

BISTRO MON RÊVE

Welcome Home

Here, we welcome you with 100% homemade cuisine, thoughtful and generous, inspired by family recipes.

A neighbourhood bistro that takes pride in hosting you warmly, every single day!



Kids' Menu

13.00

- drink of your choice

(fruit juice, Coca-Cola, syrup drink, diabolo, lemonade)

Breaded chicken / breaded fish / minced
beef/ cooked ham

With (homemade fries, pasta or vegetables)

Cotton candy / chocolate mousse / Ice cream
(or crêpes on weekends)

To share

Charcuterie board (black paper fuet, Catalan fuet, spicy chorizo, supreme lomo, extra gold sausage, cured ham)	20.90
Mixed board (ham & cheese)	24.90
Vegetarian board	20.90
Trilogy board (charcuterie, cheese, vegetarian)	28.00
Croque-monsieur : Poilâne bread, ham, Emmental, béchamel, homemade fries, lettuce	14.90
Croque-madame : croque-monsieur with fried egg, homemade fries, lettuce	15.40

Starters

The traditional «egg mayonnaise»	7.90
Seasonal creamy soup	---
Marinated herrings , potatoes with oil	9.90
Tuna rillettes , fresh cheese	10.90
Vegetable accras and homemade falafels (4 pieces)	10.90
Chakchouka , peppers, tomatoes, onions, coriander, garlic, paprika	9.90
Baked egg cocotte , bacon, cream, egg, cheese	10.90

Mains

Butcher's cut (see blackboard)	---
Catch of the day (see blackboard)	---
Chef's cocotte (see blackboard)	---

« Mon Rêve » burger , minced beef, cheddar, caramelized onions, pickles, lettuce, tomato, burger sauce	18.90
Chicken burger , breaded chicken, cheddar, caramelized onions, pickles, lettuce, tomato, burger sauce	18.90
Veggie burger , falafel, cream cheese, onion compote, lettuce	17.90
Pulled pork burger (beer-braised) , pickles, caramelized onions, honey mustard, arugula	19.90

All our burgers are served with homemade fries. Extra egg €0.50, bacon €1

Traditional fish & chips , tartare sauce, homemade fries, lettuce	18.50
Classic beef tartare , homemade fries, lettuce (prepared or unprepared)	19.90
Tigre qui pleure (Thai-style marinated beef) , rice with pepper sauce	25.90

Potato mille-feuille cream, onions, Cantal cheese, lardon	19.90
Tagliatelle , chanterelles (mushroom) and parmesan (cheese)	18.90
Grilled chipirons , chorizo and cuttlefish ink risotto (8min)	21.90
Salmon slice , leek fondue and homemade mashed potatoes	24.90

Caesar salad , (breaded chicken, iceberg lettuce, hard-boiled egg, parmesan, croutons, cesar dressing)	18.90
Marceline salad , (cured ham, Saint-Marcellin toast, lettuce, tomato, cucumber, sautéed potatoes)	19.90
Winter salad , (Quinoa, sweet potatoes, chickpeas, lettuce, tomato, hazelnut, pomegranate, coriander)	17.90
Nordic salad , (lettuce, sautéed potatoes, marinated herrings, tomato)	20.90

Desserts

Cheese platter	10.90
Grandma's chocolate mousse	10.90
Brioche «French toast style» , salted butter caramel and custard, supp nutella =0.50€	9.90
French «Tarte tatin» (apple tart) , creme fraiche (+ scoop of ice cream = 1.00€)	9.90
Molten cake with salted butter caramel	10.90
Carrot cake	9.90
«Café gourmand» (coffee + assortments of mini-desserts) (ask the staff)	9.50
«Thé gourmand» (Tea + assortments of mini-desserts) (ask the staff)	10.50
Artisanal ice cream - 3 scoops (vanilla, chocolate, salted caramel, strawberry) (2 scoops = 8.90€)	10.90

Net prices – Service included

WINE CELLAR

Red Wine

	14cl	25cl	50cl	75cl
Rouge Rubis – Bouchard - Vin de France	4.50	8.00	15.50	22.50
Ma Botte dans votre citerne, BIO	5.50	10.50	20.50	28.90
Malbec IGP- Pays d'oc Fortant	5.00	9.50	18.50	27.50
Côtes du Rhône – Bouachon AOC	5.50	10.50	20.50	28.90
Château de Pierreux - Brouilly AOC	6.50	12.50	24.50	35.90
Astrolabe - Cahors - Malbec	6.50	12.50	24.50	35.50
Beau Rivage - Bordeaux	5.50	10.50	20.50	28.90
Sang melé	5.00	9.50	18.00	26.50
Crozes Hermitage - Gabriel Meffre AOP				45.50
Saint-Estèphe				49.90
Saint-Emilion - La Trinité				49.90

White Wine

	14cl	25cl	50cl	75cl
Chardonnay – Petit bistro - Vin de France	4.50	8.00	15.50	22.50
Le Bon Goût du Blanc, BIO	5.50	10.50	20.50	28.90
Viognier blanc - Pays d'oc IGP	5.50	10.50	20.50	28.90
Allegoria - Perlant	5.00	8.50	16.50	24.90
Tariquet - Premieres grives	6.00	11.50	21.50	31.50
Chablis Moreau AOP	8.50	16.00	30.00	39.50

Hot drinks

Espresso	2.00	Hot chocolate	5.00
Americano	2.00	Tea, herbal tea	5.00
Decaf coffee	2.50	Cappuccino	6.00
Espresso with dash of milk	2.60	Viennese coffee	6.00
Double espresso	4.00	Viennese hot chocolate	6.00
Coffee with cream	5.00	Honey grog	8.00
Hot milk	4.20	Irish coffee	10.00

Cold Drinks

Syrup (mint, grenadine, strawberry, lemon, peach, almond, violet) 33 cl	3.50	Diabolo 25 cl	4.50
Coca-Cola, Coca-Cola zero 33 cl	4.90	Iced tea (peach or lemon) 25 cl	5.00
Perrier 33 cl	4.90	Iced coffee	5.50
Schweppes tonic, citrus 25cl	4.90	Iced chocolate	5.50
Orangina 25 cl	4.90	Orange squeezed juice (or lemon)	5.00
Oasis 25 cl	4.90	Fruit juices (apple, orange, pineapple, cranberry, lime, grapefruit, tomato)	4.50
Lemonade 25 cl	4.00		

Rosé Wine

	14cl	25cl	50cl	75cl
Cinsault – Petit bistro - Vin de France	4.50	8.00	15.50	22.50
Grenache gris - maison Fortant IGP	5.50	10.00	19.00	27.50
Madame – Côtes de Provence AOP	6.00	11.00	21.50	31.00

Sparkling Wines

	18cl	75cl
Crémant de bourgogne		8.00 45.00
Fleur de champagne - 1er cru		14.00 90.00

Aperitifs

Ricard, pastis	2.5	4.50 €
Suze	4 cl	5.00 €
Kir	4 cl	5.50 €
Porto rouge	14 cl	6.00 €
Porto blanc	6 cl	6.00 €
Martini blanc	6 cl	6.00 €
Martini rouge	6 cl	6.00 €

Digestifs

J&B	Poire	
Jack Daniel's	Mirabelle	
Get 27, Get 31 (6cl)	Vieille prune	10.00
Limoncello (6cl)		8.00
Amaretto	Nikka	
Bailey's	Cardhu	
Cognac	Don Papa	
Armagnac	Diplomático	
Calvados	Plantation	
	Kraken	14.00

Beers

Draft Beers

	25cl	50cl	H.H
Mon rêve (blonde)	4.50	8.00	4.50
La Triple Ch'ti	5.00	9.00	6.00
Cadette IPA	5.00	9.00	6.00
La Floreffe (Abbaye)	5.00	9.00	6.00
La Jade (blanche)	5.00	9.00	6.00
Picon	5.00	9.00	6.00
Panaché (beer + limonade)	4.50	9.00	5.00
Syrup beer	4.80	9.00	5.00

Bottled Beers

	25cl	33cl	H.H
Corona		7.50	7.00
Desperado		7.50	7.00
Bière sans alcool	5.50		5.00
Cider (25cl)	6.00		5.50

COCKTAILS & MOCKTAILS

Classic Cocktails

(simple 11€/XL, 16€/XL HH 11€)

Mojito	(lime, mint, white rum, angostura)
Margarita	(tequila, triple sec, lime juice)
Piña colada	(white rum, pineapple, coconut milk)
Caïpirinha	(cachaça, brown sugar, lime)
Spritz	(Aperol, Campari, St-Germain, limoncello)
Ti-punch	(dark rum, brown sugar, lime)
Cosmopolitain	(vodka, lime juice, cranberry juice)
Flours de Lotus	(vodka, lychee, pineapple juice, grenadine)
Cuba Libre	(rum, cola, lime)
Blue Lagoon	(vodka, lime juice, curaçao, sugar)
Gin Tonic	(gin, tonic water)

Signature Cocktails

(simple 12€/XL, 17€/XL HH 12€)

Maï Taiï	(white rum, dark rum, triple sec, lime, orgeat)
Mojito Royal	(classic mojito topped with champagne)
Asian Candy	(cranberry, lychee, pineapple, strawberry syrup)
Litchi Colada	(lychee, coconut, pineapple, grenadine syrup)
Le Rêveur	(tequila, lime, pineapple, grenadine)
La Rêveuse	(gin, lemon, lemonade, violet syrup)
Cactus Rhum	(curaçao, pineapple, cane sugar)
Panthère Rose	(vodka, peach liqueur, pineapple, grenadine)

Mocktails

(simple 8€/XL, 11€/XL HH 11€)

Virgin Mojito	(lime, mint, apple juice, lemonade)
Virgin Colada	(pineapple juice, coconut milk)
Virgin Rêveuse	(lemonade, lime juice, violet)
Doux Parfum	(orange, pineapple, orgeat, grenadine)
Aqua Lemon	(lemon juice, lemonade, mint)

Happy Hour : every day from 4 PM to 8 PM

Credit cards accepted from €15.00