

# Let's eat!

## PIC ASSIETTES

### Boards



<b>BOOGIE BOARD</b> Assorted cheeses, charcuteries & vegetables	19
<b>GAVOTTE BOARD</b> Assorted charcuteries & vegetables	17
<b>MUSETTE BOARD</b> Assorted cheeses, charcuteries	17
<b>SWING BOARD</b> 🌱 Assorted cheeses, vegetables & peas-mint spread	15
<b>POLKA BOARD</b> Assorted spreads, peas-mint, pepperade, eggplant dip, black olives tapenade	12

### MAKE YOUR OWN BOARD 18

Base of charcuteries, cheeses or vegetables  
+ 1 tapas of your choice (excepted the octopus)  
+ 1 spread of your choice

### Tapas



<b>OCTOPUS W/ PARSLEY</b>	10
<b>PÉLARDON CHEESE CROMESQUIS</b> 🌱	9
<b>SARDINE RILLETES</b>	9
<b>MÉLI-MELON</b> 🌱	8
Melon soup with fresh mint, watermelon brunoise	
<b>GRILLED MINI CHORIZOS</b> (x2)	6
<b>AH LES P'TITS POISSONS</b>	6
Fried and smelt fishes	
<b>GRENAILLES POTATOES W/ AÏOLI</b> 🌱	6

### Spreads

<b>PEAS &amp; MINT</b> 🌱	6
<b>BLACK OLIVES TAPENADE</b>	6
<b>PEPPERADE</b> 🌱	6
<b>EGGPLANT DIP</b> 🌱	6

## JAVA DISHES



all our meat and charcuterie is born and raised in france

Sides are included, to choose among the Pêchés Mignons !



<b>OH MY POULPE</b> Flamed octopus, sauce vierge	23
<b>DORADE ROYALE</b> Snacked fillet of sea bream	22
<b>BLUE CORD</b> Breaded French chicken, Comté cheese, ham	19
<b>FRENCH TARTARE</b> Beef «au couteau», shallots, capers, gherkins, egg yolk, mustard, fried onions, fresh herbs	18
<b>PULLED PORK BUN</b> BBQ marinade, cabbage & pickles	15
<b>CRUMBLE LOVERS</b> 🌱	12
Sun vegetables, ratatouille and savoury crumble	
<b>GOURMET QUICHE</b> 🌱	12
Spinach, fresh goat's cheese & pine nuts	

### Skewers

<b>L'AMOUR VACHE</b>	solo 17	duo 32
Beef skewer, trio of sauces : BBQ, soy-honey, tartare		
<b>LE FRENCH COQ'CAN</b>	15	28
French poultry skewer marinated with sweet spices		



## PÊCHÉS GOURMANDS

<b>MON CHOU CHOCO</b> A large chocolate profiterole	9
<b>TATIN RENVERSANTE</b> Tatin apricot confit with salted butter caramel & rosemary	8
<b>TENTATION GIVRÉE</b> Strawberry & basil granita soup, hibiscus syrup	8
<b>ICED NOUGAT</b> Iced nougat with honeyed Italian meringue & whipped cream, nougatine, red fruit coulis	8
<b>GARDE LA PÊCHE</b> Roasted peach verrine with rosemary, tiramisu style	7
<b>COFFEE OR TEA GOURMAND</b> Mini peach verrine, granita soup, cookie or brownie	10

🌱 Vegetarian dishes

Net prices in euros, service included. Free drinking water on request, for customers with a consumption.

### Salads

<b>LOVE GARDEN</b> Breaded French chicken, sucrine salad, parmesan, croutons, Caesar sauce (without anchovies)	16
<b>SUN BATH</b> 🌱 Honey-roasted sweet potato, roasted peaches, green beans, fresh goat's cheese, arugula & spinach	16

## PÊCHÉS MIGNONS

<b>RATATOUILLE</b> 🌱 Homemade ratatouille with tarragon	4
<b>FRENCH KISS FRIES</b> 🌱 Homemade fries	4
<b>WHITE RICE</b> 🌱	4
<b>MESCLUN SALAD</b> 🌱	4

### French kids

Crispy french chicken **OR** Quiche and French Kiss fries **OR** White rice  
+ Ice cream **OR** Fresh fruit **OR** Brownie  
+ Water syrup





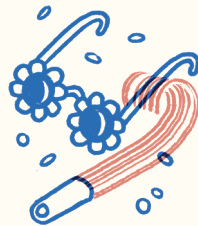
LIEU DE VIE à la Française



Stay in touch !



@frenchkiss.montpellier



**French Kiss is the revival of the guinguette spirit of yesteryear,** where friends, families, colleagues and flirtatious adventurers for drinks, food and fun.

Immerse yourself in a *regressive and festive universe*, where the *French joie de vivre* expresses itself over a cocktail or a gourmet dish to share.



French Kiss *homemade* recipes are created using *quality products*, ethically *sourced in France* and in keeping with the seasons. Our chef carefully crafts each recipe to delight your taste buds, using carefully selected raw ingredients.



At French Kiss, we welcome you *at any time of day* for sweet or savoury break (see our dedicated menu) !

