

Our dishes are **HOMEMADE**, excepted our sauces, thai sauce, and assiette apéro.

We manufacture our desserts and zucchini cake in our own bakery

4-6 Place Emile Cresp
92120 Montrouge
01 46 12 08 93

LA QUINCAILLERIE GENERALE



FIND OUT THE CHEF'S
CHOICE OF THE DAY

DRAFT BEER

SILVER OR PANACHÉ OR MONACO

BEER OF THE MONTH : ask to your waiter

CHOUFFE belgium lager

CHIMAY DORÉE Beer pale trappist ale from Belgium

GRIMBERGEN belgium lager

BLANCHE 1664 french white beer

DEMORY PARIS IPA indian pale ale

PICON BIÈRE

25CL 50CL

4.50 8.00

5.50 9.50

5.00 9.00

5.00 9.00

5.00 9.00

5.00 9.00

5.00 9.00

5.50 9.50



BEER BOTTLES

OUR CRAFT BEER, 100% BIO & 100% MADE IN FRANCE

YVONNE 33cl craft beer «Ma Petite Française», Pils BIO, gluten free

DENISE 33cl craft beer «Ma Petite Française», IPA white BIO

DESPERADOS 33cl

CHOUFFE BRUNE 33cl

Dark belgian beer (fruity and spicy, lightly caramelized)

CHOUFFE CHERRY 33cl

Red belgian beer (cherry, almond and red fruits)

CIDERS

CIDER BRUT APPIE 33cl

CIDRE ROSÉ APPIE 33cl

8.00

8.00

7.00

8.00

8.00

8.00

6.90

6.90

GOURMET APERITIFS

MOZZARELLA STICKS (10 PIECES)

PATATAS BRAVAS ANDALUSIAN SAUCE (spicy tomato sauce)

TAPAS DU QG mozzarella sticks, deep friend cheesy jalapeños , fried camembert , chicken crispies and fried Torpédo shrimps , andalusian et barbecue sauce

PLANCHE FROMAGÈRE Saint-Marcellin IGP from Maison Rochas (cow), Ossau-Iraty (ewe), Sainte-Maure (ash goat), macerated raisins

CAISSE À OUTILS ham and cheese board :

pâté en croûte (pork and foie gras), Spanish ham (aged 16 months), sausage, Basque pâté with Espelette pepper, Saint-Marcellin IGP from Maison Rochas



9.00

9.00

15.50

17.00

16.00

VIANDES

ITALIAN BEEF TARTARE (Landes grass-fed meat)

Ground beef, sun-dried tomatoes, pesto, olive tapenade, Kalamata olive oil and shavings of Grana Padano, French fries and mixed salads

BEEF TARTARE (Landes grass-fed meat)

French fries and mixed green salad

BEEF RIBSTEAK 320G Bleu d'Auvergne cheese sauce, boiled potatoes

DUCK BREAST WITH HIBISCUS carrot purée with ginger

MARINATED LAMB SKEWER Mediterranean spices, barbecue sauce with smoked spices, Boulghour Pilaf

MARINATED YELLOW CHICKEN BREAST, CRAPAUDINE STYLE

olive oil sauce and homemade purée

MARINATED IBERIAN LOMO A LA PLANCHA andalusian sauce,

boiled potatoes and mixed salads

BURGER DU QUINCAILLIER (Landes grass-fed meat)

XXL version (double steak) +3€

bun, beef, candied onions, tomatoes, Cheddar, Chef's burger sauce, French fries and mixed green salad

CHEF'S BURGER : please refer to our blackboard, XXL version (double steak) +3€

VEGETARIANS

ITALIAN PLATE

Roma tomato Tatin with honey, Provence herb shortbread, balsamic vinegar, Puglia burrata, Charentais melon, mixed salad and herbed Kalamata olive oil

ROASTED CAMEMBERT

crispy onions, grenailles potatoes and mixed green salad

VEGETABLE BAYALDI chickpea confit with paprika and nasturtium

capers, spinach shoots

VEGETARIAN BURGER Halloumi snack à la plancha, cocktail sauce,

Cajun spices, marinated zucchini with oregano, fries and salad

DESSERTS

DESSERT OF THE DAY Please refer to our blackboard or QR code

NUTELLA TIRAMISU

CHEESECAKE with mango coulis or red fruit coulis

MOLTEN CHOCOLATE CAKE with custard

+ one scoop of vanilla ice cream

EXOTIC VERRINE lemon mascarpone mousse, crumble, mango and passion

fruit in jelly

RED FRUIT PAVLOVA

RED FRUITS Fontainebleau (whipped white cream) OR whipped cream

CAFÉ GOURMAND

- Espresso, decaffeinated, americano

- With another hot beverage

SAINT-MARCELLIN IGP DE LA MAISON ROCHAS and mixed green salad

18.00

16.50

25.00

19.80

18.80

18.00

17.80

16.80

18.00

15.00

16.80

17.50

7.50

7.80

7.80

9.50

8.50

9.80

12.00

8.00

9.00

7.00

DAILY SUGGESTIONS

PLEASE REFER TO OUR BLACKBOARD

FISH

GILBERT BÉCAUD MARINATED SALMON IN CROISSANT ROLLS

Tzatziki, gravlax sauce, preserved vegetables, mixed salad

HALF-COOKED TUNA WITH SESAM SEEDS

sweet Teriyaki sauce, sesame oil and ginger carrot purée

TWO-COOKED OCTOPUS FROM SAINT-JEAN DE LUZ

piperade and vegetable bayaldi

FISH CRUDO OF THE DAY (tartare or ceviche)

PLEASE REFER TO OUR BLACKBOARD

SALADS

COBB SALAD

mixed salad, breaded chicken, soft-boiled egg, bacon, tomatoes, avocado and blue cheese dressing

CHICKEN BOWL

crispy chicken, bulgur salad, julienne vegetables, feta, radish, mixed salad and citrus ginger juice

SALMON BOWL

gravlax salmon with star anise and Timut pepper, salads, quinoa trio, julienne vegetables, pomelos, avocado, peanuts and Thai spice sauce

HEALTHY BOWL

trio of quinoa, pomegranate, Pink Lady apple slices, edamame, avocado, melon, mixed salad and citrus ginger juice

ON THE GO

CROQUE MONSIEUR french fries and mixed green salad

CHICKEN FAJITAS

corn, salad, Cheddar, spicy marinated chicken, guacamole and piquillos, red onions, avocado and mixed green salad

GOAT'S CHEESE TARTINE

Toasted organic bread and rubbed with garlic, warm goat's cheese, tomatoes, Pink Lady apple slices, honey and small potatoes

KIDS MENU

(UNDER 12 YEARS OLD)

Small croque-monsieur **or** chopped steak **or** crispy chicken and homemade French fries

+ one scoop of ice cream **or** one cookie + small fresh beverage



11.00

ARTISANAL ICE CREAM

PEDONE

ICE CREAM CUP OF THE DAY : please refer to our blackboard

DAME BLANCHE vanilla ice cream, Chantilly and chocolate sauce

CAFÉ LIÉGEOIS coffee and vanilla ice creams, espresso and Chantilly

CHOCOLAT LIÉGEOIS vanilla, chocolate ice creams, chocolate sauce, Chantilly

2 SCOOPS Vanilla, Chocolate, Coffee, Mango, Raspberry, Strawberry, lemon

8.50

8.50

8.50

7.00

DRINKS MENU

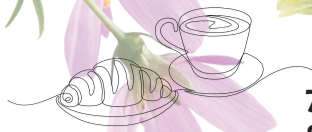
WHITE WINE



BREAKFAST FORMULE

PASTRY OR COOKIE, TOASTS AND ORANGE JUICE

- espresso, decaffeinated, americano
- with another hot beverage



7.80
8.50

HOT BEVERAGES

ESPRESSO, DECAFFEINATED	2.30
EXPRESSO WITH A DASH OF MILK	2.50
COFFEE + COOKIE	3.80
DOUBLE ESPRESSO, COFFEE WITH MILK	4.60
HOT CHOCOLATE	4.60
CAPPUCCINO, CHOCOLATE OR VIENNESE COFFEE	5.20
CHAI LATTE 20cl Hot milk mousse with spiced black tea	5.50
SUPPLEMENT OR CHANGE VEGETABLE MILK	1.00
TEAS AND INFUSIONS	4.50
Black Teas Breakfast, Almond, Earl grey, Red fruits, Vanilla, Caramel	
Green Teas Sencha, Détox BIO, Jasmin, Mint	
Theine-free Teas : Spiced Rooibos Infusions Chamomile or Verbena	

SUNNY DRINKS !!

HOMEMADE ICED TEA OR ICED COFFEE 33cl	6.00
FRAPPUCINO natural, caramel, hazelnut or vanilla 25cl	7.00
SCHWEPPEs, DIABOLO & COCA COLA to pouring 50cl	6.00
GINGER BEER «La French» BIO and 100% made in France 25cl	4.80
HOMEMADE LEMONADE 33cl	6.00
FRESH FRUIT AND VEGETABLE DETOX JUICES 25cl	PLEASE REFER TO OUR BLACKBOARD



COCKTAILS

CLASSIC MOJITO 18cl rum, fresh mint, lime and cane sugar plain, strawberry, raspberry or passion fruit	8.50
MOJITO FOR 2 30cl plain, strawberry, raspberry or passion fruit	15.00
APEROL SPRITZ 25cl Apérol, prosecco and sparkling water	9.00
LEMON SPRITZ 25cl limoncello, prosecco and sparkling water	9.00
MONTRouGE SPRITZ 25cl elderberry liqueur Marie Brizard, peach cream, prosecco and sparkling water	9.00
MOSCOW MULE 25cl Vodka, ginger beer «La French» and lime	9.00
COINTREAU N'EN FAUT 25cl Cointreau, pineapple juice, orgeat syrup, lime, basil	8.50
CAIPIRINHA 4cl cachaça (Aguacana), cane sugar and lime	8.00
ROUGE DÉsir 18cl vodka, raspberry puree, lemon, basil and cranberry juice	8.50
TI PUNCH 4cl rum, cane sugar and lime	8.00

MOCKTAILS

VIRGIN MOJITO 18cl lime, fresh mint and sparkling water plain, strawberry, raspberry and passion fruit	7.00
AQUALEMON 25cl lemonade, lemon juice and mint syrup	6.50
YA DU SOLEIL ET D'L'ANANAS 25cl pineapple juice, orgeat syrup, lime, basil	7.00
VIRGIN ROUGE DÉsir 18cl raspberry purée, lemon, basil and cranberry juice	7.50
BANANA 25cl mango, banana and strawberry juices	7.00

FRESH BEVERAGES

SQUEEZED ORANGE JUICE 14cl, OR SQUEEZED LEMON JUICE 8cl	5.20
LEMONADE plain, grenade or lemon 33cl	5.00
DIABOLO (draft) 25cl	4.50
PERRIER, COCA COLA, COCA COLA ZÉRO 33cl	5.00
ORANGINA, SCHWEPPEs, AGRUMES, FUZE TEA, SPRITE, FANTA 25cl	4.80
VITTEL (with or without syrup) 25cl	4.30
APRICOT, MANGUO, STRAWBERRY AND BANANA JUICES 25cl	4.80
ORANGE, GRAPEFRUIT, PINEAPPLE, TOMATO OR APPLE JUICE 25cl	4.80

MINERAL WATER

VITTEL, BADOIT, SAN PELLEGRINO	50cl	100cl
	4.80	5.80

APERITIFS

KIR with Tariquet wine, Côtes de Gascogne IGP 14cl	5.50
ROYAL KIR WITH CHAMPAGNE 12cl blackcurrant, blackberry, peach, blueberry, raspberry, cherry	11.50
RICARD, PASTIS 2cl	4.20
HOMEMADE AMÉRICANO 10cl	7.50
MARTINI, CAMPARI, PORTO, AVÈZE, FERNET BRANCA 5cl	4.50

FAVORITE OF THE MOMENT

«PETITES MERVEILLES», château Lagrezette 5.50 8.20 18.00 29.00
Rocamadour vineyard, very harmonious, with floral, peach and apricot notes.

VAL DE LOIRE	V.14CL	V.21CL	PICH.46CL	BTL.75CL
POUILLY FUMÉ AOC, Domaine Les Chaumes	6.90	9.80	22.50	36.00
LANGUEDOC-ROUSSILLON AND SOUTH WEST				
CHARDONNAY PAYS D'Oc IGP, Oriolus, Pierre Jean Larraqué	4.70	7.40	15.50	23.50
VIIGNIER PAYS D'Oc IGP, L'Orangerie, Famille de Lorgeril	5.00	7.60	16.70	27.00
<i>Fruity, sunny, the perfect combination for a fragrant, expressive white!</i>				
CÔTES DE GASCOGNE IGP, Domaine du Tariquet	5.00	7.60	16.70	27.00
CÔTES DE GASCOGNE IGP, (SWEET) «Premières Grives», Domaine du Tariquet	5.50	8.20	18.00	29.00
BOURGOGNE				
PETIT CHABLIS AOC, Domaine Millet	6.90	9.80	22.50	36.00

RED WINE

FAVOURITE OF THE MOMENT

«LES PINOTEUSES», pinot noir IGP, pays d'Oc 5.00 7.60 16.70 27.00
Aromas of red and black fruits, accompanied by floral notes. Let yourself be seduced by this fresh wine!

LANGUEDOC-ROUSSILLON AND SOUTH WEST	V.14CL	V.21CL	PICH.46CL	BTL.75CL
PIC SAINT LOUP AOP, Lambrusques, Esprit Sauvage	6.20	9.30	20.00	30.30
MALBEC POURPRE, Château La Grézette, Cahors	5.50	8.20	18.00	29.00
RHÔNE VALLEY				
CÔTES DU RHÔNE AOP, Domaine La Guinrandy BIO	5.00	7.60	16.70	27.00
SAINT-JOSEPH AOC, Les Vins de Vienne	8.70	13.00	33.00	48.00
BEAUJOLAIS AND BOURGOGNE				
BROUILLY AOP, Fernand Laroche	5.50	8.20	18.00	29.00
BOURGOGNE CÔTE CHÂLONNAISE AOC, Millebuis	5.80	8.60	19.20	29.50
VAL DE LOIRE				
SAINT NICOLAS DE BOURGUEIL AOP, La Gardière	5.50	8.20	18.00	29.00
BORDELAIS				
MEDOC AOC, Château La Douce, Yves Glotin	5.90	8.90	19.50	30.00
LALANDE DE POMEROL AOC, Château Bel Rose, Yves Glotin	8.70	13.00	33.00	48.00
<i>Grand vin de Bordeaux</i>				
SPANISH				
RIOJA Navajas	5.00	7.60	16.70	27.00

ROSÉ WINE

CORSE IGP , Terra d'Aleria	V.14CL	V.21CL	PICH.46CL	BTL.75CL
	4.70	7.40	15.50	23.50
CÔTES DE PROVENCE AOP, Château St Esprit	5.00	7.60	16.70	27.00
IGP MÉDITERRANÉE, Studio by Miraval (Angelina Jolie and Brad Pitt's french cuvée)	6.50	9.60	20.50	32.00

CHAMPAGNE AND SPARKLING

CHAMPAGNE CHARLES MIGNON BRUT Premium Reserve	V.12CL	V. 21CL	BTL.75CL
	11.00	19.00	68.00
PROSECCO	6.00	10.00	30.50

SPIRITS AND WHISKIES

LIMONCELLO, GET 31, GET 27, BAILEYS, AMARETTO, COINTREAU 4cl	7.00
COGNAC, ARMAGNAC, CALVADOS 4cl	8.00
RHUM Diplomatico 4cl	9.50
VIEILLE PRUNE, POIRE Williams 4cl	8.00
VODKA (Sobieski), RHUM SAINT JAMES, GIN (HTK), TEQUILA (Los Tequila) 4cl	6.80
NIKKA FROM THE BAREL (japanese whisky) 4cl	11.00
BUSHMILLS ORIGINAL (irish whisky) 4cl	9.80
CHIVAS, LAGAVULIN 16 ANS, CARDHU 12 ANS 4cl	9.80
JACK DANIEL'S 4cl	8.00
CUTTY SARK 4cl	7.00
GIN BOMBAY SAPPHIRE 4cl	8.00
GIN HENDRICK'S 4cl	9.00