

CHILDREN'S MENU - 12€

Up to 12 years old

Choice of main

BEEF BURGER PATTY

CHICKEN TENDERS

CRISPY SALMON



Choice of side

SMASHED POTATOES 

ROASTED ROOT VEGETABLES 

JASMINE RICE 



Choice of dessert

FLUFFY WAFFLE 

Banana jam, mascarpone cream, flaked almonds, hot chocolate

CHOCOLATE BROWNIE 

Hot chocolate

FRUIT SALAD 

 VEGETARIAN OPTION  SPICY

All prices are in Euros, service included, VAT included.
We do not accept cheques. The allergen list is available on request.
Alcohol abuse is dangerous for your health — drink responsibly.

ROMCOCO

Tropical Brasserie
& Rum Bar

From the tropics to Paris, Romcoco takes you on a unique journey in the heart of the city. Exotic cocktails, a rum bar, and cuisine twisted with flavours from around the world invite discovery of every corner of the globe.

A place that celebrates life, people, and diversity.

Follow us every morning to discover our daily menu in our stories!



DAILY BOARD

MONDAY TO FRIDAY
12PM-2PM

SET MENU 19,90€
Starter + Main
or
Main + Dessert

SET MENU 23,90€
Starter + Main + Dessert

All our dishes are homemade 
Our bread comes from our partner: Epicureo
Our ice cream comes from our partner: Ma Très Bonne Glace

BUBBLES		
	GLASS 12CL	BOTTLE 75CL
Champagnes & Prosecco		
JACQUART MOSAÏQUE BRUT	12€	70€
JACQUART SIGNATURE ROSÉ	18€	90€
JACQUART SIGNATURE BLANC DE BLANCS	18€	90€
PROSECCO DOC SARTORI	11€	35€
		37.5CL
NICOLAS FEUILLATTE		45€
Alcohol-Free Bubbles		
PIERRE ZÉRO Alcohol-free sparkling wine	6€	21€

DRAFT BEERS		
	25CL	50CL
AFFLIGEM	6€	9€
GALLIA	6€	9€
IPA	6€	9€

This is an excerpt from our drinks menu.

MAINS

SWEET POTATO GRATIN

Ginger & miso coconut milk, grilled halloumi, mesclun, pan-fried mushrooms and squash

20€

ROASTED ROOT VEGETABLE CURRY

Carrot, parsnip, beetroot and jasmine rice

19€

ROASTED COD LOIN

Squash cream flavored with cinnamon, cumin, ginger and jasmine rice

25€

SEARED SCALLOPS

Parsnip purée, sumac tuile, carrot, parsnip, beetroot, spring onion

32€

FRANCILIAN PORK RIBS

Apple & tequila rich jus and smashed potatoes

24€

SIDES

JASMINE RICE

Red cabbage pickles, chives

7€

ROASTED ROOT VEGETABLES

Carrot, parsnip, beetroot, spring onion

7€

SMASHED POTATOES

Spring onion, Romcoco sauce, chives

7€

CLASSICS

CRISPY SALMON CLUB

Romaine lettuce, candied cherry tomatoes, Romcoco sauce, red onion pickles and smashed potatoes, spring onion

23€

VOCO BEEF BURGER

Romcoco sauce, beef patty, cheddar, romaine lettuce, candied cherry tomatoes, caramelized onions, red onion pickles and smashed potatoes, spring onion

25€

PLANCHA-GRILLED ANGUS FLANK STEAK

Chimichurri and smashed potatoes, spring onion

27€

PLANCHA-GRILLED SALMON STEAK

Nori seaweed cream, toasted sesame seeds and jasmine rice

24€

ROASTED CHICKEN SUPREME

Peanut satay sauce, spring onion and jasmine rice

24€

DESSERTS

FLUFFY WAFFLE

Banana jam, mascarpone cream, vanilla ice cream, flaked almonds, hot chocolate

10€

DARK CHOCOLATE BROWNIE

Extra Bitter Guayaquil 64% dark chocolate, vanilla ice cream, hot chocolate

10€

SPICED WINE POACHED PEAR

Mascarpone cream, granola

8€

PUMPKIN-SPECULOOS VERRINE

Mascarpone cream, salted butter caramel, speculoos crumbles

9€

WINE SELECTION

Red Wines

LES MERCADIÈRES

Bordeaux AOC

LUCIUS

Saint-Emilion AOP

GRABAS

Graves AOP

AUDEBERT

Saint-Nicolas-de-Bourgueil AOP

MICHEL PICARD

Bourgogne Passe-tout-grains AOP

AU BOUT DE LA VIGNE

Côtes du Rhône AOP BIO

White Wines

TERRES DE LOIRE “LES NIOLES”

Touraine AOP

DOMAINE GUEGUEN “CÔTE SALINE”

Bourgogne AOP

CHABLIS

Gueguen AOP

GARDOGNE

Entre-Deux-Mers AOP

LES DONELIÈRES MUSCADET

Sèvre et Maine AOP

Rosé Wines

LES BASTIDES DE SAINTE MARIE

Côtes de Provence AOP

DOMAINE DE TERRE BRUNE

Cabernet d’Anjou AOP Rosé

COSTA SERENA

IGP de L’Île de Beauté

GLASS

1 2CL

BOTTLE

75CL

7€

28€

11€

42€

8€

32€

11€

40€

12€

44€

9€

34€

9€

36€

10€

38€

14€

46€

8€

30€

9€

35€

10€

37€

9€

35€

7€

28€

TO SHARE... OR NOT

Veggie

GUACAMOLE



Mild spices, lime, spring onion, red onion pickles

7€

HUMMUS



Sumac, Île-de-France chickpeas, tahini, sesame oil, sesame seeds, spring onion

7€

CREAMY BURRATA



Pear, arugula, honey & mirin vinaigrette

13€

RAW MILK CAMEMBERT



Roasted with honey, banana jam

13€

Crudo

24H CURED TUNA LOIN

Passion fruit yuzu condiment, carrot pickles, lime

13€

SEMI-COOKED KATSU SALMON

Red cabbage pickles, Romcoco sauce, black sesame, spring onion

12€

SERRANO GRAN RESERVA HAM PLATE

Selected by our partner: Cap Hispania

14€

Small or Large

CAESAR SALAD

Romaine lettuce, candied tomatoes, chicken tenders, croutons, parmesan shavings, chives

12€

or

23€

ROMCOCO CHICKEN TENDERS

Lime, spring onion, Romcoco sauce

12€

or

23€

QUESADILLAS



Pan-fried mushrooms, squash, cheddar, cantal cheese, chimichurri, lime

10€

or

15€