



**PIERRE SANG**  
[Express]

Chef Pierre Sang invites you to discover his cuisine around his favorite Korean dish, Bibimbap. It is offered in 3 different variations served over our special blend of rice, quinoa, and lentils and topped with fresh and crisp seasonal salad.



**Vegetarian Curry  
Bibimbap** 



With zucchini and mushroom golden curry. Served with an egg parfait, seasonal salad and our signature Ssamjang sauce.

**12,50 €**



**Beef Bulgogi  
Bibimbap**



The chef's favorite! With ground beef and mushroom simmered in caramelized soy sauce. Served with an egg parfait, seasonal salad and our signature Ssamjang sauce.

**15,00 €**



**Smoked Salmon Bibimbap**



A mixture of lightness and freshness. With smoked salmon, seasonal salad, pearl onions and homemade piquillos sauce.

**16,50 €**

# BIBIMBAPS

  
**PIERRE SANG**  
*[Express]*

Find all our Bibimbaps formulas to complete your meal.

|                   | <b>BIBIMBAP<br/>+<br/>DESSERT</b> | <b>BIBIMBAP<br/>+<br/>DRINK</b> | <b>BIBIMBAP<br/>+<br/>DRINK<br/>+<br/>DESSERT</b> |
|-------------------|-----------------------------------|---------------------------------|---------------------------------------------------|
| <u>VEGETARIAN</u> | 17,00 €                           | 15,00 €                         | 20,00 €                                           |
| <u>BEEF</u>       | 19,50 €                           | 17,50 €                         | 22,50 €                                           |
| <u>SALMON</u>     | 21,00 €                           | 19,50 €                         | 24,00 €                                           |



**DESSERTS**

Apple and hazelnut crumble  
 Chocolate mousse

**BOISSONS**

Evian / Badoit / Coca-cola / Coca Cola Zero  
 Korean Tea / Espresso / Americano  
 Green, Black, or Rooibos Iced tea + 2 €  
 Beer Pale Ale or IPA **BIO** + 3 €

# SET MENUS



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Chef Pierre Sang offers his signature dish, Tuna Tartare, and a range of snacks, always with a Korean touch, the chef's native country.

## Snacking Menu

|                                                                                                                                                                                                                             | FULL PORTION | PER PIECE |
|-----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|--------------|-----------|
| Tuna tartare, lemon soy sauce gel, truffle mayonnaise, wasabi peas<br><i>Chef Pierre Sang's signature recipe</i>                                                                                                            | 15€          |           |
| Duck roll, garden crisp salad<br>2 buttered brioches, smoked duck breast, with our signature Ssamjang sauce                                                                                                                 | 16€          | 9€        |
| Korean style pulled beef burger<br><i>Hearty and comforting, served with roasted herbed potatoes</i>                                                                                                                        | 18€          |           |
| Roasted chicken bao with soy caramel, caesar sauce with herbs<br>3 steamed baos, fresh, melt-in-the-mouth, creamy                                                                                                           | 15€          | 6€        |
| Chef's grilled cheese sandwich <br><i>Korean spiced cheddar cheese, a classic with a twist</i><br><i>Options: ham (+3€) egg (+1,50€)</i> | 11€          |           |
| Peanut furikake                                                                                                                                                                                                             | 3,5€         |           |

# SNACKS



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## Wines

Glass 12,5cl | Bottle 75cl

### White

|                                                                          |        |       |
|--------------------------------------------------------------------------|--------|-------|
| Monbazillac Château les Hauts de Caillevet "Les Brumes" 2021<br>(Mellow) | 8 €    | 47 €  |
| Chablis Domaine de Biéville 2019                                         | 7,50 € | 45 €  |
| Sancerre Château la Rabotine 2021                                        | 9,50 € | 52 €  |
| Meursault Domaine Buisson-Batault 2018                                   |        | 89 €  |
| Pouilly-Fumé Domaine Didier Dagueneau 'Silex' 2015                       |        | 269 € |

### Rosé

|                                                             |        |      |
|-------------------------------------------------------------|--------|------|
| IGP Méditerranée Maison Mei "Rosé Blend Création No.7" 2022 | 7,50 € | 35 € |
|-------------------------------------------------------------|--------|------|

### Red

|                                                              |         |       |
|--------------------------------------------------------------|---------|-------|
| Morgon Domaine Joubert 2019                                  | 8 €     | 47 €  |
| Saint-Emilion Grand Cru Château de Fonbel 2015               | 11,50 € | 72 €  |
| Pomerol Château Beauregard 2017                              |         | 109 € |
| Châteauneuf du Pape Dom. Rotem et Mounir Saouma "Omnia" 2015 |         | 155 € |
| Echezeaux Grand Cru Domaine Dujac 2015                       |         | 729 € |

## Champagne

Glass 10cl | Bottle 75cl

|                                   |         |      |
|-----------------------------------|---------|------|
| Laurent Perrier La Cuvée Brut N.V | 10,50 € | 72 € |
| Laurent Perrier Rosé Brut N.V     | 14 €    | 98 € |

## Liquor

Glass 5cl

|                                      |     |
|--------------------------------------|-----|
| Plante Coiron Jaune Eyguebelle-Ælred | 9 € |
|--------------------------------------|-----|

(liqueur made from some fifty plants, flowers, barks and spices infused and macerated, then distilled in a still by a Master Distiller)

## Hot Beverages

|                         |        |
|-------------------------|--------|
| Espresso                | 3,50 € |
| Amricano                | 4 €    |
| Double Espresso         | 5 €    |
| Hazelnut                | 4 €    |
| Latte / Cappuccino      | 5,50 € |
| Complete Rice Green Tea | 4 €    |
| Solomon Seal Tea        | 4 €    |
| Hot Chocolate           | 6 €    |
| Iced Coffee             | +1 €   |

## Drinks

|                                                     |        |
|-----------------------------------------------------|--------|
| Evian 50 ml                                         | 3,50 € |
| Badoit 50 cl                                        | 3,50 € |
| Coca-cola / Zero 33 cl                              | 3,50 € |
| UMA Iced Tea 25 cl                                  | 5,50 € |
| Green Lime-Basil, Black Ginger, or<br>Peach Rooibos |        |
| BapBap Beer 33 cl                                   | 6,50 € |
| Originale Pale Ale IPA Canopée <b>BIO</b>           |        |
| Draft Beer 50cl                                     | 8 €    |

# DRINKS



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**Negroni (Cockorico) : Gin - Campari - Red Vermouth** Glass 6cl  
 Bitter - Dry - Short Drink 9€  
*Negroni was designed as a pre-dinner cocktail to stimulate the appetite.*

**Garden Smash (Cockorico): Gin - Citrus - Basil extract** Glass 8cl  
 Herbaceous - Acidulated - Gourmand 10€  
*Smash was originally created with mint and whisky.*  
*In Germany, a bartender simply replaced these ingredients with basil and gin for added freshness.*

**Moscow Mule (Cockorico): Vodka - Lime- Ginger** Glass 14cl  
 Acidulated - Refreshing - Sparkling 10€  
 Moscow Mule was born of a surplus of ginger beer and vodka during the Prohibition years.

**Aperol Spritz: Aperol - Prosecco - Sparkling Water** Glass 24cl  
 Trendy - Sparkling - Long Drink 12€  
 Born in Venice, the Aperol Spritz was initiated by an Austrian trend. In the 19th century, northern Italy was occupied by the Austrians, who cut the bitterness of Aperol by adding sparkling water.

**Gin Tonic: Gin Mare - Tonic Mediterranean Fever Tree** Glass 24cl  
 Refreshing - Herbaceous - Provençal 15€  
 Of Spanish origin, Gin Mare is made from a wide range of herbs from countries bordering the Mediterranean Sea.

|                            |     |
|----------------------------|-----|
| Book Best-Of Pierre Sang   | 14€ |
| Book "Secret de cuisinier" | 35€ |
| Waiter's corkscrew         | 10€ |
| Spatula                    | 5€  |
| Tote-bag                   | 10€ |
| Apron                      | 18€ |