

ANTIPASTI

Thin Focaccia olive oil and rosemary 8

Garlic Bread with melted mozzarella 9

Quinoa Salad 16

quinoa, spinach shoots, burrata, pomegranate seeds, fresh mint, almonds and coriander

Oven-roasted Vegetables Salad 17

roasted zucchini, eggplant and peppers, feta cheese, arugula salad, croutons, herb vinaigrette

Cæsar Salad chicken, romaine lettuce, Parmigiano, bread crusts 15

Datterino Tomatoes & Stracciatella olive oil 14.5

Burrata & Grilled Vegetables tomatoes, olive, balsamic cream 16



MOKUS L'ÉCUREUIL

116, AVENUE KLÉBER - 75116 PARIS
01 42 56 23 56

PIZZA

ROSSE

MARGHERITA 13.5

tomato, mozzarella, basil

BUFALINA 15.5

tomato, mozzarella "di Bufala", oregano, basil

REGINA CLASSICA 17

tomato, mozzarella, ham with herbs, fresh mushrooms, basil

DIAVOLA 16

tomato, mozzarella, spicy Spianata sausage, red onions, arugula salad

PARMA 17

tomato, mozzarella, Parma ham, basil

TONNO 19

tomato, mozzarella, marinated fresh tuna, olives, capers, red onions

MELANZANE 14.5

tomato, mozzarella, candied eggplants, pine nuts, mint

PEPPERONI 15.5

tomato, mozzarella, sweet chorizo, oregano

BRESAOLA 18

tomato, mozzarella, bresaola, arugula salad, Parmigiano shavings

CALZONE 18

tomato, mozzarella, mushrooms, ham with herbs, ricotta

RICOTTA 16

tomato, mozzarella, ricotta, Parmigiano, eggplant, cherry tomatoes

BURRATA 19

fresh tomatoes & candied tomatoes, burrata, arugula salad, balsamic cream



BIANCHE

STRACCIATELLA VERDE 17

basil cream, speck ham, candied tomatoes, stracciatella, arugula salad, Parmigiano, balsamic cream

CAPRESE 15

mozzarella "di Bufala", candied tomatoes, basil

RUSTICA 15

mozzarella, cream, goat cheese, honey, arugula salad, cherry tomatoes

BASILICO MEATBALLS 17

mozzarella, beef stew, egg, red onions, basil

PICCANTE 17

fresh cream and nduja, mozzarella, spicy sausage, lemon ricotta, arugula salad, fresh red pepper

QUATTRO FORMAGGI 17

mozzarella, gorgonzola, pecorino, Parmigiano, red onions

RICCHISSIMA 18

mozzarella, ricotta, mushrooms, egg, Parmigiano, truffle flavoured oil

VERDURA 17

mozzarella, grilles vegetables, arugula salad

GRAZIA 16

mozzarella, zucchinis, 0% cream, marinated chicken breast, sweet chili peppers, fresh herbs

HAMBURGERIA !

Thanks Thierry, Axel and the Mokus bakery team for the golden, brioche & soft home-made buns.

"Extra" beef from our boss's farm, on the green plateaus of the Montagnes d'Aubrac® Farm

LE FRENCHY 19

Aubrac beef, Comté cheese, crispy bacon, candied shallots, arugula salad and bearnaise sauce

AMERICANO 17.5

Aubrac beef, vintage Cheddar, sweet vegetables mix, salad and home-made ketchup sauce

L'AUVERGNAT 17.5

Aubrac beef, bleu d'Auvergne cheese, caramelized onions and honey mustard sauce

CARPACCIO

Beef Carpaccio, button mushrooms, arugula salad 16

Beef Carpaccio, mozzarella "di Bufala", arugula salad 17

Beef Carpaccio, pickled vegetables, pine nuts 18

MOKUS MOKÉ BOWL

MOKÉ Marinated salmon 18

salmon tartar, black italian rice, quinoa, fresh mango, avocado, edamame, Datterino tomatoes, fresh herbs, soy sauce / toasted sesam oil, sweet chili pepper / ginger

MOKÉ Veggie 17

grilled zucchinis and eggplants, black italian rice, quinoa, fresh mango, avocado, edamame, Datterino tomatoes, fresh herbs, soy sauce / toasted sesame oil

PASTA FRESCA - AL FORNO

Fresh pasta stuffed with good products, according to our chef's recipes

RAVIOLI Aubrac beef 16

beef "extra" from our own Farm Montagnes d'Aubrac®, tomato sauce and Parmigiano DOP

RAVIOLI Ricotta & Spinach 16.5

sage cream and Parmigiano DOP

LASAGNA Traditional 15.5

tomatoes, bechamel sauce and Aubrac beef from our own Farm Montagnes d'Aubrac®

LASAGNA Vegetarian 15.5

melting zucchinis and eggplants, tomato sauce and smoked mozzarella

GRATIN Macaroni 14.5

Parma ham bacon, arugula salad

DOLCI

Tiramisù 6.5

Crème brûlée pistachio 7.5

Pie lemon meringue 7.5

Brownie hazelnuts and vanilla Gelato 8.5

Pizza Nutella, roasted almonds and hazelnuts 10

Gourmet Coffee panna cotta or tiramisù 5

Gourmet Tea panna cotta or tiramisù 7.5

GELATO

ITALIAN ICE-CREAM
MADE AT THE TIME

Vanilla 6

Chocolate 6

Vanilla & Chocolate 6

Topping choice :

roasted hazelnuts - red fruits
coulis - chocolate sauce

COPPA DI GELATO

SINGLE XXL

Gianduja

vanilla gelato, nutella, brownie, caramelized hazelnuts, chocolate chips

9 18

Caramello

vanilla gelato, caramel sauce, chocolate cookie, meringue

9 18

Fragoloso

vanilla gelato, fresh strawberries, biscuit, strawberries coulis, toasted flaked almonds

9 18

= XXL VERSION FOR 4 PEOPLE =

OUR COCKTAILS SIGNATURE

Sky & Sand 13

Organic french vodka Fair; blackberry cream, black currant cream, organic lemon juice, home-made verbenas syrup

Le Béguin 13

Dark rum & white rum Flor de Caña, Roussillon apricot liqueur, Triple sec, lime juice, home-made cinnamon syrup, bitters

L'Amerloque 13

bourbon Buffalo Trace, Amaretto lime juice, Angostura bitters, wild lemon home-made rosemary syrup

À la Fraîche 13

french gin Citadelle, wild elderflower liqueur, organic lemon juice, pressed cucumber and fresh mint

OUR COCKTAILS CLASSIC

Moscow Mule 11

vodka, ginger beer, lime

Mojito 11

nature, passion or red fruits

Margarita 11

tequila, triple-sec, fresh lime juice

Piña Colada 11

rum, pineapple juice, coconut cream

Honey Moon 13

rum, basil, honey, ginger beer, lemon juice

Billie Gin 13

gin, St-Germain liqueur, basil, lemon juice, sparkling water

OUR COCKTAILS SPRITZ

Apérol Spritz 11

apérol, Prosecco, slice of fresh orange

St Germain Spritz 11

St Germain liqueur, Prosecco, fresh mint leaves

Limoncello Spritz 11

rosemary-infused limoncello, Prosecco, lemon, rosemary

Pesca Spritz 11

basil-infused martini bianco, Prosecco, peach cream, basil leaves

OUR COCKTAILS ALCOHOL FREE

Lattè Frappé 9

long espresso, cane sugar, milk, vanilla syrup, coffee beans

Perfect Sunset 9

pineapple, passion fruit, coconut cream

Virgin Mojito 9

lemonade, fresh mint, lime, cane sugar

Virgin Margarita 9

lemon juice, cane sugar, finley tonic

FRESH JUICES

100% fresh fruits and vegetables cold pressed on site, for drinks full of vitamins

ROSSO 25CL 6

pomegranate, grape, watermelon, lime, mint and acai

ARANCIO 25CL 6

carrot, orange, pineapple, turmeric and ginger

SOFTS

Coca Cola - Zero 4.5

Fuzz Tea 4.5

Fanta 4.5

Finley Tonic 4.5

Sprite 4.5

Perrier 33cl 5

Fruit juice 4.5

Pineapple - Orange - Apple - Tomato

Fruit nectar 4.5

Cranberry - Passion fruit

BEERS

DRAUGHT

25cl

50cl

Nastro Azzuro blond 5

9

Grimbergen white 5

9

BOTTLES

Tripick unfiltered blond 6

6

World Beer Awards : Belgium Winner

Abbaye de Leffe brown 6

6

Corona 6

6

La Chouffe 6

6

Bud 6

6

Le Titi Parisien 6

6

APERITIF

Ricard 4

Pastis 4

Martini red - white 6

Campari 6

Kir with white wine 6.5

Glass of Prosecco 7

ALCOHOL

Vodka Absolut blue 8

Vodka Grey Goose 10

Gin Bombay Sapphire 9

Tequila 8

Whisky J&B 7

Whisky Jack Daniel's 8

Chivas 8

DIGESTIVE

Amaretto 8

Limoncello 8

Get 27 8

Baileys 8

Grand Marnier 8

Armagnac 13

Cognac Remy Martin VSOP 11

Pear Williamine Morand 12

Calvados 10

VINS



RED

 10cl  50cl  75cl

Primitivo IGT

4.5 19.5 29

Salento - "Borgo Sanleo"

Pinot Noir IGP

4.5 20 30

Pays d'Oc - "Le versant Foncalieu"

Gamay VDF

4.5 20 30

"Les Copains d'abord"

Côtes de Bourg AOP

4.5 20 30

"Hipster de Barbe"

Pessac Leognan AOP

8.5 39 58

Château Tour Léognan
second Carbonnieux wine

WHITE

Pinot Grigio IGT

4 19 28

Verona - "Cantina di Verona"

Chardonnay IGP

4.5 19.5 29

Pays d'Oc - "Le Sudiste"

Sauvignon IGP

4.5 20 30

Côtes de Gascogne

"Fumées Blanches Lurton"

Chablis AOP (Savary)

6.5 29 43

ROSÉ

Ponton n°7

4 19 28

IGP Méditerranée

Le Titi BIO Cinsault

4.5 19 28

IGP du Pays d'Oc

Puiattino IGT

4.5 20 30

Pinot Grigio Ramato - Venezia Giulia

Minuty Côté Presqu'île

5.5 23.5 35

AOP - Côtes de Provence

WATER

 25cl  50cl  75cl

Vittel 4

4.5 6.5

San Pellegrino - 4.5 6.5

CAFÈTERIE

Coffee 2.5

Coffee cream 4

Cappuccino 4.5

Hot chocolate 5

Tea 5.5

fresh mint - ceylan - darjeeling -
breakfast - jasmin - red fruits

Infusion 5.5

chamomille - verbenas



@mokusparis



FREE WIFI

ssid : Mokus l'Écureuil
password : mokus

Glasses capacity : aperitif 8cl, whisky 4cl,
alcohol 4cl, liqueur 4cl, wine 10cl, champagne 12cl,
water 25cl, 50cl & 100cl, soda 25cl & 33cl,
fruit juice 25cl, beer bottle 33cl & 35.5cl,
alcohol served in cocktails 4cl, cocktails alcohol free 25cl

Net prices in euros. Checks are not accepted.