



THE DAILY SOUP 9€  
FRENCH ONION SOUP 14€



**TO START/TO SHARE**

- EGGS MAYONNAISE OF THE MOMENT  
MAYONNAISE WITH TARRAGON AND BEETROOT CREAM 8€
- STEAMED LEEKS FROM THE VAL OF LOIRE REGION  
OLD FASHIONED MUSTARD DRESSING & ROASTED NUTS 12€
- HOMEMADE COD FRITTERS  
TARTAR SAUCE WITH FRESH HERBS 14€
- PARIS MUSHROOMS STUFFED WITH BURGUNDY SNAILS  
PARSLEY & GARLIC BUTTER 15€
- WHITE ASPARAGUS, SERVED WARM  
WITH A MOUSSELINE SAUCE 16€

- HOMEMADE MARINATED TROUT IN CARPACCIO  
DRIED TOMATOES, CAPERS AND SALICORNIA SALAD 17€
- PÂTÉ CROÛTE "ALL PORK"  
WITH SMOKED BACON & CRANBERRIES, MUSTARD PICKLES 18€
- HAM PLATE OF PATA NEGRA  
100% IBERICO DE BELLOTA 36/48 MONTHS OF MATURING/80G 23€
- HOMEMADE DUCK FOIE GRAS WITH FIGS 24€



**THE DESSERTS WINDOW**

9.5€



- CREAMY RICE PUDDING  
NUTS AND SALT CARAMEL
  - RED FRUITS TART  
PASTRY CREAM, RED FRUITS COULIS
  - THE DELICIOUS CHOCOLATE MOUSSE  
TONKA BEAN CRUMBLE
  - FRESH EXOTIC FRUITS SALAD  
GINGER & LIME, BRITTANY SHORTBREAD
  - 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
  - AFFOGATO CUP 11€  
VANILLA ICE-CREAM, MERINGUE & PRALINE
  - 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€

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- LINGUINI PASTA, MELTING EGGPLANT AND TOMATOES SAUCE 20€
- ROASTED PINE NUTS AND PARMESAN (CREAMY BURRATA EXTRA CHARGE 3€)
- THE TRADITIONAL AND TASTY SAUSAGE 22€  
DAILY PUREED, FARM PORK, JUICY SAUCE
- BEEF BURGER WITH MELTING ONIONS AND CHEDDAR CHEESE 23€  
FRENCH FRIES PROVENCAL STYLE
- COUNTRYSIDE CHICKEN ROASTED ON ITS SKIN 24€  
GRAN MA PUREE, FRESH MUSHROOMS, CARROTS AND BABY ONIONS
- THE PORK-STUFFED CABBAGE WITH BRAISED VEGETABLES 24€  
GREEN CABBAGE COOKED WITH BUTTER AND SMOKED BACON
- BEEF CHUCK BRAISED AND SNAKED 25€  
EGGPLANTS AND TOMATOES, ARUGULA SALAD AND CRISPY PARMESAN
- SEA BREAM FILLET COOKED ON THE PLANCHA 25€  
TENDER MARKET VEGETABLES, PARMESAN AND TARRAGON CRUMBLE
- THE BAROCHE BEEF STEAK, GREEN PEPPER SAUCE (180G) 26€  
ROASTED POTATOES
- VEAL SHOULDER SLOWLY COOKED TWELVE HOURS 26€  
SEASONAL VEGETABLES, JUICE SAUCE, OLIVES, TOMATOES, CANDIED LEMON
- POLLACK FILLET ROASTED ON ITS SKIN, GREEN ASPARAGUS 27€  
CREAMY RISOTTO WITH GREEN PEAS

THE DAILY PLATE .....ASK TO YOUR WAIT/RESS/ER .....

**EXTRA SIDES 6€**

- FRENCH FRIES "PROVENCAL STYLE", ROASTED POTATOES,  
MELTING EGGPLANT AND TOMATOES, POTATOES PUREED,  
SEASONAL VEGETABLES FRICASSEE, CREAMY RISOTTO WITH GREEN PEAS

**SALADS, GRILLED CHEESE & BIG PLATES**

- HOT GOAT CHEESE SALAD 19€  
FRESH GOAT CHEESE PASTILLAS, MIXED SALAD, WALNUTS AND WHITE GRAPES
- CAESAR SALAD WITH CRISPY CHICKEN OR MARINATED TROUT 19€  
ROMAINE SALAD, CAESAR SAUCE, CROÛTONS, GRANA PADANO
- YOUNG SPINACH LEAVES SALAD, MARINATED SHRIMPS WITH SESAME 19€  
BABY SPINACH, CARROTS, SWEET POTATOES, MARINATED SHRIMPS, FETA CHEESE
- CROQUE MONSIEUR/MADAME SMOKED YORK HAM & EMMENTAL BIO 19€
- BEEF CARPACCIO ARUGULA SALAD, MUSHROOMS, GRANA PADANO, FRENCH FRIES 21€
- HOMEMADE MARINATED TROUT IN CARPACCIO, FRENCH FRIES 22€
- COD FISH AND CHIPS, TARTAR SAUCE WITH FRESH HERBS 22€

**CHEESES  
QUATREHOMME**

- COMTÉ 18 MONTHS
- GOAT CHEESE
- GORGONZOLA BLUE CHEESE
- 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



PLEASE ASK TO  
OUR SUGGESTIONS !

**RED WINES 75cl**

Pinot Noir de Loire "Les belles vignes" - Fleuriet frères	2024	29€
Bourgogne Pinot noir Chitry AOC -Domaine Giraudon	2025	32€
Côtes du Rhône V. Chusclan AOC "Cordélia" Dom. Clavel	2021	32€
Morgon AOC "Corcelette" - Domaine Striffling	2020	40€
Alsace - Pinot Noir AOC "Les Sens" - Schmitt & Carrer	2025	42€
Sancerre AOC "Les Belles Vignes" - Maison Fournier	2019	43€
Côtes de Provence AOC - Château la Martinette	2021	43€
Corse-Sartène AOP - Domaine San Micheli	2023	44€
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 Cantausseil	2016	56€
St Emilion Grand Cru AOC - Château La Chapelle-Lescours	2013	56€
Languedoc VDF "Grenache Noir" - Le Cartel	2021	57€
Gigondas AOC "Les Pallières" - Famille Brunier/Lynch	2019	65€
Mercurey 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€
Châteauneuf du Pape AOP "l'Oratoire des Papes" - Ogier	2022	95€
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**

Muscadet Côte de Grandlieu AOC "Pavillon" -Chobletier	2025	32€
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€
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. Cantausseil	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€
Pessac-Léognan AOC - Château Carbonnieux	2016	92€
Châteauneuf du Pape AOP "l'Oratoire des Papes" - Ogier	2023	112€
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€

**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€
<b>KUSMI TEA</b>	
Ceylon, Green Tea, Detox, Jasmin, Earl grey	
English breakfast, Verbena & mint, Chamomilla, Tilleul	



**FRESH DRINKS**

JUS DE FRUITS "BISSARDON" 25cl	6,3€
<b>PINEAPPLE, APRICOT, RASPBERRY, APPLE, MANGO</b>	
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**

		carafe (50cl)	glass (12,5cl)
<b>Red</b>			
Pinot Noir de Loire "Les belles vignes" - Fleuriet frères	2024	19€	6€
Côtes du Rhône V. Chusclan AOC "Cordélia" Domaine Clavel	2021	22€	6,5€
Morgon AOC "Corcelette" Domaine Striffling	2020	26€	7,5€
Corse-Sartène AOP - Domaine San Micheli	2023	29€	9€
Crozes-Hermitage AOC "Cuvée L" - Laurent Combier	2024	32€	9,5€
St Emilion Grand Cru AOC - Château La Chapelle-Lescours	2013	37€	12€
<b>White</b>			
Muscadet Côte de Grandlieu AOC "Pavillon"-Chobletier	2024	22€	6,5€
Chenin Blanc VDP du Val de Loire - Maison Fournier	2024	22€	6,5€
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. Cantausseil	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€
<b>Rosé</b>			
Côtes de Provence AOC Château la Martinette		24€	7€
Côtes de Provence AOP "Prestige" Château Minuty		30€	9€

**Ask for our Magnums Selection ... (150cl)**

**CHAMPAGNES**

<b>Maison Pannier 75cl</b>	
Rosé brut "Grand Classique" 80€	
Blanc de blancs 80€	
<b>Laurent-Perrier 75cl</b>	
"La Cuvée" Brut 80€	
"La Cuvée" Rosé 125€	
"Grand Siècle" grande cuvée 225€	
<b>Laurent-Perrier 150cl</b>	
"La Cuvée" Brut 158€	
<b>Henriot 75cl</b>	
Millésimé 2012 134€	
<b>Prosecco 75cl</b>	
Collezione 21 55€	



**GLASS OF CHAMPAGNE \*10cl**

Brut "La Cuvée" Champagne Laurent Perrier	15€
Blanc de Blancs Champagne Pannier	15€
Rosé Brut "Grand classique" Champagne Pannier	15€
Prosecco Collezione 21	11€



**DRAFT BEERS \* 25cl 50cl**

San Miguel Lager	5€	8€
Colomba White	5€	8€
Ernestine IPA - Paris	5€	8€
Pietra Rossa	5€	8€
Picon bière	5,5€	8,5€

**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 (Blended malt)*	11€
Nikka Coffey Grain (Single malt)*	12€
Kavalan (Single malt)*	13€
Dalmore 12 ans (Single malt)*	14€
Laphroaig Four Oak (Single malt)*	14€
Old Pulteney Huddart (Bourbon)*	14€