

Menu

11h30 - 21h

Bertine et his guest
Anthony Caillot

Anthony Caillot and the Bertine team offer you healthy and local street food.

Tastes from here and elsewhere unique, balanced.

Make good food !

SHARING - 12 € (Au choix)

- Chicken crispy with mint, cucumber tzatziki
- Crispy fish brandade, soy mayonnaise
- Anchoïade with olives, garlic croutons

COCKTAIL - 9 €

By Natacha

LONDON MULE

Gin Antidote Corsican orange, ginger beer, lime

CLOVER CLUB

Pink gin, raspberry, grapefruit, lime

COCKTAIL WITHOUT ALCOOL - 7 €

STARTERS - 9 €

- Tomatoes and buffalo mozzarella, modern pistou
- Caesar Bertine salad, (salad, anchovies, poultry, cheese and some citrus fruits)
- Artichoke barigoule and quinoa with herb oil

The formula

On the go (only at noon)

A BROTH or A KEBAB (Choice of)

+

3 SMALL SWEETS

+

CASTALIE FLAT WATER (37,5 cl)

20 €

THE DWICH BERTINE - 20 €

Veal steak, onion confit, mozzarella, seasonal vegetables, between two slices of cereal bread

THE PHÔ - 16 €

A base of broth and rice noodles, embellished with various ingredients: Seasonal vegetables, shiitakes, lemon and herbs, rolled omelette, pickles, seaweed, soy

The choice of broth

- Vegetable
- Beef
- Fish
- Foie gras and smoked duck (+7€)

MY KEBAB - 18 €

Confit with spices, eggplant and semolina, vegetables and mint

The choice of kebab

- Vegetable
- Lamb

Children under 12 years old -25% on the price of the dish

GOURMETS

OH MY CHOUX PASTRY - 8 €

Garnished choux pastry, seasonal fruits and cream

A PLATE OF SMALL SWEETS - 5 €

Seasonal ice cream, brownie, and fruits

WINE LIST

| | Glass 12cl | Bottle 75cl |
|--|---------------|----------------|
| L.A Cetto, Chenin Blanc 2022 <i>The whites</i> <u>Lower California, Mexico</u> | 4€ | 19 € |
| Pear, white peach and mango, with a floral touch | | |
| Stella Ducit, Vin de France 2022 <u>Isabelle Ferrando family, Rhône Valley</u> | 5,50 € | 32 € |
| 100% Clairette, atypical, white flower, dry, bright, exotic | | |
| Les sables, Vin de France 2022 <u>Domaine Perray Jouannet, Loire</u> | 8,50 € | 31 € |
| 100% white Chenin | | |
| Beaujolais Villages blanc 2022 <u>Terres Blanches Perroud Robert</u> | 6,50 € | 27 € |
| Round, greedy <i>The reds</i> | | |
| Raisins Gaulois, Vin de France 2023 <u>Domaine Mathieu et Camille Lapierre</u> | 6,50 € | 31 € |
| 100% Gamay, light and fruity | | |
| La Croix Gratiot Rouge Cerise 2023 <u>Languedoc-Roussillon, Pays D'Hérault</u> | 5,50 € | 27 € |
| 100% Syrah, full of lightness, red fruits | | |
| Tarapaca, Carménère 2022 <u>Central valley Chilli</u> | 5 € | 24 € |
| Pleasant on the fruit, slightly spicy. Perfect agreement with the broth (beef) | | |