto	20€
Crispy with avocado	14€
Scottish salmon smoked with beech wood & juniper berries	18€
Burrata, aubergine and dried tomatoes	16€

WARM

Sautéed clams	20€
Thai scampis the Chef's way	17€
Grey shrimp croquettes (2 pcs)	18€
Nobashi shrimps (5pc) with basil, honey and balsamic dressing	20€
Artichokes in fritter and olive tapenade	16€
Burgundy snails (6 pcs-12 pcs)	12€, 18€

MEAT & POULTRY

Beef tartare the Italian way, French fries and salad	22€
Ribeye steak Béarnaise sauce or pepper sauce, "sucrine"	29€
ParkSide Burger: beef, pancetta, cheddar, Béarnaise, fried onions	19€
Osso bucco	26€
Veal escalope Milanese style	23€
Roasted duck breast with orange, waffle potatoes	25€

FISH

Tomatoes with North Sea shrimps on the chef's way (2 pcs)	26€
Poached codfish lemon & bay leaf, Vierge sauce, mashed potatoes	28€
Sole from the North Sea, salted butter, mashed potatoes	33€
Grilled swordfish the Sicilian way	27€
Red tuna tataki (yellow fin) and vegetables wok	30€
Madagascar shrimps grilled with savory butter	26€
Mussels "marinière", white wine or cream	24€

PASTAS, RISOTTOS AND VEGAN

Spaghetti vongole	22€
Risotto with mixed herbs & primeur vegetables, Espelette pepper	20€
Linguine with lemon	17€
Provençal vegetable cake au gratin with Parmesan cheese	16€

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

DESSERTS

Panna cotta with lime and exotic fruits	9€
Oranges spiced Turkish way	10€
Pavlova with passion fruit	10€
Dame blanche	10€
Crème brûlée with vanilla	9€
Verrine 'Like a lemon crust'	9€
Mousse au chocolat	8€
Iced "Soufflé" with raspberries	8€

"Homemade, with fresh products of premium quality"

APERITIFS

Apéritif maison - Belgium Kiss My blackberries, Cava	9€
Coupe of Champagne	11€
Coupe of cava	6€
Apérol Spritz	7€
Campari, Gancia ou Picon	6€
Sherry dry	6€
Port white-red, Pineau de Charentes	6€
Ricard	7€
Martini white - red	6€

ALCOHOL-FREE APERITIFS

Crodino	5€
Apple Sparkling	5€

ALCOHOLS

GIN & TONIC

Hendrick's	10€
G'vine	10€
Biercé 1.0	10€
The Botanist	12€
Bombay Sapphire	9€
London n° 3	9€
Buss Rsperry	10€

VODKA

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

RHUM

Bacardi	8€
Brugal 1888	11€
Havana Brun 7 years	13€
Zacapa 23	15€

WHISKY

J&B	8€
Johnnie Walker Red/Black	8€/12€
Jack Daniel's	11€
Nikka	13€
The Macallan Fine Oak 12 years	15€
Talisker 10 years	13€
Scapa 16 years	13€
Glenfiddich 12 years	15€

+ Soft / Tonic premium **2€/3€**

DIGESTIVES

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

BEER

AT DRAFT

Estaminet	3,50€
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IN A BOTTLE

Vedett IPA	4€
Duvel / Duvel "Triple Hop"	5€/6€
La Chouffe	4€
Blanche Hoegaarden	3,50€
Palm N.A.	3,50€
Kriek Lindemans	4€
Leffe blonde ou brune	5€
Chimay bleue	5€
St Hubertus - blonde/brune	4,50€

WATER & SOFT DRINKS

Water ParkSide, still or sparkling - 50 cl	3,90€
Spa	3€
Perrier	3€
Coca-Cola, Light or Zero	3€
Fanta, Sprite	3€
Schweppes, Tonic, Soda, Hibiscus	3€
Fuze Tea: Sparkling Lemon - Peach Hibiscus - Mango Chamomille	3€
Minute Maid: orange, grapefruit, multivitamines, apple-cherry, apple, tomatoe	3€

SPARKLING

CHAMPAGNES	Champagne Bruno Paillard "De Nauroy"	59€
	Champagne Taittinger Brut	80€

CAVA	Martinez Carta Negra, Spain	30€
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WINES

RED

Loire	Saint-Nicolas de Bourgueil, Mabileau	27€
	Sancerre, JP Picard	39€
	Chinon, Domaine de la Perrière - Vieilles vignes	29€
Alsace	Pinot Noir, Boeckel	26€
Bordeaux	Château des Combes	22€
	Hauts de Pujéaux - Haut-Médoc	47€
	Château Patache d'Aux, Médoc + 37,5 cl	38€/20€
	Château Peybonhomme Les Tours, Côtes de Blaye	28€
	Château de la Commanderie, Lalande de Pomerol	35€
	Château Nodoz Barrique, Côtes de Bourg	39€
	Seigneur d'Aiguilhe, Côtes de Castillon	33€
	Château Magnan la Gaffelière, St-Emilion	42€
	Château Petit Bocq, Saint-Estèphe	57€
	Zédé de Labégorce, Margaux	47€
	Château Artigues Arnaud, Pauillac	49€
	Château Haut Selve, Graves	35€
Bourgogne	Pinot Noir, Arnoux	39€
	Hautes-Côtes de Beaune, Régnard	48€
	Chorey-Lès-Beaune, Arnoux	54€
Beaujolais	Brouilly, Thivin	34€
Rhône	Parallèle 45, Paul Jaboulet	26€
	Cuvée de l'Amethyste, Roger Perrin	30€
	Duc de Monfort - Gigondas	46€
	Saint Joseph "La grande Pompée", Jaboulet	49€
	Châteauneuf-du-Pape, Roger Perrin	54€

WORLD WINES - RED

Portugal	Terra d'Alter Alfrocheiro, Alentejano	28€
Spain	Rioja, Bodegas Patrocinio Zinio	28€
	Rioja, Marqués de Cacères "Excelens"	30€
Italy	Cum Laude Supertoscan Castello Banfi	47€
	Montepulciano D'Abruzzo, Coste Delle Plaie	34€

WHITE

Bourgogne	Mâcon Lugny, Régnard	36€
	Petit Chablis, Maligny	37€
	Chablis 1er Cru Fourchaume, Maligny	68€
	Saint Véran, Roux	48€
	Pouilly Fuissé, Gerbeaux	57€
	Château de Meursault, Clos du Château	63€
Loire	Sancerre, J P Picard	38€
	Pouilly Fumé, Michel Girault, Grappe D'Or	36€
Alsace	Pinot Blanc, Boeckel	24€
	Pinot Gris, Boeckel	28€
Rhône	Châteauneuf-du-Pape, Roger Perrin	54€
Sud	Côtes de Gascogne "UBY"	22€
	Chardonnay - Terroir d'Altitude, Fortant	29€

WORLD WINES - WHITE

Italy	Centine, Toscane	26€
Portugal	Terra d'Alter, Alentejano	26€
Spain	Montesol Rueda	27€

ROSÉS

Languedoc	Paradis rosé	22€
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PER GLASS - 12 OU 24 CL

Rosé	Paradis Rosé, Languedoc	5€-10€
White	Côtes de Gascogne "UBY"	5€-10€
	Chardonnay - Terroir d'Altitude, Fortant	6€-12€
	Château des Combes, Bordeaux	5€-10€
Red	Cuvée de l'Amethyste, Roger Perrin - Rhône	6€-12€
	Magnan la Gaffelière, St-Emilion	7,50€-15€

COFFEE & TEA

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, English Breakfast, Green Jasmin, Lemongrass Ginger	3,90€
White Jasmin	4,90€
Chamomile infusion	3,90€