

## ANTIPASTI & CARPACCIO

Thin focaccia olive oil & rosemary 8  
Garlic Bread with melted mozzarella 9

Cæsar Salad chicken, romaine lettuce, Parmigiano, bread crusts 15  
Datterino tomatoes & Stracciatella olive oil 14.5  
Burrata & grilled vegetables tomatoes, olive, balsamic cream 16

Beef Carpaccio, button mushrooms, arugula salad 16  
Beef Carpaccio, mozzarella "di Bufala", arugula salad 17  
Beef Carpaccio, pickled vegetables, pine nuts 18

## PIZZE

Our dough is thin, light and crispy - Thanks to the oven cooking  
Matteo, Francesco & Tonio do the rest...

### ROSSE

MARGHERITA 13.5  
tomatoe, mozzarella, basil

BUFALINA 15.5  
tomato, mozzarella "di Bufala", oregano, basil

REGINA CLASSICA 17  
tomatoe, mozzarella, ham with herbs, fresh mushrooms, basil

DIAVOLA 16  
tomatoe, mozzarella, spicy Spianata sausage, red onions, arugula salad

PARMA 17  
tomatoe, mozzarella, Parma ham, basil

TONNO 19  
tomatoe, mozzarella, fresh marinated tuna, olives, capers, red onions

MELANZANE 14.5  
tomatoe, mozzarella, candied eggplants, pine nuts, mint

PEPPERONI 15.5  
tomatoe, mozzarella, sweet chorizo, oregano

BRESAOLA 18  
tomatoe, mozzarella, bresaola, arugula salad, Parmigiano shavings

CALZONE 18  
tomatoe, mozzarella, mushrooms, ham with herbs, ricotta

RICOTTA 16  
tomatoe, mozzarella, ricotta, Parmigiano,  
eggplants, cherry tomatoes, basil

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, fresh goat cheese, honey, arugula salad, cherry tomatoes

BASILICO MEATBALLS 17  
mozzarella, beef stew, egg, red onions, basil

QUATTRO FORMAGGI 17  
mozzarella, gorgonzola, pecorino, parmigiano, red onions

RICCHISSIMA 18  
mozzarella, ricotta, mushrooms,  
egg, Parmigiano, truffle flavoured oil

VERDURA 17  
mozzarella, grilled vegetables, arugula salad

GRAZIA 16  
mozzarella, zucchinis, 0% cream,  
marinated chicken breast, sweet chili peppers, fresh herbs

TARTUFO 23  
mozzarella, truffle cream, arugula salad, slices of black truffle

## FRESH JUICES 6€

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

ROSSO 25cl  
pomegranate, grape, watermelon, lemon, mint, acai

ARANCIO 25cl  
carrot, orange, pineapple, turmeric, ginger

## BEERS

Draught	Bottle 6€
Nastro Azzuro blond	Lefte Abbey dark
Grimbergen white	La Chouffe
	Bud
25cl 5€	Le Titi parisien
50cl 9€	Corona

## HAMBURGERIA !

Thanks Thierry, Axel & the bakery team  
for the golden soft, homemade buns.  
Beef «extra» from our own farm Montagnes d'Aubrac ®

LE FRENCHY 18  
Aubrac beef, Comté cheese, crispy bacon,  
candied shallots, arugula salad & bearnaise sauce

AMERICANO 17  
Aubrac beef, vintage Cheddar, sweet vegetable mix,  
salad & homemade ketchup sauce

L'AUVERGNAT 17  
Aubrac beef, cheese bleu d'Auvergne, caramelized onions,  
& honey mustard sauce

## MOKUS MOKÉ BOWLS

MARINATED SALMON MOKÉ 18  
salmon tartar, black italian rice, quinoa, fresh mango,  
avocado, edamame, Datterino tomatoes, fresh herbs  
soy sauce/toasted sesame oil, sweet chili pepper/ginger

VEGGIE MOKÉ 17  
grilled zucchinis & eggplants, black italian rice, quinoa,  
fresh mango, avocado, edamame, Datterino tomatoes,  
fresh herbs, soy sauce/toasted sesame oil

## PASTA FRESCA

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

AUBRAC BEEF RAVIOLI 15.5  
Aubrac beef from our own farm Montagnes d'Aubrac ®,  
tomato sauce and Parmigiano DOP

RICOTTA & SPINACH RAVIOLI 16  
sage cream and Parmigiano DOP

## PASTA AL FORNO

TRADITIONAL LASAGNA 14.5  
tomatoes, bechamel sauce & Aubrac beef  
from our own farm Montagnes d'Aubrac ®

VEGETARIAN LASAGNA 15.5  
soft zucchinis & eggplants,  
tomato sauce & smoked mozzarella

MACARONI GRATIN 14.5  
Parma ham bacon, arugula salad

## DOLCI

Hazelnuts brownie & Vanilla Gelato 8

Pistachio Crème brûlée 7

Tiramisù 6.5

Lemon meringue pie 7

Pizza Nutella 10  
roasted almonds & hazelnuts

Gourmet Caffè 5  
panna cotta or tiramisù

## GELATO

ITALIAN ICE-CREAM  
MADE AT THE TIME

Vanilla 6

Chocolate 6

Mixed 6

Vanilla & Chocolate

Topping choice :  
roasted hazelnuts  
chocolate / hazelnuts sauce  
red fruits coulis

## COPPA DI GELATO

Gianduja  
Vanilla Gelato, nutella, brownie,  
caramelized hazelnuts, chocolate chips  
SINGLE / XXL  
9 / 18

Caramello  
Vanilla Gelato, caramel sauce,  
chocolate cookies, meringue  
9 / 18

Fragoloso  
Vanilla Gelato, fresh strawberries, biscuit,  
strawberries coulis, toasted flaked almonds  
9 / 18

= XXL VERSION FOR 4 PEOPLE =

# BIRRE

## Draugh Beers

Nastro Azzuro *blond* 25cl 5 50cl 9  
 Grimbergen *white* 25cl 5 50cl 9

## Bottle Beers 6




Leffe Abbey *dark* - Corona  
 La Chouffe - Bud - Le Titi Parisien

# VINI


## RED

			
	10cl	50cl	75cl
<b>Primitivo IGT Salento</b> "Borgo Sanleo" <i>supple and fleshy, prune nose</i>	4	18	26
<b>Pinot Noir IGP Pays d'Oc</b> "Le versant Foncalieu" <i>supple, fresh and round, strawberry nose</i>	4.5	19	28
<b>Gamay VDF</b> "Les Copains d'abord" <i>gourmet, fresh and fruity, notes of red berries</i>	4.5	20	29
<b>Côtes de Bourg AOP</b> "Hipster de Barbe" <i>elegant, caressing tannins, woody notes of English tobacco</i>	4.5	22	31
<b>Pessac Leognan AOP</b> Château Tour Léognan <i>second Carbonnieux wine, superb and velvety, with a bouquet of spices and cedar</i>	8.5	39	57

## WHITE

			
	10cl	50cl	75cl
<b>Pinot Grigio IGT Verona</b> "Terre di Verona" <i>supple and round, nose of flowers and pear</i>	3.5	16	23
<b>Chardonnay IGP Pays d'Oc</b> "Le Sudiste" <i>tender and fresh, nose of lime and acacia</i>	4	18	26
<b>Sauvignon IGP Côtes de Gascogne</b> "Fumées Blanches Lurton" <i>dry, cool and tight on grapefruit notes</i>	4	18	27
<b>Petit Chablis AOP (Savary)</b> <i>mineral and racy, with a flint nose</i>	7	32	42

## ROSÉ

			
	10cl	50cl	75cl
<b>Ponton n°7 IGP Méditerranée</b> <i>light, crunchy, a treat, candy nose</i>	4	19	27
<b>Puiattino Pinot Grigio Ramato IGT</b> Venezia Giulia <i>a fresh and chiseled wine, mineral and fruity</i>	4.5	21	30
<b>Côtes de Provence AOP</b> "Le Titi" - bio <i>pale and bright, fresh and harmonious, fruity notes of pear</i>	4.5	21	30

# BEVANDE



## SOFTS

Coca Cola	4.5
Coca Zéro	4.5
Fuzz Tea	4.5
Fanta	4.5
Finley Tonic	4.5
Sprite	4.5
Perrier 33cl	5
Fruit juices & nectars	4.5
Tomato juice	4.5

## WATER

Vittel	25cl 4	50cl 4.5	100cl 6.5
San Pellegrino	50cl 4.5	100cl 6.5	

## CAFETERIA

Caffè	2.5
Caffè cream	4
Cappuccino	4.5
Hot chocolate	5
Tea	5.5

## APERITIF

Ricard	4
Pastis	4
Martini red - white	6
Campari	6
Kir with white wine	6.5
Glass of Italian bubbles	7

## DIGESTIVE

Amaretto	8
Limoncello	8
Get	27 8
Baileys	8
Grand Marnier	8
Armagnac	13
Cognac Rémy Martin VSOP	11
Pear Williamine Morand	12
Calvados	10

## 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

Glasses capacity : aperitif 8cl, whiskies 4cl, alcohols 4cl, liqueurs 4cl, wines 10cl, champagne 12cl, water 25cl, 50cl & 100cl, sodas 25cl & 33cl, fruit juice 25cl, beer bottle 33cl & 35.5cl, alcohol served in the cocktails 4cl, cocktail without alcohol 25cl.

Net prices in euros.  
 Checks are not accepted

## OUR SPRITZ

**Apérol Spritz 9**  
*aperol, italian bubbles, slice of fresh orange*

**St Germain Spritz 9**  
*liqueur St Germain, italian bubbles, fresh mint leaves*

**Limoncello Spritz 9**  
*limoncello infused with rosemary, italian bubbles, lemon, rosemary*

**Pesca Spritz 9**  
*martini bianco infused in basil, italian bubbles, peach cream, basil leaves*

## COCKTAILS

**Amaretto Sour 9**  
*amaretto, lemon juice, cane sugar*

**Whiskey Sour 9**  
*whiskey, lemon juice, cane sugar*

**Moscow Mule 9**  
*vodka, ginger beer, lime*

**Mojito 9**  
*as you wish : nature, passion or red fruits*

**Sky & Sand 9**  
*vodka, peach cream, blackberry cream, cranberry*

**Margarita 9**  
*tequila, triple-sec, fresh lemon juice*

**Piña Colada 9**  
*rum, pineapple juice, coconut cream*

**Honey Moon 11**  
*rum, basil, honey, ginger beer, lemon juice*

**Billie Gin 11**  
*gin, liqueur St-Germain, basil, lemon juice, sparkling water*

## COCKTAILS WITHOUT ALCOHOL

**Caffe Frappé 8**  
*long espresso, cane sugar, fresh water, vanilla syrup, coffee beans*

**Latte Frappé 8**  
*long coffee, cane sugar, milk, vanilla syrup, coffee beans*

**Perfect Sunset 8**  
*pineapple, passion, coconut cream*

**Virgin Mojito 8**  
*lemonade, fresh mint, lime, cane sugar*

**Virgin Margarita 8**  
*lemon juice, cane sugar, finley tonic*



# MOKUS L'ÉCUREUIL

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