

THE DAILY SOUP 9€
FRENCH ONION SOUP 14€



TO START/TO SHARE

- EGGS MAYONNAISE WITH BLACK GARLIC, BLACK SESAME SEEDS 8€
ROASTED BUTTERNUT WITH HONEY AND ROSEMARY 12€
CREAMY BURRATA, PUMPKIN SEEDS, SMOKED PEPPER
ORGANIC CHICKEN EGG PERFECT COOKING ! 13€
FRICASSEE OF CREAMED MUSHROOMS, ROASTED PINE NUTS, CROUTONS
HOMEMADE COD FRITTERS 14€
SPICY TOMATO SAUCE
MUSHROOM HEADS STUFFED WITH BURGUNDY SNAILS 15€
PARSLEY & GARLIC BUTTER

- OUR GRAVLAX SCOTTISH SALMON "RED LABEL" 16€
GRAVLAX SAUCE & PICKLES
POULTRY PÂTÉ CROÛTE WITH FOIE GRAS 18€
(DUCK, GUINEA FOWL AND FARM CHICKEN)
HAM PLATE OF PATA NEGRA 23€
100% IBERICO DE BELLOTA 36/48 MONTHS OF MATURING/80G
HOMEMADE DUCK FOIE GRAS WITH FIGS 24€
WITH A GLASS OF MAURY WINE FROM MAS AMIEL (EXTRA 10€)



THE DESSERTS
WINDOW

9.5€



SALTED BUTTER CARAMEL CREAM
GRAN'MA RECIPE, BRITTANY SHORTBREAD

THE DELICIOUS CHOCOLATE MOUSSE
TONKA BEAN CRUMBLE

FRESH EXOTIC FRUITS SALAD
GINGER & LIME

LEMON TART "ITALIAN MERINGUE"
MANGO&PASSION FRUIT COULIS

THE DAILY NAPOLEON

VANILLA CRÈME BRÛLÉE 10€

HOMEMADE CREPES 11€
CHOCOLATE/NUTS OR SALTED CARAMEL
VANILLA ICE CREAM

NORMANDY PIE OF THE DAY 12€
POT OF CREAM

THE BIG COOKIE COOKED "MINUTE" 13€
VANILLA ICE CREAM
(TO SHARE ... OR NOT)

COFFEE OR TEA GOURMAND 13€

OUR MACAROONS L'ENÔTRE
BOX OF 6 FLAVOURS 14€

ICE CREAMS/SORBETS FROM
LES SORBETS DE SAINT MANDÉ
ARTISAN GLACIER

VANILLA, CHOCOLATE, PISTACHIO,
SALTED CARAMEL, RASPBERRY
LEMON, PASSION FRUIT

1 SCOOP 4.5€ - 2 SCOOPS 8€ - 3 SCOOPS 11€

MAIN
COURSES

- LINGUINE WITH EGGPLANTS AND MELTING TOMATOES 21€
CREAMY BURRATA
THE TRADITIONAL AND TASTY SAUSAGE 22€
DAILY PUREED, FARM PORK, JUICY SAUCE
"BLACK ANGUS" BEEF BURGER, GRILLED BACON 23€
FRENCH FRIES PROVENCAL STYLE
COUNTRYSIDE CHICKEN BREAST 23€
PAN-FRIED GNOCCHI AND CREAM MUSHROOMS
CONFIT PORK BELLY AND GRILLED CHORIZO 23€
HOMEMADE PIPERADE, PIPERADE OF PEPPERS, SWEET ONIONS
BRAISED BEEF CHUCK 12 HOURS 24€
CRYSTALLIZED VEGETABLES OF THE MOMENT, BEEF BROTH
(ADDITIONNAL PAN-FRIED DUCK FOIE-GRAS 6€)
SEA BASS FILLET COOKED ON ITS SKIN 25€
MOUSSELINE AND CARROT CHIPS WITH CUMIN SEEDS, ARUGULA SALAD
THE BAROCHE BEEF STEAK, GREEN PEPPER SAUCE (180G) 26€
ROASTED POTATOES
ROASTED SCALLOPSWITH SMOKED BACON 27€
CREAMY ARBORIO RISOTTO, SHAVINGS OF MUSHROOMS AND HAZELNUTS

THE DAILY PLATEASK TO YOUR WAIT/RESS/ER

EXTRA SIDES 6€

FRENCH FRIES "PROVENCAL STYLE", ROASTED POTATOES,
CREAMY MUSHROOMS, SEASONAL VEGETABLES FRICASSEE,
RISOTTO , POTATOES PUREED, , EGGPLANTS AND MELTED TOMATOES.

SALADS, GRILLED CHEESE & BIG PLATES

- HOT GOAT CHEESE SALAD 19€
FRESH GOAT CHEESE PASTILLAS, MIXED SALAD, WALNUTS AND WHITE GRAPES
PERIGOURDINE SALAD 19€
MIXED SALAD, CHOPPED DUCK SLICES, FIGS, ROASTED POTATOES & PINES NUTS
BANGKOK SALAD WITH MARINATED BEEF 19€
BABY SPINACH, SLICED FRESH VEGETABLES, FRIED ONIONS & GARLIC, SESAME SAUCE
CAESAR SALAD WITH CRISPY CHICKEN OR MARINATED SALMON 19€
ROMAINE SALAD, CAESAR SAUCE, CROÛTONS, GRANA PADANO
CROQUE MONSIEUR/MADAME SMOKED YORK HAM & EMMENTAL BIO 19€
BEEF CARPACCIO ARUGULA SALAD, MUSHROOMS, GRANA PADANO, FRENCH FRIES 21€
MARINATED SCOTTISH SALMON CARPACCIO, FRENCH FRIES 22€
COD FISH AND CHIPS, TARTAR SAUCE WITH FRESH HERBS 22€

CHEESES
QUATREHOMME

COMTÉ 18 MONTHS
GOAT CHEESE
FOURME D'AMBERT
One cheese : 9€
Assortment : 17€

NON-STOP Service
WIFI: le Baroque Wistro
code: baroque2025



PLEASE LOGIN
TO OUR WEBSITE
TO SEE
OUR TAKE-AWAY MENU
INCLUSIVE OF SERVICE CHARGES



RED WINES 75cl

Côtes du Rhône V. Chusclan AOC "Cordélia" Dom. Clavel	2021	32°
Corse-Sartène AOP - Domaine San Micheli	2023	38°
Morgon AOC "Corcelette" - Domaine Striffling	2020	40°
Alsace - Pinot Noir AOC "Les Sens" - Schmitt & Carrer	2024	41°
Sancerre AOC "Les Belles Vignes" - Maison Fournier	2019	43°
Côtes de Provence AOC - Château la Martinette	2021	43°
Brouilly "Pierreux" AOC - Domaine Chermette	2023	45°
Crozes-Hermitage AOC - Laurent Combier	2024	48°
Moulin à Vent "vieilles vignes" AOP - Famille Patenôtre	2020	48°
Rully AOC "Clos de Bellecroix" - Domaine de la Folie	2021	49°
Vin de Pays de l'Hérault "Les Creisses" - P. Chesnelong	2023	50°
Côtes de Provence AOC "l'Agachon" - Clos de l'Ours	2020	51°
Minervois AOP "Soleillades" - Domaine de Cantaussel	2016	56°
St Emilion Grand Cru AOC - Château La Chapelle-Lescours	2013	56°
Languedoc VDF "Grenache Noir" - Le Cartel	2021	57°
Châteauneuf du Pape AOC "Télégramme" - Brunier	2020	58°
Gigondas AOC "Les Pallières" - Famille Brunier/Lynch	2019	65°
Mercrey 1er cru AOC "Clos des Fourneaux" - Four Bassot	2020	68°
St Emilion Grand Cru AOC - Château La Grave Figeac	2018	68°
Saint Joseph AOC "Cuvée du papy" - Stéphane Montez	2023	75°
Moulis en Médoc AOC - Château Maucaillou	2016	75°
Crozes-Hermitage AOC "Clos des Grives" - L. Combier	2020	93°
Pommard AOC - Dom. Désertaux Ferrand	2019	97°
Côte Rôtie AOC "Fortis" - Stéphane Montez	2023	105°
St Estephe AOC - La Dame de Montrose	2019	120°
Beaune 1er Cru AOC "Dames Hospitalières" Hospices de Beaune	2018	140°
Pommard 1er Cru AOC "Dames de la Charité" Hospices de Beaune	2018	165°
St Julien 2e Grand Cru Classé AOC - Ch. Léoville Poyferre	2015	225°
St Emilion 1er Grand Cru Classé AOC - Ch. Pavie Macquin	2015	230°

WHITE WINES 75cl

Chenin Blanc VDP du Val de Loire - Maison Fournier	2024	32°
Var IGP "Rollier" - Ch. la Martinette	2022	32°
Collines Rhodanniennes IGP "Blanc d'en face"- S. Montez	2021	34°
Côtes du Rhône AOC - Réserve Mont Redon	2022	35°
Saint Veran AOC - Domaine Pierre des Dames	2024	35°
Bourgogne Aligoté AOC - Domaine de l'Ecette	2023	37°
Riesling AOC "les Princes Abbes" - Dom. Schlumberger	2022	39°
Quincy AOC - Dom. Adèle Rouzé	2023	36°
Pays d'Oc IGP "Vermentino" - Dom. Cantaussel	2020	38°
Saumur VDF "Poil de Lièvre" - Domaine Bobinet	2022	39°
Bouzeron AOC Vin de Bourgogne - Dom. Olivier Chanzy	2022	39°
Côtes de Provence AOC "Milia" - Clos de l'Ours	2020	45°
Sancerre AOC - Domaine Bernard Fleuriet	2023	49°
Chablis AOP "Vieilles vignes" - Domaine de la Motte	2023	49°
Pouilly Fumé AOC "Silex" - Dom. Chatelain	2023	54°
Pouilly-Fuissé AOP "Vieilles vignes" - Dom. Pascal Renaud	2023	55°
Saint Péray AOP "Version" - Dom. François Villard	2020	55°
Châteauneuf-du-Pape AOC - Ch. Mont Redon	2021	69°
Pessac-Léognan AOC - Château Carbonnieux	2016	92°
Meursault AOC "Les Narvaux" - Dom. Olivier Chanzy	2023	123°

ROSES WINES 75cl

Côtes de Provence AOC - Ch. la Martinette	2024	33°
Côtes de Provence AOP "Prestige"- Ch. Minuty	2024	45°

Our extensive wine list is available

HOT DRINKS

Expresso & decaf	3,1°
Americano	3,3°
Cream coffee	4,8°
Double expresso	5,9°
Cappuccino	6,5°
Hot Chocolate	6,5
Viennese Chocolate or Coffee	8°
Irish coffee	13°
Teas or Herbal Teas	5,5°
Ceylon, Green Tea, Detox, Jâsmin, Earl grey	
English breakfast, Verbena & mint,	
Chamomilla, Tilleul	

FRESH DRINKS

JUS DE FRUITS "BISSARDON" 25cl	6,3°
PINEAPPLE, APRICOT, RASPBERRY, APPLE, MANGO	
Mineral water still/sparkling 75cl	7,5°
Fresh squeeze orange or grapefruit 20cl	6,8°
Coca/ Sprite 33cl, Schweppes / Orangina / Fuzetea 25cl	6,5°
Mineral water still/sparkling 33cl	5°
Alcohol free Beers 25cl*	4,8°
Ginger Beer 20cl	4,8°
Corona 35,5cl*	7°
Cider 33cl *	6°



CARAFES & WINE GLASSES

Red

		carafe	glass
		(50cl)	(12,5cl)
Côtes du Rhône V. Chusclan AOC "Cordélia" Domaine Clavel	2021	22°	6,5°
Morgon AOC "Corcelette" Domaine Striffling	2021	26°	7,5°
Alsace - Pinot Noir AOC "Les Sens" - Schmitt & Carrer	2024	27,5°	8°
Brouilly "Pierreux" AOC - Domaine Chermette	2023	30°	9°
Crozes-Hermitage AOC "Cuvée L" - Laurent Combier	2024	32°	9,5°
Corse-Sartène AOP - Domaine San Micheli	2023	33°	10°
St Emilion Grand Cru AOC - Château La Chapelle-Lescours	2013	37°	12°

White

Chenin Blanc VDP du Val de Loire - Maison Fournier	2024	22°	6,5°
Var IGP "Rollier" - Ch. la Martinette	2024	22°	6,5°
Côtes du Rhône AOC - Réserve Mont Redon	2022	23°	7°
Saint Veran AOC - Domaine Pierre des Dames	2024	23°	7°
Riesling AOC "Les Princes Abbes" - Dom. Schlumberger	2022	24°	7°
Pays d'Oc IGP "Vermentino" - Dom. Cantaussel	2020	25°	7,5°
Bourgogne Aligoté AOC - Dom. de l'Ecette	2023	25°	7,5°
Sancerre AOC - Domaine Bernard Fleuriet	2023	32,5°	10°
Chablis AOP "Vieilles Vignes" Dom. de la Motte	2023	32,5°	10°

Rosé

Côtes de Provence AOC Château la Martinette		24°	7°
Côtes de Provence AOC Château la Martinette	Piscine	(20cl)	10°
Côtes de Provence AOP "Prestige" Château Minuty		30°	9°

Maison Pannier 75cl

Rosé brut "Grand Clasique"80°

Blanc de blancs 80°

Laurent-Perrier 75cl

"La Cuvée" Brut 80°

"La Cuvée" Rosé 125°

"Grand Siècle"grande cuvée 225°

Laurent-Perrier 150cl

"La Cuvée" Brut 158°

Jacques Lassaigue 75cl

Blanc de Blancs 105°

"Les vignes de Montgueux "

Henriot 75cl

Millésimé 2012 134°



GLASS OF CHAMPAGNE *10cl

Brut "La Cuvée"	15°
Champagne Laurent Perrier	
Blanc de Blancs	15°
Champagne Pannier	
Rosé Brut "Grand classique"	15°
Champagne Pannier	
- Coupe de Prosecco -	11°



DRAFT BEERS *

San Miguel Blonde	25cl	50cl
Colomba "white"	5,5°	9°
Demory IPA - Paris	5,5°	9°
Myrha APA - Paris	5,5°	9°
Picon bière	6°	9.5°

HAPPY HOUR

EVERY DAY
17H/20H

-20% ON ARTICLES WITH *

APERITIVES*

Pastis, Suze 4cl	6°
Pastis Henri Bardouin 4cl	8°
Campari 15cl	8°
Martini red, white or dry 15cl	8°
Lillet 15cl	7°
Muscat de Rivesaltes 10cl	8°
Vintage white or red Mas Amiel	10°
Mas Amiel rouge millésime 1999	14°
Kir white wine 15cl	7°
Royal Kir 15cl	12°

ALCOHOLS/DIGESTIVES 4cl

Get 27, Menthe pastille*	8°
Baileys*	8°
Vodka, Tequila, Rhum*	9°
Calvados 20ans - Le Pommeray	10°
Cognac VSOP - Courvoisier	11°
Cognac XO - Courvoisier	18°
Bas Armagnac 25ans - Laubade	13°
Poire William, Mirabelle, Framboise	9°
Gin Hendricks, Bombay Sapphire *	10°
Gin Mare, Gin Citadelle *	11°
Gin, Roku Gin *	12°
Rhum Don Papa/ Plantation 5 ans	9°
Rhum Plantation original dark	10°
Rhum Plantation XO	13°

Milk-Shake
with fresh milk

VANILLA
CHOCOLATE
PISTACHIO
RASPBERRY
SALTED CARAMEL



9.50°

WHISKIES 4cl

JB (scotch)*	8°
Jack Daniel's (bourbon)*	9°
Big Peat (blended malt)*	10°
Monkey Shoulder (Single Malt)*	10°
Nikka From the Barrel (Blendel malt)*	11°
Nikka Coffey Grain (Single Malt)*	12°
Kavalan (Single Malt)*	13°
Dalmore 12 ans (Single Malt)*	14°
Laphroaig Four Oak (Single Malt)*	14°