

Petite Rosalie

CAFÉ • TERRASSE

TO SHARE

ROSALIE BOARD 19⁰⁰

Bayonne ham, Lyon rosette, PDO Comté, roasted raw-milk Camembert from Normandy, PDO Sainte-Maure de Touraine, farmhouse bread, pickles, semi-salted butter

kid's menu 9⁹⁰

DISHES

MINI CROQUE-MONSIEUR,
baby potatoes

🌿 **COQUILLETES,**
parmesan cream

DESSERTS

PUSH UP HARIBO
CHOCOLATE FONDANT

DRINKS

VITTEL 33cl
APPLE JUICE 20cl
SYRUP WITH WATER 27cl

EXTRA SIDES

5⁰⁰

Young shoots salad
Baby potatoes



DESSERTS

XXL PROFITEROLE 9⁵⁰
Chocolate sauce

GLUTEN-FREE CHOCOLATE FONDANT 9⁵⁰
Bourbon vanilla ice cream

FRESH RASPBERRY 11⁵⁰
Whipped cream

CREPES

SUGAR 6⁰⁰

CHOCOLATE-HAZELNUT 6⁵⁰

SALTED BUTTER CARAMEL 6⁵⁰

RED FRUITS 7⁰⁰

WAFFLES

SUGAR 7⁰⁰

WHIPPED CREAM 8⁰⁰

CHOCOLATE-HAZELNUT 8⁰⁰

SALTED BUTTER CARAMEL 8⁰⁰

Large plates

PETITE ROSALIE CROQUE-MONSIEUR 14⁵⁰
French ham, emmental, young shoots salad

PETITE ROSALIE CROQUE-MADAME 15⁵⁰
French ham, free-range egg, emmental, young shoots salad

🌿 **MEDITERRANEAN TARTINE** 15⁰⁰
Grilled vegetables, pesto rosso cream cheese, arugula, parmesan, young shoots salad

CHICKEN CLUB SANDWICH 16⁰⁰
Marinated French chicken fillet, free-range egg, tomato, avocado, sliced bread, young shoots salad

FRENCH SHRIMP ROLL 19⁰⁰
Shrimps, lime, pickled red onions, romaine, Espelette chili mayo, brioche bread, young shoots salad

SMOKED SALMON AVOCADO TOAST 19⁵⁰
Creamy avocado, smoked salmon, free-rand poached egg, cherry tomatoes, red onion pickles, country bread, young shoots salad

SALMON TARTARE WITH LIME 20⁰⁰
Creamy avocado, cucumber, citrus vinaigrette, young shoots salad

Salads

🌿 **MULTICOLOUR TOMATO SALAD & BURRATA DI PUGLIA** 18⁵⁰
Pesto, arugula

CEASAR SALAD 19⁵⁰
Poultry supreme, free-range egg, parmesan, cherry tomatoes, romaine, golden croutons, Caesar sauce

- ARTISANAL ICE CREAMS - & sorbets

Ice creams: Vanilla, Chocolate, Coffee, Caramel, Pistachio

Sorbets: Strawberry, Raspberry, Lime, Mango

2 SCOOPS 8⁰⁰ **3 SCOOPS** 10⁰⁰

BROWNIE CHOCOLATE SUNDAE 12⁰⁰

Bourbon vanilla ice cream, chocolate ice cream, brownie pieces, whole hazelnuts, hazelnut spread, whipped cream

STRAWBERRY MELBA SUNDAE 12⁰⁰

Bourbon vanilla ice cream, strawberry sorbet, fresh strawberries, red berries, flaked almonds, whipped cream



**-50% ON COCKTAILS, MOCKTAILS,
AND DRAFT BEERS.**

FROM 5PM TO 8PM

COCKTAILS

APEROL SPRITZ	14cl / 12 ⁰⁰ / 5 ⁰⁰
Aperol, Prosecco Riccadonna, Perrier, fresh orange	
HUGO SPRITZ	12 ⁰⁰ / 6 ⁰⁰
FAIR elderflower liqueur, Riccadonna Prosecco, Perrier, lemon, fresh rosemary	
ITALICUS SPRITZ	12 ⁰⁰ / 6 ⁰⁰
Italicus bergamot liqueur, Riccadonna Prosecco, Perrier, lemon, fresh rosemary	
LIMONCELLO SPRITZ	12 ⁰⁰ / 6 ⁰⁰
Limoncello Mamma Mia, Riccadonna Prosecco, Perrier, lemon, fresh rosemary	

MOCKTAILS

RED DESIRE 20cl	8 ⁵⁰ / 4 ²⁵
Strawberry, raspberry, coconut water, orange blossom, apple	
GINGER BOOST 20cl	8 ⁵⁰ / 4 ²⁵
Pineapple, passion fruit, apple, ginger, turmeric	
VIRGIN SPRITZ 20cl	8 ⁵⁰ / 4 ²⁵
Galvanina Spritz 0,0%, fresh orange	
VIRGIN BELLINI 20cl	8 ⁵⁰ / 4 ²⁵
Galvanina Bellini 0,0%, lemon, fresh rosemary	

Beers & CIDER

DRAFT	33cl / 50cl /
1664 BLONDE	7 ⁰⁰ / 3 ⁵⁰ 10 ⁰⁰ / 5 ⁰⁰
French lager with a delicate bitterness	
1664 BLANC	8 ⁰⁰ / 4 ⁰⁰ 11 ⁰⁰ / 5 ⁵⁰
Refreshing wheat beer with citrus notes	

BOTTLED	33cl
CORONA	8 ⁰⁰
1664 0,0% (without alcohol)	6 ⁵⁰
ORGANIC AND NATURAL RAW CIDER	7 ⁰⁰
FILS DE POMME «LE SAUVAGE»	
ORGANIC AND NATURAL RAW CIDER 0,0%	7 ⁰⁰
FILS DE POMME «LE SAGE» (without alcohol)	

Wines & Champagnes

BRUT PDO CHAMPAGNES	20cl
MOËT & CHANDON "BRUT IMPÉRIAL" MINI	25 ⁰⁰
MOËT & CHANDON "BRUT IMPÉRIAL" MINI ROSÉ	30 ⁰⁰
WHITE WINE	25cl 75cl
PDO LANGUEDOC - OÉ (organic wine)	9 ⁵⁰ 36 ⁰⁰
ROSÉ WINES	
PGI MÉDITERRANÉE - OÉ (organic wine)	9 ⁵⁰
PGI MÉDITERRANÉE "LE ROI SOLEIL"	35 ⁰⁰
RED WINE	
PDO CÔTES-DU-RHÔNE - OÉ (organic wine)	9 ⁰⁰ 35 ⁰⁰

Fresh drinks

LEMONADE 25cl	5 ⁵⁰
Lemon, lime, apple, agave	
RASPBERRY LEMONADE 25cl	6 ⁰⁰
Lemon, raspberry, agave, basil	
VITTEL 33cl	4 ²⁰
PERRIER 33cl	4 ⁹⁰
ICED COFFEE 20cl	5 ⁵⁰
FANTA ORANGE, SPRITE 33cl	4 ⁹⁰
COCA-COLA, SUGAR-FREE COCA-COLA 33cl	4 ⁹⁰
OASIS 33cl	4 ⁹⁰
FUZE TEA PEACH 33cl	4 ⁹⁰
ORGANIC RASPBERRY KOMBUCHA ARCHIPEL 33cl	6 ⁵⁰
EXTRA SYRUP	0 ⁵⁰
Mint, grenadine, peach, lemon, orgeat	
JUS DE FRUITS ET NECTARS 100%	
BIOLOGIQUES JUS DE RÊVE 25cl	6 ⁵⁰
Orange juice, apple juice, apricot nectar, tomato juice	

HOT DRINKS

EXPRESSO, AMERICANO, DECAF	3 ⁵⁰
MACCHIATO	3 ⁸⁰
DOUBLE EXPRESSO	5 ⁵⁰
CAPPUCCINO	6 ⁰⁰
LATTE / LATTE MACCHIATO	6 ⁰⁰
HOT CHOCOLATE	7 ⁰⁰
CHAÏ LATTE	6 ⁵⁰
MATCHA LATTE	6 ⁵⁰
ANGELINA TEAS	6 ⁰⁰
Green teas: mint, jasmine	
Black teas: breakfast, Earl Grey, Darjeeling	
Herbals: verbena, lime-mint, rooibos red vanilla	

All our hot drinks can be made with Oatly oat drink.

For more information, please ask your head waiter. PGI: Protected Geographical Indication. PDO: Protected Designation of Origin.
Tap water is available free of charge upon request. Prices are net, in euros. 03/26. Brasserie Rosalie 419 946 918 R.C.S.
ALCOHOL ABUSE IS DANGEROUS FOR HEALTH. TO CONSUME WITH MODERATION.