

Welcome to Roast! everything is freshly homemade

LUNCH DEAL/ monday to friday (12pm - 2:30pm)

10€ quarter of chicken or half duck breast (150g)
+ side

15€ half chicken or whole duck breast (300g)
+ side

4€ homemade dessert

2€ homemade lemonade

STARTERS

Roast platter 17
*3 chicken croquettes,
3 gorgonzola chicken croquettes,
burrata 125g & houmous*

chicken croquettes x4 7
gorgonzola chicken croquettes x4 7
burrata 125g 6

soft boiled egg *bread crumb & almond* 3,2

CHICKEN

Organic free range chickens roaming on a farm, Label Rouge certified

Quarter of chicken (150g) 8
Half chicken (300g) 13
Whole chicken (600g) 23

DUCK BREAST

France

Half duck breast (150g) 8
Whole duck breast (300g) 13

SIDES

green salad & vegetables 5
Froast *fries with parmesan, parsley & garlic* 5
crispy fries 5
sweet potatoes crispy fries 5

vegetables 5
corn on the cob 5
mash potatoes 5

SALAD

Aubergines roasted with honey, quinoa, smoked salmon & parmesan 9
Burratina, tomato confit, Parme's ham & pesto sauce 10

STEAK TARTARE

France

*Tartare de boeuf charolais 180g
haché au couteau
served with any side* 16

CHICKEN BURGER

*king size chicken croquette
cheddar, onions,
mayonnaise with tarragon
& barbecue sauce*

served with any side 16

PULLED CHICKEN BURGER

*spicy pulled chicken
cheddar
onions
barbecue sauce*

served with any side 16

DUCK CONFIT BURGER

*duck confit
cheddar
cream & gorgonzola
onions*

served with any side 16

DESSERTS

tiramisu 6
cheese cake *mixed red fruit coulis* 6

fromage blanc *with salted butter caramel* 6
fraises *whipped cream & mascarpone* 6

SOFTS & HOT DRINKS

Coca 33cl	<i>Classic / Zero</i>	3,8	Café	<i>bio Ville de Paris</i>	1,8
Orangina 33cl		3,8	Noisette	<i>100% arabica</i>	2
Citronnade	<i>orange, lemon & ginger</i>	5	Double espresso		3,5
Limonade 33cl		3,8	Café long/ Décaféiné		2
Perrier 33cl		3,8	Café crème /Capuccino		4
San Pellegrino	<i>1/4L 1/2L 1L</i>	3,2 5 7	Thé <i>Noir/Vert</i>		4
Vittel	<i>1/4L 1/2L 1L</i>	2,8 4 6	Frappuccino		5
			Chocolat		5

BEER CIDER

Gallia	<i>demi pinte</i>	4	7
Vedett Blanche		4	7
Vedett IPA		5	8
Cidre Brut bio Fils de Pomme		4	7

WHITE WINE

Côtes de Gascogne - ... Entre Amis 2014 - Domaine du Have	<i>glass</i>	7	<i>bottle</i>	23
Pays d'Oc - Chardonnay Villa Blanche 2016 - Calmel Joseph		7		23
VDF - Dena Dela - Egiategia Emmanuel Poirmeur				25
Pessac-Léognan - Château Mancèdre 2014				32

ROSÉ

Côtes du Roussillon - Domaine Jonquères d'Oriola - Gris Gris	<i>glass</i>	6	<i>bottle</i>	22
			<i>magnum</i>	40

RED

Espagne biodynamie - tempranillo - Gran Cerdo 2016				25
Côtes du Rhône 2015 - Le Temps est venu - Stéphane Ogier		7		25
Vin de France - Domaine d'Ouréa - tire bouchon 2016		7		26
Italie - Valle Martello - Montepulciano d'Abruzzo 2014		7		26
Minervois 2015 - Les Traverses - Domaine de Courbissac				27
Côtes de Bordeaux - Castillon - Amphora 2015		7		27
Graves - Hautes Gravières 2015 - Dourthe		7		25
Saumur Champigny - Domaine Chancelle 2016				26

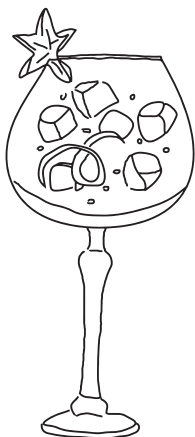
CHAMPAGNE

Thienot brut				45
---------------------	--	--	--	----

SPIRITS

whisky Akashi	9	rhum Matusalem	8
rhum Botran Reserva	7	whisky Jura Legacy	8

GINS & TONICS



Tanqueray	8,5
<i>Bitter floral spices w/ a citrus undertone SPM Tonic</i>	
Gin Mare	10,5
<i>Mediterranean, botanical flavors 1724 Tonic from the Andes</i>	
VL92	10,5
<i>Botanical, citrusy endnote & coriander SPM Tonic Ginger and cardamom</i>	
The Botanist Islay Dry	10
<i>Botanical and Floral flavors Fever Tree Mediterranean Tonic</i>	

COCKTAILS



Espresso Martini	10
<i>Vodka Ketel One Kahlua Coffee Liqueur & Espresso</i>	

Mint & strawberry	6,5
<i>alcohol-free Lemon Juice Raspberries & Minth</i>	

Dark 'n' Stormy	11
<i>Gosling Black Seal Rhum Thomas Henry Ginger Beer & Lime</i>	

Moscow Mule	10,5
<i>Vodka Ketel One Old Jamaica Ginger Beer & Lime</i>	

