

THE CELLAR

Red

- Coteaux de l'Ardèche : Les Sept Pierres

75cl 34€ / 15cl 8€
- Fresh and light, with aromas of small red berries.
- AOC Côtes du Rhône : Domaine des Gravennes "Lou Pitchoun " 

1,5L 74€ / 75cl 37€ / 15cl 8,5€
- Intense – Ideal with anything, as Grandpa used to say: "With a good Côtes du Rhône, you're never disappointed.
- Pinot Noir : Domaine Fournier Père et fils MMM

75cl 38€ / 15cl 9€
- Loire – Perfect with our famous Beef Bourguignon, cheese-based appetizers, and vegetarian dishes.

- AOC Moulin-à-vent : Domaine Laurent Perrachon

75cl 39€
- Beaujolais 100% Gamay – Thanks to its firm well-integrated tannins, it pairs perfectly with our meats in sauce.

- AOC Graves : Domaine du salut 

75cl 45€
- Bordeaux – Ideal with white meats, our famous blanquette, and fish with rich sauces.

- AOC Côte de Nuits-Vieilles-Vignes : Désertaux-Ferrand – 2023

75cl 58€
- 100% Pinot Noir – A full-bodied Côte de Nuits- Village, with fine tanin and a fresh finish
- AOC Châteauneuf-Du-Pape : Le Jas des Papes – 2022 

75cl : 82€
- Rhône Valley – a powerful and elegant wine with aromatic notes.
- AOC Saint Julien, Croix de Beaucaillou – 2005

75CL : 150€
- The estate's second wine lives up to its prestigious reputation. A powerful and aromatic palate with elegant tannins.

White

- Côte-de-Nuits-Village, Désertaux-Ferrand – 2024.

75cl 58€
- Pinot blanc et Chardonnay – a rare Burgundy blend, barrel-aged, elegant and buttery
- Pouilly-Fumé, Domaine Les Ormousseux 

1,5L 100€ / 75cl 50€ / 15cl 10€
- 100% Sauvignon – Tension and minerality – Sauvignon in purest form
- Chablis AOC "La Chablisienne" – Domaine la Sereine 2022

75cl 45€ / 15cl 9€
- 100% Chardonnay – Fresh and mineral notes

- AOC Saint Véran, Robert Martin Domaine de la Denante 

75cl 39€ / 15cl 8,5€
- 100% Chardonay – Very intense and mineral, with subtle aromas of fruits

- AOC Costières de Nîmes Château de Beaubois

75cl 36€ / 15cl 7,5€
- Vivid and lemony, with a touch of white pepper that livens up the aperitif

Rosé

- IGP Peyrassol, Commanderie Peyrassol 

75cl 32€ / 7€
- The Mediterranean in a bottle : citrus, white fruits, and a touch of salinity

- AOC Côteaux d'Aix en Provence : "Barbebelles"

1,5L 72€ / 75cl 36€ / 15cl 8€
- Brilliant clarity with notes of citrus and passion fruit

Sparkling

- AOC Champagne "Olivier Marteaux" Pinot Meunier, Chardonnay et Pinot Noir

75cl 75€ / 12cl 12€
- Fine bubbles – white flowers – citrus

- Crémant d'Alsace "Ours Brut" – Famille Haultier – Brut 

75cl 49€ / 12cl 8€
- Fine bubbles – Fruity aromas

Tonton becton



Welcome to Tonton Becton !

- 1 This is your home, but only Tonton holds all the secrets of the house...
Start by making yourself comfortable on our large tables.

The week's menu is about to be presented.
Take your time to discover our producers and beverages on the menu.

- 3 To enjoy the originality of Tonton, we recommend you to be
at least 2 people per recipe.
Your dishes will be placed in the middle of the table, ready to be shared !

Enjoy the place as if you were at home ! In the lounge, board games are at your disposal,
and try out this original table soccer. And have you ever seen such funky toilets ?

- 5 After dinner, you weren't going to leave us like that, were you ?
Extend the evening in this lovely house for a drink and a dance,
It's said that Tonton's house hides a little secret lair...

MENUS TABLE D'HÔTES

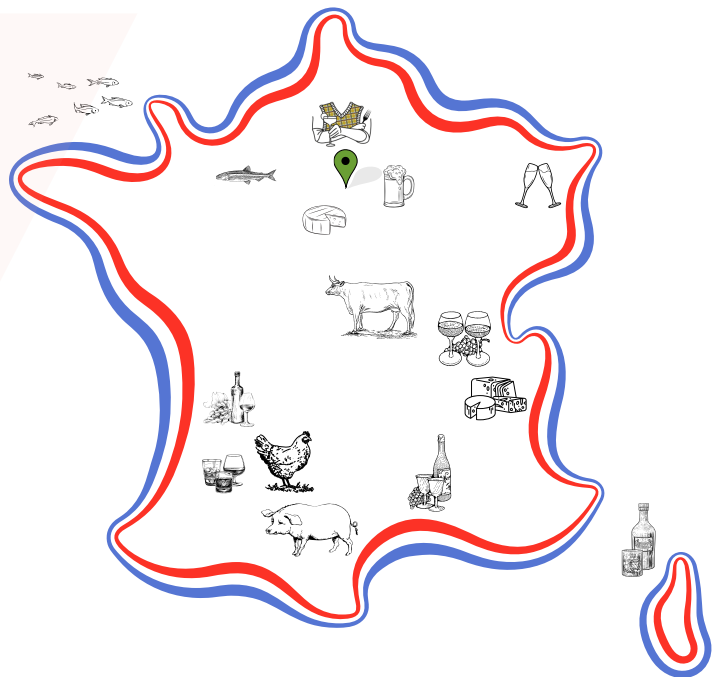
From 6 guests and for all the table

35€

Starter + Main + Dessert
CHOICES ON BLACKBOARD

17€

All you can drink
CHOICES ON WINE LIST
FROM STARTER TO DESSERT



WEEKLY FOOD SELECTION

100% homemade from products from our listed producers.
Renewed twice a month with love and for all tastes

FINGER FOOD

All day long.
Tonton please bellies and taste buds with
delicious nibbles

DEEP-FRIED CHICKEN STRIPS 10€
Cereal breadcrumbs, homemade barbecue sauce

SHREDDED CURED HAM 8,5€

HOMEMADE FRIES 5,5€
Served with your choice of mustard, ketchup or BBQ
sauce

OLIVEADE AND RED PEPPER RELISH 8,5€

PDO COMTÉ CROQUETTES 8,5€

GRILLED BABY PEPPERS 7,5€
Finished with fleur de sel & olive oil. Nothing more

PDO CHEESE PLATE 9,90€

THE BEVERAGES

BEER AND CIDER

Brie beer, Rabourdin Brewery
Blanche & IPA
25cl 5,5€ / 50cl 8,9€ / Pitcher 150cl 24€
Alsacian lager
25cl 5,5€ / 50cl 8,9€ / Pitcher 150cl 24€
Alcohol-free beer 33cl 7€
Cider & poiré from Normandy 33cl 7€
Cider alcohol-free Sassy 33cl 7€

HOT DRINKS

Espresso 2,9€
Double espresso 4,5€
Latte/Cappuccino 5,5€
Hot chocolate 5,5€
Tea 5,5€

JUICE, SODAS & SOFTS

Artisanal lemonade 33cl 5,5€
Artisanal ginger-beer 33cl 5,5€
Coca-cola, coca-cola 0 33cl 5,5€
Homemade ice tea 33cl 5,5€
Homenade lemonade 33cl 5,5€
Apple juice 30cl 5,5€
Grape juice 30cl 5,5€
EVIAN / VALS (sparkling) 100cl/75cl 6.9€

BULK WINE

Red or white
15cl : 6€
50 cl : 16€
75cl : 25€

Not enough? More choices at the bar!

LOCAL ALCOHOLS

Corsican pastis 4cl 6€
French vodka 4cl 6,5€
French whisky – Blue Bellevoye 4cl 8€
French gin 4cl 6,5€
White wine Kir 15 cl 7€
Rhum from Martinique 4cl 8€
Perigord's liquors (nuts, hazelnuts & chestnuts) 4cl 5,5€

DIGESTIVES 4CL

Corsican Limoncello 7,5€
Mint liqueur 7,5€
Alpes Genepi 8,5€
Old plum 8,5€
Pear brandy 8,5€
Calvados 8,5€
Cognac 8,5€
Chartreuse verte 13€

THE COCKTAILS

FRENCH SPRITZS

THE CLASSIC SPRITZ 12CL 10€
Orange liqueur, Crémant d'Alsace, sparkling water

LIMONCELLO 12CL 11€
Corsican Limoncello Crémant d'Alsace, sparkling
water

HUGO 12CL 11,5€
Elderflower liqueur, Crémant d'Alsace, sparkling
water

MELON SPRITZ 12CL 12€
Melon liqueur "La Belle Gnôle", Crémant d'Alsace,
sparkling water

GRAPEFRUIT SPRITZ 12CL 12,5€
Pampelle, Crémant d'Alsace, sparkling water

FRENCH MULES

MOSCOW 12CL 11€
Icy Mule
French Vodka, ginger beer, limes

LONDON 12CL 11€
Crowned Mule
French Gin, ginger beer, limes

JAMAICAN 12CL 11€
Sunny Mule
Amber rhum, ginger beer

THE CLASSICS

LE GIN TONTON 12CL 10€
French Gin, tonic water

EXPRESSO MARTINI 12CL 11,5€
French Vodka, coffee liqueur, coffee, sugar

DARK RAPHOU 6CL 9,5€
Amber Rhum, limes, cane sugar, angostura

GÉNÉPI SOUR 11,5€
Génépi, sugar, lemon juice, egg white

AMARETTO SOUR 11,5€
Amaretto, sugar, lemon juice, egg white

BASILE'S BALDNESS 11€
Calvados, homemade basil syrup, lemon juice, tonic
water

ALCOHOL FREE

DISCOVERDOSE 12CL 8,5€
Kiwi purée, apple juice, jomade ginger syrup, lemon
juice

VIRGIN GIN TONIC 9€
Alcohol free Gin, tonic water