



courtepaille

le refrain du plaisir

DEPUIS 1961



Let the sun
times roll

SPRING/SUMMER MENU



Cocktails

NEW Gin Fizz 160 ml
Gin, sugar cane syrup, sparkling water
and lemon juice **€7⁹⁰**

Mojito 160 ml
Golden Havana Club rum, Mojito Mint syrup,
sparkling water, fresh mint and lime **€7⁹⁰**

Elderflower spritz 160 ml
N°B Lubess Blanc de blancs sparkling wine,
Giffard elderflower cordial, fresh mint and lime **€7⁹⁰**

 **House Spritz** 160 ml
Cinzano Aperitif, N°B Lubess Blanc de blancs
sparkling wine, sparkling water **€7⁹⁰**

Sex on the beach 160 ml
Absolut Vodka, peach liqueur
and cranberry juice **€7⁹⁰**

Courtepaille Kir Royal 120 ml
N°B Lubess Blanc de blancs sparkling wine and
blackcurrant, blackberry or peach liqueur **€6⁹⁰**

Mocktails

Virgin elderflower spritz 160 ml
Giffard elderflower cordial, Schweppes tonic water,
fresh mint and lime **€6⁵⁰**

Virgin Mojito 160 ml
Mojito mint cordial, sparkling water,
fresh mint and lime **€6⁵⁰**

Virgin Sunrise 160 ml
Granini multifruits** and grenadine **€4⁹⁰**



Aperitifs & Drinks

Start your meal off right.

Tell us what you fancy: something chilled, fruity or sparkling?



Soft drinks

Glass of squash 330 ml **€2⁵⁰**

Mint, strawberry, grenadine or lemon

Glass of fizzy squash 330 ml **€3⁵⁰**

Mint, strawberry, grenadine or lemon

Coca-Cola 330 ml **€4³⁰**

Sugar-free Coca-Cola 330 ml **€4³⁰**

Fanta 250 ml **€4³⁰**

Sprite 250 ml **€4³⁰**

Fuze tea 250 ml **€4³⁰**

Peach or lime mint

Perrier 330 ml **€4³⁰**

Granini** 250 ml

Pineapple, apple or orange **€4³⁰**

Aperitifs

Ballantine's whiskey 40 ml **€5⁹⁰**

Jameson Irish whiskey 40 ml **€7⁹⁰**

Aberlour 10 year old whiskey 40 ml **€9⁴⁰**

White wine Kir 120 ml

Blackcurrant, blackberry or peach liqueur **€4⁹⁰**

Ricard pastis 20 ml **€3⁸⁰**

Red or white Martini 40 ml **€5⁹⁰**

**Mauresque, Perroquet or tomato Ricard
pastis** 30 ml

Ricard, almond syrup, mint or grenadine

With our without alcohol **€3⁹⁰**

Added soda **+€1⁰⁰**



Water

	500 ml	1 L
Vittel	€3⁹⁰	€5⁰⁰
San Pellegrino	€3⁹⁰	€5⁰⁰

le
Flamme
Club

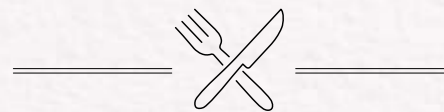
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5 FLAMES
TO GET STARTED





Starters and sharing platters

Something to brighten up your day, and your plate. Time to tuck in!
Whether solo or sharing, be sure to follow your taste buds.

Beers on tap

Subject to availability

	250 ml	330 ml	500 ml
Heineken	€4 ¹⁰	€5 ¹⁰	€6 ⁹⁰
Panaché	€4 ¹⁰	€5 ¹⁰	€6 ⁹⁰
Monaco	€4 ¹⁰	€5 ¹⁰	€6 ⁹⁰
Picon beer	€5 ⁹⁰	€6 ⁹⁰	€8 ⁹⁰

Bottled beers

Lagunitas IPA 330 ml	€6 ⁹⁰
Abbaye Affligem beer 300 ml	€6 ⁹⁰
Alcohol-free beer 330 ml	€6 ⁹⁰
Desperados 330 ml	€6 ⁹⁰



Bubbles

N°B Lubess Blanc de blancs sparkling wine 125 ml	€5 ⁹⁰
N°B Lubess Blanc de blancs sparkling wine 750 ml	€29 ⁸⁰
Champagne de Castellane PDO 750 ml	€59 ⁹⁰



Small starters

Egg mayonnaise 	
With creamy rocket	€2 ⁹⁵
 Courtepaille terrine	
Forestière meat and mushroom terrine with cornichons	€2 ⁹⁵
NEW Smoked salmon salad	
Smoked salmon* and cucumber tartare	€3 ⁹⁰

Melted Cabécou du Périgord® goat's cheese

Grilled bacon, croutons, cherry tomatoes, red onion and balsamic vinegar

€3⁹⁰

Summer Faisselle

Cucumber tartare, croutons and cherry tomatoes

€4⁹⁰

Can't choose? Why not treat yourself to two?

Sharing platters

NEW Cheese board 	
Cabécou du Périgord® goat's cheese, camembert, PDO Comté, PDO Saint-Nectaire, Emmental and cucumber tartare	€12 ⁹⁵
 We recommend: Vin de France Beausoleil	
Charcuterie board	
Herb-crusted ham, mortadella, Auvergne dry-cured sausage, Courtepaille terrine and cornichons	€13 ³⁰
Large sharing board	
Herb-crusted ham, mortadella, Auvergne dry-cured sausage, Courtepaille terrine, Cabécou du Périgord® goat's cheese, crudités, creamy rocket dip and cornichons	€18 ¹⁰

Large mixed board



From the grill

Cooked over a sizzling fire to tickle your taste buds.
This is where Courtepaille is in its element and where the flames work their magic.

Meat

▲ **Andouillette de Troyes**
Courtepaille's take on the traditional coarse-grained tripe sausage **€15⁹⁰**

🍷 We recommend: PDO Saint-Chinian La Croix Sainte Eulalie

NEW Pavé d'andouille
A delicious and authentic take on the coarse-grained tripe sausage, with a melt-in-the mouth centre **€14³⁰**

Sirloin steak
More is more with this delicious cut **€17⁸⁰**

Butcher's style minced beef steak
Single **€11⁵⁰**
Double **€16⁵⁰**

Rump steak
From the heart of the rump, of course **€20⁸⁰**

Entrecôte
The marbling and fat bring out all its flavour **€23⁹⁰**

Grilled ham
Simple, yet effective **€11⁸⁰**

Duck breast
Soft and tender
Half **€16⁹⁰**
Whole (approx. 350g) **€23⁹⁰**

Chicken skewers

Skewers

NEW Chicken skewers
Marinated in mustard **€14⁹⁰**

NEW Kebab-style mutton skewers
Served with chips, mixed salad and Caesar dressing ... **€16⁵⁰**

All our dishes come with a sauce of your choice



▲ **Super mince**
2 pure minced beef steaks, Cabécou du Périgord® goat's cheese and grilled bacon **€20¹⁰**

NEW Vegetarian super mince 🌱
2 Aveyron vegetarian patties, Cabécou du Périgord® goat's cheese, Emmental cheese, cherry tomatoes and ratatouille **€17⁵⁰**



NEW Half a roasted chicken
From the rotisserie **€17⁵⁰**

Beef rib
Juicy and marbled for those who enjoy a prime cut. Approx. 430g (limited) **€30⁵⁰**

🍷 We recommend: Exceptional fine wines

NEW Trio of lamb chops
Prime, second and flank cuts **€27⁹⁰**

Toulouse sausage
Traditional, deliciously thin and melt-in-the-mouth **€12⁹⁰**



However you like your steak cooked, we're here to deliver! Rare, medium-rare, medium or well-done, we'll cook it just the way you like it.



Homemade burgers

Classic or vegetarian

▲ The Roub'lard

Brioche bun, minced steak burger, Cabécou du Périgord® goat's cheese, grilled bacon, lettuce, red onion, tomato and burger relish €18⁰⁰

The Double Roub'lard

2 minced steak burgers €21⁰⁰

Chicken burger

Brioche bun, chicken fillet, Emmental, lettuce, tomato, red onion and mango curry sauce €14⁹⁰

The Traditional

Brioche bun, steak haché burger, Emmental, lettuce, tomato, red onion and burger relish €14⁸⁰

The Double Traditional

2 minced steak burgers €17⁸⁰

The Farçou burger 🌿

Brioche bun, Aveyron vegetarian patty, Emmental, lettuce, tomato, red onion and mango curry sauce €13⁹⁰

A little something extra

Extra grilled bacon +€1⁰⁰

Extra Emmental +€1⁰⁰



Super mince

Vegetarian super patty

Salads

▲ Caesar salad

Chicken fillet, grilled bacon, free-range poached egg served hot, Grana Padano PDO, cherry tomatoes, croutons, Romaine lettuce hearts and Caesar dressing €15⁹⁰

NEW Four cheese salad 🌿

Cabécou du Périgord® goat's cheese, buffalo Mozzarella, Comté PDO, Emmental, croutons, cherry tomatoes, seasonal lettuce and chives €15²⁰

NEW Smoked salmon salad

Smoked salmon*, buffalo mozzarella, cucumber tartare, cherry tomatoes, creamy rocket, slice of bread and seasonal lettuce €15⁹⁰



Salmon fillet

Four cheese salad



Beef tartare

Raw, hand-cut steak €18¹⁰

Fish

NEW Salmon fillet

Mixed rice, creamy rocket and chive mayonnaise ... €17⁶⁰

NEW Summer casserole

Cod, hake and salmon, mixed rice and ratatouille ... €17⁹⁰

Side dishes

Chips, ratatouille, mixed rice, jacket potatoes, green bean duo, roast potatoes

🌿 Vegetarian plate

Two side dishes €5⁰⁰

Sauces

Barbecue, béarnaise, pepper, Roquefort PDO, ▲ Courtepaille mustard with grape must

NEW Shallot sauce

Mustard, mayonnaise, ketchup





Our Menus



Short break Menu

€12.80

MAIN COURSE + FRUIT + COFFEE

Main course

Chicken fillet

or Grilled ham

or Pavé d'andouille smoked tripe sausage

or Three cheese salad 

Dessert

Seasonal fruit

To eat in or take away

Coffee, decaf or tea

Additional drink **+€2⁵⁰**



Drinks served with our menus

Vittel 500 ml or San Pellegrino 500 ml - Perrier 330 ml

Coca-Cola 330 ml or sugar-free Coca-Cola 330 ml

Fanta 250 ml - Fuze Tea 250 ml - Sprite 250 ml

Glass of Beausoleil red or rosé French wine 125 ml

Heineken on tap 250 ml

House Menu

€19.90

STARTER + MAIN COURSE + DRINK

OR MAIN COURSE + DESSERT + DRINK

€24.90

3-COURSE "Complète" MENU

Starter

Duo of small starters

(Egg mayonnaise, Courtepaille terrine or charcuterie duo)

Main course

Andouillette de Troyes tripe sausage

or Mutton skewers

or Four cheese salad 

or Half a duck breast

or Chicken skewer

Dessert

Profiterole

or Faisselle creamy fresh cheese dessert with strawberry* or honey coulis

or Crème brûlée or 2 scoops of ice cream

Choice of dessert from the menu **+€2⁰⁰**

Menu

Petit Paillou

UP TO 12 YEARS

€7.90

MAIN COURSE + DESSERT + DRINK



A surprise gift

for all children****

Collect little houses to build!

Main course

Grilled ham

or Chicken skewer

or Paillou burger

Brioche bun, minced steak burger or vegetarian patty

 Emmental, ketchup

Dessert

Brioche French toast

Chocolate spread and whipped cream

or Apple compote in a pouch

or "Petite Maison" ice cream

Vanilla/chocolate or vanilla/strawberry

Drink

Glass of squash with still or sparkling water

Tropico 250 ml - Coca-Cola or

Sugar-free Coca-Cola 330 ml **+€1⁹⁰**



The Supporter Menu

MAIN COURSE + DRINK

€16.90

Main course

Chicken burger

or Farçou vegetarian burger

or Andouillette de Troyes tripe sausage

or Chicken skewer

Drink

A drink of your choice from our menus



Beef burger: must be cooked through for children. ***See price and conditions in restaurant. ****Depending on availability.



Wine list

Courtepaille's wine list offers a selection of wines that showcase the unique character of the grape varieties at their best.

It is the result of close collaboration with our partner winemakers.

Perhaps we can tempt you with a single origin variety with a distinct character, or maybe one of our blends from multiple varieties, made in the traditional style of the different terroirs? Most of our wines are served by the bottle, glass or *fillette* (small carafe).

Bubbles



N°B Lubess Blanc de blancs sparkling wine

€29⁸⁰

€5⁹⁰

Champagne de Castellane PDO

€59⁰⁰

Wine jugs



Vin de France Beausoleil red or rosé

250 ml carafe

€6⁹⁰

500 ml carafe

€11⁹⁰

Whites

Chardonnay extrait de **Romarion** IGP Pays d'Oc

White flower aromas. Perfect as an aperitif or with cheese.

Riesling AOP Bassin du Rhin (Germany)

Sustained mineral structure, full-bodied. Fresh wine with notes of sea-spray. A beautiful, very long finish.

Rosés

Grenache rosé **Le Versant** IGP Pays d'Oc

Limited edition bottle. Dry rosé bursting with fresh fruits on the palate. Subtle tannins and a spicy finish.

Cabernet Tendre Piscine Vin de France

A slightly sweet rosé, delicate and refreshing. One to enjoy by the pool.

Reds

Marcel Malbec Vin de France

Produced by the renowned Le Cèdre château. Delicious and fruity.

Pinot du mât noir IGP Pays d'Oc

A pinot noir with the elegance and subtlety of velvet.

AOP Saint-Chinian La Croix Sainte Eulalie

This delightful red wine from a small, traditional estate in the sunny climes of the Occitanie region comes in a striking red bottle. Served by the *fillette* or by the glass

AOP Côtes du Rhône le haut Cyprès Grenache - Syrah

Subtle, smooth tannins on the palate.

Cuvée Légende Vin de France

A cuvée made from the finest Syrah and Cabernet Sauvignon grapes. This elegant cuvée combines velvety tannins with mouthwatering black fruits. This exclusive cuvée perfectly embodies Courtepaille's ethos: spending quality time to enjoy the finer things in life.



Bottle 750 ml

375 ml *Fillette*

125 ml Glass

€19⁵⁰

€12⁰⁰

€4⁰⁰

€26⁸⁰

€16⁰⁰

€5⁴⁰

€19⁶⁰

€12⁰⁰

€4⁰⁰

€22³⁰

€13⁶⁰

€4⁶⁰

€19⁵⁰

€12⁰⁰

€4⁰⁰

€26⁸⁰

€16⁰⁰

€5⁴⁰

€12⁵⁰

€4²⁰

€23⁸⁰

€14²⁰

€4⁸⁰

€25⁴⁰

€15⁷⁰

€5³⁵

Exceptional fine wines

AOP Lirac Cuvée Air Dé

Grenache - Syrah - Mourvèdre. A prestigious wine from the southern part of the Rhône Valley. The vines are surrounded by round pebbles which transfer the sun's warmth into the wine. It is complex yet powerful on the palate, with elegant tannins.

€29⁹⁰

€17⁹⁰

€5⁹⁵

Connétable Talbot AOP Saint-Julien

Cabernet Sauvignon - Merlot - Petit Verdot - Cabernet Franc. The second wine from Château.

Talbot, a *Grand Cru Classé*. Subtle on the nose, with an intense, aromatic palate. Notes of blueberry and red fruits, accented by liquorice and tobacco. Experiencing this exceptional wine is a moment to remember.

€59⁹⁰

Alcohol-free wines

Wine that has been delicately de-alcoholised to preserve aromatic richness, finesse and balance.

Vin de Sam Red

Fruity and smooth, with aromas of black fruits, enlivened by hints of liquorice and pepper.

€23⁸⁰

€14²⁰

€4⁸⁰

Vin de Sam Rosé

A fresh and delicious rosé characterised by a bouquet of crisp fruits and delicate notes of raspberry.

€23⁸⁰

€14²⁰

€4⁸⁰



Desserts

The moment you've been waiting for.
Because a good meal deserves
a great finish.

The classics

- ▲ **Faisselle** fresh cheese dessert
Honey or strawberry* coulis €5¹⁰
- Chocolate fondant**
Served with vanilla ice cream €6⁹⁰
- Profiterole**
Large choux bun with almond* craquelin topping, vanilla
ice cream, whipped cream and chocolate sauce 4 €90
- Duo de profiteroles** €8³⁰



Pavlova sundae



- NEW** **Creamy flan**
Rich and delicious €6⁵⁰
- Crème brûlée** €6⁹⁰
- ▲ **Brioche French toast**
Chocolate spread, vanilla ice cream and whipped cream
or Fresh red fruits, strawberry* coulis, vanilla ice cream
and whipped cream €7⁵⁰
- Chocolate mousse*** €6³⁰
- Seasonal fruit**
To eat in or take away €1⁸⁰

Ice cream sundaes

- NEW** **Memory Lane sundae**
2 scoops of vanilla ice cream, marshmallow bears
and whipped cream, served with hot coffee
or chocolate sauce €6⁵⁰
- Pavlova sundae**
1 scoop of strawberry sorbet, 1 scoop of raspberry sorbet,
1 scoop of vanilla ice cream, strawberry* tartare,
strawberry* coulis, meringues, fresh red fruits
and whipped cream €8⁵⁰
- La Dame Blanche**
3 scoops of vanilla ice cream, chocolate sauce,
whipped cream and hazelnut praline €8⁵⁰
- 2 scoops of ice cream** €5⁵⁰
- Les Liégeois**
2 scoops of coffee, chocolate or caramel ice cream and
1 scoop of vanilla ice cream, coulis, whipped cream and
hazelnut praline €8⁵⁰
- Extra ice cream or sorbet** +€2⁰⁰

🌿 Vegetarian dish. ▲ House Special. A jug of water is available for your table upon request. *Product previously frozen. PGI = Protected Geographical Indication. PDO = Protected Designation of Origin. The weights indicated are before cooking and may vary by up to 10%. Net price in euros including taxes and service. Regular exercise is recommended to maintain a healthy lifestyle www.mangerbouger.fr. Excessive alcohol consumption is dangerous to your health. Drink in moderation. Some independent franchised restaurants are members of the Courtépaille network and charge different prices. Contact us at <https://www.courtépaille.com/contact/>. The list of allergens included in our recipes is available to access from the till. SAS CTP - €500,00 capital - Angers RCS (Trade and Companies Register) 832 788 467 - Rue du Paon, 49124 Saint Barthélemy d'Anjou. Photo credits: Jérémy Fiori - Getty images - Non-contractual images Design: **GULFSTREAM** © COMMUNICATION Print: Imprimerie Convivence, February 2026 Classic.

Cheeses

Regional cheese board
Ask to see our current selection €6⁶⁰

Gourmet coffee, decaf or tea

Strawberry* tartare verrine, brioche French toast,
chocolate spread, a scoop of ice cream and pot
of the cream of the day €7⁹⁵



Hot drinks

- Sweet coffee, decaf or tea**
Served with a sweet treat €3⁵⁰
- Normal or decaf espresso** €2¹⁵
- Double normal or decaf espresso** €4⁰⁰
- Tea or herbal tea** €3⁰⁰

Digestifs

- Le Colonel** €8⁵⁰
2 scoops of lemon sorbet, Absolut vodka 40 ml
- Irish Coffee** €6⁹⁰
Jameson Irish whiskey, coffee and whipped cream
- Cognac 40 ml** €6⁹⁰
- Get 27, pear liqueur 40 ml** €5⁹⁰