

## OUR 100% VEGGIES SUGGESTIONS

<b>BUTTERNUT SOUP</b> 🌿 🥚 🐄	(as a starter) 9 €
Butternut squash soup, Crostini toast & Ricotta cheese	
<b>WINTER SALAD</b> 🐄 🥚	(as a starter) 9 €
Salad, Endives, Morbier cheese, Hazelnuts, Mustard & Honey vinegar	(as a main course) 17 €
<b>WONDER-BOWL</b> 🌿	(as a starter) 9 €
Black rice, Mesclun green salad, Crunchy vegetables, Soy & Ginger	(as a main course) 18 €
<b>SWEET POTATOE GNOCCHI</b> 🐄 🍷 🥚	(only <u>MAIN</u> ) 18 €
Homemade gnocchi, Gorgonzola cheese, Sage & Almonds roasted	

## OUR SPECIALITIES FISH & MEAT

<b>TERIYAKI CHICKEN</b> 🌿 0 🍷	19 €
Chicken farmer (from FR), Teriyaki sauce, Sushi rice & Vegetables	
<b>SALMON ON PLANCHA</b> 🐟 🐄	22 €
Wild salmon filet from Scotland - "Grenailles" potatoes, Green beans & "Beurre blanc" sauce	
<b>BEEF BURGER #our version</b>	19 €
<u>Or Pulled Pork Or Vegetarian</u> 🐄 🌿	
Confits onions, Cheddar cheese, Bacon, Homemade Buns, Tartare sauce & French fries	
<b>STEAK TARTARE #our version</b> 🐄	20 €
Beef (from FR) - French fries, Tartare sauce & Green salad	
<b>ENTRECOTE RIB STEAK #tender and mature</b> 🐄	26 €
ANGUS (from IRL) 250g - French fries, Tartare sauce & Green salad	
<b>MEATBALLS</b> 🐄 🌿	19 €
Beef balls, Tomato sauce, Mash potatoe & Ricotta cheese	

## DESERTS

<b>SUNDAE #we give the fast-food version a slap</b> 🐄 0	7.5 €
<b>CAFÉ GOURMAND</b> 🐄 0	9 €
Hazelnut « financier » cake - Coco-Passion fruit Panacotta - Chocolate cake - Ice cream	
<b>POCHED PEAR</b> 🐄 0 🥚	9 €
Spicy red wine, Almond cake & Vanilla cream	
<b>PECAN AND CHOCOLATE BROWNIE</b> 0 🐄 🥚	8 €
Homemade, Nuts, Pecan nuts, Vanilla ice cream	
<b>PROFITEROLE</b> 🍷 0 🐄 🥚	9 €
Pastry balls with cream, ice and chocolate	
<b>ICE CREAM or SORBET ORGANIC "ALPEREL" (2 bowls)</b> 🐄 0	6 €
Arstisanal fabrication Ile-de-France # Bourbon vanilla, Salted butter caramel, Pistachio, Stawberry, Chocolate, Coconut, Mango, Pear Williams, Hazelnut, Lime	

Or cuisine is homemade. We mainly select french and fresh products with the greatest respect for social and environmental values

### ALLERGENS

🐟 FISH 🥚 ARACHIDS 🌿 SOY 🐄 MILK 🍷 NUTS 🍷 GLUTEN 🌿 CELERI 0 EGGS 🦀 CRUSTACEANS 🌿 SEZAM

## TAPAS & BOARDS

EVENING

18H-22H

### LE SALÉ À PARTAGER

#### MIX OF CHARCUTERIE & CHEESE 🐷

Small	10 €
Big	16 €

#### NACHOS CHILANGOS 🌿

Option with pulled pork...	10 €
Avocado cream, Salsa & Fresh cheese	+3 €

#### POLPETTE 🌿 🍷

Beef meatballs with tomato sauce	11 €
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#### ROASTED CAMEMBERT 🐷

Rosmarry honey, Crostini	9 €
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#### SMOKED TROUT 🍷 🐟

Crostini, Beetroot pickles & Fresh cheese	15 €
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#### QUESADILLAS WONDERWALL 🍷 🌿

Salsa, Avocado cream & Pepper	10 €
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#### FRENH FRIES

5 €

#### CROCK THE CASBAH 🌿

Cheek pea Falafel	10 €
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#### TERIYAKI CHICKEN 🐷

Chicken (from FR) & Teriyaki sauce	11 €
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#### ALLERGENES

🐟 POISSON 🌿 ARACHIDES 🌿 SOJA 🐷 LAIT 🍷 FRUITS A COQUE  
🍷 GLUTEN 🌿 CELERI 0 EUFS 🦀 CRUSTACES 🌿 SESAME

## BRASSERIE CORNER

EVENING

18H-22H

### MAINS CORSES

#### SALMON ON PLANCHA 🐟 🐷 22 €

Wild salmon filet from Scotland - "Grenailles" potatoes, Green beans & "Beurre blanc" sauce

#### BEEF BURGER #our classic 🍷 🌿 🐷

Or VEGGIE Ou PULLED PORK 19 €

Confits onions, Cheddar cheese, Bacon, Homemade Buns, Tartare sauce & French fries

#### STEAK TARTARE #WONDERWALL STYLE 🐷 🍷 19 €

Tomato pesto - Parmesiano - Fresh cheese - Lemon

#### ENTRECÔTE RIB STEAK #tender et maturated 26 €

Angus (from Irlande) - French fries & Salad

### LES DESSERTS

#### SUNDAE #HOMEMADE 🍷 🐷 7.5 €

#### BROOKIE "half brownie half cookie" 0 🐷 🌿 🍷 8 €

Pecan nuts, chocolate, Vanilla icecream & Chantilly

#### GREEDY GOURMAND DISH 🍷 🐷 10 €

Mix of small deserts

#### ICECREAM & SORBETS "ALPEREL" 0 🐷 9 €

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# WONDERWALL

## WINES SELECTION

### CHAMPAGNE & SPARKLING WINE

	12,5CL	75CL
Champagne - CI La Chapelle - Instinct 1 <sup>er</sup> Cru - Brut	11 €	58 €
Crémant de Bourgogne - Haute Origine - Maurice Gagnier - Bourgogne	6,5 €	

### WHITE WINES

#### FRENCH

	12,5CL	75CL
Pas vu Pas pris - By Jeff Carel <b>BIO</b>	2022	5 € 22 €
Riesling vieilles Vignes - Domaine Fernand Seltz <b>BIO</b>	2019	8 € 42 €
Sauvignon - Touraine Blanc - J. Francois Roy	2022	7 € 30 €
Chablis - Domaine Colbois	2022	8,5 € 44 €
Uby N.4 - Côtes de Gascogne - Domaine Uby - Sud - Ouest	2022	5 € 24 €
Pouilly Fumé - Elisa - Domaine Jonathan Didier Pabiot <b>BIO</b>	2022	55 €
Sancerre - Joseph Mellot - Domaine Des Emois <b>BIO</b>	2021	60 €
Puilly Fuisse - Domaine Cornin <b>BIO</b>	2021	87 €

### ROSE WINES

	12,5CL	75CL
Rose Sainte Croix - Var - Côtes de Provence	2022	5 € 20 €
Alpilles Rose - Domaine de Valdition - Côtes de Provence <b>BIO</b>	2022	7 € 29 €
Côtes de Provence - Studio By Miraval - Méditerranée	2022	27 €
Côtes de Provence - Terres de Berne - Château De Berne <b>BIO</b>	2022	42 €
Côtes de Provence - Minuty Prestige - Cuvée Prestige	2022	55 €

### RED WINES

#### FRENCH

	12,5CL	75CL
Les Darons - By Jeff Carrel - Languedoc Roussillon	2021	5 € 23 €
Bourgogne Pinot Noir - Closerie des Alisiers - Domaine S. Brocard	2022	8 € 42 €
Côtes du Rhône Village - Bouteille à la Mer - Xavier Vignon <b>BIO</b>	2019	7 € 35 €
Cairanne - Cuvée Maximilien - Domaine Les Grands Bois <b>BIO</b>	2020	36 €
Crozes Hermitage - Les Calendes - Ferraton Père et Fils <b>BIO</b>	2021	8,5 € 48 €
Chinon - Les Galets - Château de la Bonneliere <b>BIO</b>	2021	7 € 35 €
Pic Saint Loup - Black Wolf - Vignobles Vella <b>BIO</b>	2021	8,5 € 45 €

### KIRS (ASK US YOUR FAVORITE FLAVOUR)

	12,5CL
Kir Wonderwall	6 €
Kir Pétillant	7 €
Kir Royal	11 €

FULL WINE LIST AVAILABLE UPON REQUEST

# WONDERWALL

## THE BREWERY

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### DRAUGHT BEERS RUSÉES

	VOL%	25CL	50CL
L.B.F BLONDE	4°	4 €	8 €
L.B.F IPA	6°	4,5 €	8 €
L.B.F BLANCHE	4,5°	4,5 €	8 €

### BOTTLED BEERS

		33CL
Paillette	4,7°	6,5 €
Rebelle Ambree	7°	7 €
Rebelle Triple	8,5°	7,5 €
Lindemans Kriek	3,5°	5 €
Lindemans Framboise	2,5°	6 €
Brewdog Punk (Sans Alcool)	0,5°	7 €

### CIDER

Pas Pareil <b>BIO</b>	5,5°	6,5 €
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# WONDERWALL

## MINERAL WATER

<b>SPARKLING WATER</b>		CL	
Ferrarelle	75	6,5 €	
Badoit	100	5,5 €	
Badoit Rouge	33	3,5 €	
<b>STILL WATER</b>		CL	
Evian	100	5,5 €	
Evian	50	3 €	

## JUICES

	<b>25CL</b>
Pink Grapefruit	4 €
Orange	4 €
Apple	4 €
Pineapple	4,5 €
Apricot nectar	4 €
Cranberry	4 €

## SOFTS DRINKS

	<b>33CL</b>		<b>20CL</b>
Coca-Cola	4 €	Schweppes Tonic Premium	4,5 €
Coca-Cola Zéro	4 €	Fever Tree Tonic Water	4,5 €
Orangina	4 €	Fever Tree Mediterranean	4,5 €
Fuzetea Peach	4 €	Fever Tree Ginger Beer	4,5 €
Lemonade Angeline	4 €		

## HOT BEVERAGES

<b>BLACK TEA</b>	3,5 €	<b>COFFEE</b>	
Ceylan / Earl Grey		Espresso, Ristretto	2 €
Darjeeling / Fruits rouges		Americano	2,5 €
<b>GREEN TEA</b>	3,5 €	Double espresso	3 €
Jasmin / Gunpowder		Capuccino, White Coffee, Latte	4 €
<b>INFUSIONS</b>	3,5 €	<b>CHOCOLATS</b>	
Camomille / Verveine / Linden		Hot Chocolat	4 €
Des Alpes / Rooibos		Viennese Hot Chocolate	4 €
Détox – Philomène's Secrets			