

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

FUNGHI PORCINI 20
mozzarella, mushrooms marmalade, porcini mushrooms, arugula salad, crispy bresaola

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

SINGLE / XXL

Gianduja 9 / 18

Vanilla Gelato, nutella, brownie, caramelized hazelnuts, chocolate chips

Caramello 9 / 18

Vanilla Gelato, caramel sauce, chocolate cookies, meringue

Fragoloso 9 / 18

Vanilla Gelato, fresh strawberries, biscuit, strawberries coulis, toasted flaked almonds

= XXL VERSION FOR 4 PEOPLE =

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

Nastro Azzuro blond

Grimbergen white

25cl 5€

50cl 9€

Bottle 6€

Lefte Abbey dark

La Chouffe

Bud

Le Titi parisien

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

BIRRE

Draugh Beers

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

Bottle Beers 6




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

VINI


RED

| |  |  |  |
|---|---|---|---|
| | 10cl | 50cl | 75cl |
| Primitivo IGT Salento "Borgo Sanleo" <i>supple and fleshy, prune nose</i> | 4 | 18 | 26 |
| Pinot Noir IGP Pays d'Oc "Le versant Foncalieu" <i>supple, fresh and round, strawberry nose</i> | 4.5 | 19 | 28 |
| Gamay VDF "Les Copains d'abord" <i>gourmet, fresh and fruity, notes of red berries</i> | 4.5 | 20 | 29 |
| Côtes de Bourg AOP "Hipster de Barbe" <i>elegant, caressing tannins, woody notes of English tobacco</i> | 4.5 | 22 | 31 |
| Pessac Leognan AOP 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 |
| Pinot Grigio IGT Verona "Terre di Verona" <i>supple and round, nose of flowers and pear</i> | 3.5 | 16 | 23 |
| Chardonnay IGP Pays d'Oc "Le Sudiste" <i>tender and fresh, nose of lime and acacia</i> | 4 | 18 | 26 |
| Sauvignon IGP Côtes de Gascogne "Fumées Blanches Lurton" <i>dry, cool and tight on grapefruit notes</i> | 4 | 18 | 27 |
| Petit Chablis AOP (Savary) <i>mineral and racy, with a flint nose</i> | 7 | 32 | 42 |

ROSÉ

| |  |  |  |
|---|---|---|---|
| | 10cl | 50cl | 75cl |
| Ponton n°7 IGP Méditerranée <i>light, crunchy, a treat, candy nose</i> | 4 | 19 | 27 |
| Puiattino Pinot Grigio Ramato IGT Venezia Giulia <i>a fresh and chiseled wine, mineral and fruity</i> | 4.5 | 21 | 30 |
| Côtes de Provence AOP "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 juice 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
Whisky Glenfiddich 9

Glasses capacity : aperitif 8cl,
whiskies 4cl, alcohols 4cl, liqueurs 4cl,
wines 10cl, champagne 12cl,
water 25cl, 50cl and 100cl,
sodas 25cl and 33cl, fruit juice 25cl,
alcohol served in the cocktails 4cl.

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

116 AVENUE KLEBER, 75116 PARIS
01 42 56 23 56



FREE WIFI

ssid : Mokus L'Écureuil
password : mokus



@mokusparis