

Let's eat!

Boards

BOOGIE BOARD

Assorted charcuterie, cheeses & vegetables

MUSETTE BOARD

Assorted charcuterie & cheeses

GAVOTTE BOARD

Assorted cheeses, carrot and pumpkin spread, mushroom spread, vegetables

Starters

RIZ EN FOLIE *

Rice croquettes with mushrooms, Comté cheese and caramelised onions, served with herb-infused mayonnaise

OEUF COQUET *

Poached egg, caramelised onion purée, roasted buckwheat cream

VOL AU VENT

Patty shell with chicken, butternut squash and mushrooms with bechamel sauce

LITTLE ENDIVES

Endive salad with apple, roasted beetroot, plant-based bacon and roasted seeds

Salads

THE LOVE GARDEN

Breaded French chicken, romaine lettuce, egg, parmesan cheese, croutons, caper sauce

AUTOMN SALAD *

Sweet potato, apple, salad, vegan cheese, mixed seeds, cranberries, citrus vinaigrette

Lunch time!

**Starter + Main Course
or Main Course + Dessert 18€**

**Starter + Main Course
+ Dessert 21€**

Weekday lunchtimes on dishes marked with the symbol , excluding drinks

JAVA DISHES

all our meat and charcuterie is born and raised in france

Sides are included, to choose among the «Pêchés mignons»!



CORDON BLEU (DE TOI)

French chicken cordon bleu, Comté cheese, cooked ham

BUN PULLED PORK

Shredded pork loin confit with barbecue sauce, coleslaw

KISS & CROQ'

A gourmet bred toast with squash, spinach and mushrooms, gratinated with Morbier cheese

THE FRENCH COQ'CAN

Roasted free-range chicken breast, confit garlic, chicken jus

OH MY FISH

Slow-cooked cod, pak choi, vegetable garnish and a mild spices sauce

LOVE ME TENDER

Grilled butcher's cut, Béarnaise and mayonnaise sauce

BUTTERNUT LOVERS *

Roasted butternut, goat cheese cream, mushrooms

PÊCHÉS MIGNONS

FRENCH KISS FRIES

Homemade french fries

SAUTEED VEGETABLES

Roasted seasonal vegetables

NEW POTATOES

With herbs

SALAD

Sucrine, citrus vinaigrette



PÊCHÉS GOURMANDS

GOURMET COFFEE OR TEA

Mini cookie, mini Twist on Belle Hélène, vanilla ice cream

BRIOCHE DELIGHT

Traditional french brioche "perdue", salted butter caramel, vanilla ice cream

CRÈME BRÛLÉE

Vanilla crème brûlée

A TWIST ON BELLE HÉLÈNE

Creamy dark chocolate mousse, poached pear, vanilla ice cream, chocolate sauce, flaked almonds

French kids

Crispy french chicken

OR Ham and Comté cheese croque-monsieur and French Kiss fries **OR** Salad

+ Small ice cream pot **OR** Seasonal fruit + Water syrup

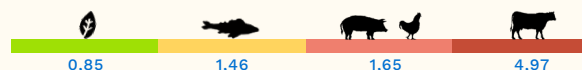
SWEET KISS

Pieces of cooked apple, spiced syrup, purple fig confit, sweet almond milk ice cream  Vegan option on request

ICE CREAM

Individual cup – ask us for the flavours!

CARBON RATING*
(in kgCO2e/meal)



*Source: Ademe. A meal with red meat emits on average 5 times more CO2 than a vegetarian meal.

 Vegetarian  Vegan



LIEU DE VIE à la Française



Stay in touch !

📷
@frenchkiss.nantes



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) !

