

ANTIPASTI & CARPACCIO

Thin Focaccia olive oil and rosemary 9

Garlic Bread with melted mozzarella 10

Cæsar Salad 18

crispy chicken breast, romaine salad, parmigiano, cæsar sauce, crouton

• **Datterino tomatoes & Stracciatella** 14.5
olive oil

• **Burrata & Grilled Vegetables** 16.5
tomatoes, olives, balsamic cream

Beef Carpaccio 17

button mushrooms, arugula salad

Beef Carpaccio 18

mozzarella "di bufala", arugula salad

Beef Carpaccio 19

pickled vegetables, pine nuts

PIZZA ROSSE

• **MARGHERITA** 13.5

tomato, mozzarella, basil
(with button mushrooms +1€)

REGINA CLASSICA 17.5

tomato, mozzarella, ham with herbs,
fresh mushrooms, basil (with an egg +1€)

PARMA 18.5

tomato, mozzarella, parma ham, basil

DIAVOLA 16

tomato, mozzarella, spicy spianata sausage, red onions, arugula salad

BRESAOLA 17

tomato, mozzarella, bresaola, arugula salad, parmigiano shavings

CALZONE 18

tomato, mozzarella, mushrooms, ham with herbs, ricotta

• **BURRATA** 19

fresh tomatoes & candied tomatoes, burrata, arugula, balsamic cream
(with parma ham +5€)

• **BUFALINA** 16

tomato, mozzarella "di bufala", oregano, basil

• **TONNO** 19

tomato, mozzarella, marinated tuna, olives, capers, red onions

• **RICOTTA** 17.5

tomato, mozzarella, ricotta, parmigiano, eggplants, cherry tomatoes

PEPPERONI 16.5

tomato, mozzarella, sweet chorizo, oregano

PIZZA BIANCHE

• **CAPRESE** 15

mozzarella "di bufala", candied tomatoes, basil

• **RUSTICA** 16

mozzarella, cream, goat & cow cheese, honey,
arugula, cherry tomatoes

• **QUATTRO FORMAGGI** 17.5

mozzarella, gorgonzola, pecorino, parmigiano, red onions
(with speck ham +3€)

BASILICO MEATBALLS 18

mozzarella, beef stew, egg, red onions, basil

GRAZIA 16.5

mozzarella, zucchinis, 0% cream, marinated chicken breast,
sweet chili peppers, fresh herbs

PICCANTE 17.5

fresh cream and nduja, mozzarella, spicy sausage,
lemon ricotta, arugula salad, fresh red pepper

STRACCIATELLA VERDE 19

basil cream, speck ham, candied tomatoes,
stracciatella, arugula salad, parmigiano, balsamic cream

• **RICCHISSIMA** 18

mozzarella, ricotta, mushrooms, egg, parmigiano,
truffle flavoured oil

• **VERDURA** 17

mozzarella, grilled vegetables, arugula salad



PASTA

FRESCA

RAVIOLI Aubrac Beef 18

beef "extra" from our own Farm Montagnes d'Aubrac®,
tomato sauce and parmigiano DOP

• **RAVIOLI Ricotta & Spinach** 18.5

sage cream and parmigiano DOP

AL FORNO

LASAGNES Traditional 16.5

tomatoes, bechamel sauce and aubrac beef
from our own Farm Montagnes d'Aubrac®

• **LASAGNES Vegetarian** 16.5

melting zucchinis & eggplants, tomato sauce & smoked mozzarella

GRATINATED Macaroni 15.5

parma ham bacon, arugula salad

FRESH BOWLS

FRESH BOWL Marinated salmon 18.5

salmon tartar, black italian rice/quinoa, fresh mango,
avocado, edamame beans, datterino tomatoes, fresh herbs,
soy sauce/toasted sesame oil, sweet chili pepper/ginger

• **FRESH BOWL Veggie** 17.5

grilled zucchinis and eggplant, black italian rice/quinoa, fresh
mango, avocado, edamame beans, datterino tomatoes, fresh herbs,
soy sauce/toasted sesame oil (with a burrata cheese +6€)

HAMBURGERIA

Beef from the owner's farm, in Aubrac region.

100% well-fed, 100% traced animals.

Homemade buns.

AMERICANO 18.5

aubrac beef, cheddar vintage, sweet vegetables mix, salad
and homemade ketchup sauce

LE FRENCHY 19.5

aubrac beef, comté cheese, crispy bacon, candied shallots, arugula salad
and bearnaise sauce

LE BRITISH 17.5

aubrac beef, melted cheddar, onions chutney,
lamb's lettuce salad and savora sauce with mustard seeds

L'AUVERGNAT 18

aubrac beef, bleu d'auvergne cheese, caramelized onions
and honey mustard sauce

DOLCI

Our team of pastry chefs, in the kitchen, every morning to prepare all
the necessary for the desserts made fresh for you, at all time.

Brownie hazelnuts and vanilla gelato 8.5

Tiramisù with coffee and amaretto 6.5

Cheesecake with lime and mango coulis 8

Big Profiterole italian ice-cream and chocolate sauce 9.5

Creme brulee pistachio 7.5

Pizza Nutella, roasted almonds and hazelnuts 10

Coffee MOKUS tiramisù or panna cotta 5

Tea MOKUS tiramisù or panna cotta 7.5

GELATO ITALIAN ICE-CREAM MADE AT THE TIME

Vanilla 6

Chocolate 6

Vanilla & Chocolate 6

Topping choice :
roasted hazelnuts,
red fruits coulis,
chocolate sauce

COPPA DI GELATO

SINGLE 9€ • XXL 18€ (4 PEOPLE)

Gianduja vanilla/chocolate gelato, nutella, brownie,
caramelized hazelnuts, chocolate chips

Caramello vanilla gelato, caramel sauce, chocolate cookies,
meringue

Fragoloso vanilla gelato, fresh strawberries, biscuit,
strawberry coulis, flaked almonds

OUR COCKTAILS

SIGNATURES

Le Capitaine 13

Organic french vodka Fair, blackberry cream, blackcurrant cream, organic lemon juice, homemade verbena syrup

Le Sergent 13

Dark rum and white rum Flor de Caña, Roussillon apricot liqueur, Triple sec, lime juice, homemade cinnamon syrup, bitters

Le Colonel 13

bourbon buffalo trace, Amaretto, lime juice, Angostura bitters, wild lemon, homemade rosemary syrup

Le Soldat 13

french gin Citadelle, wild elderflower liqueur, organic lemon juice, pressed cucumber and fresh mint

SPRITZ

Aperol Spritz 12

aperol, Prosecco, slice of fresh orange

St Germain Spritz 12.5

St Germain liqueur, Prosecco, fresh mint leaves

Limoncello Spritz 12

limoncello, Prosecco, lemon, rosemary

CLASSICS

Moscow Mule 11

vodka, ginger beer, lime

Mojito 11

nature, passion or red fruits

Honey Moon 13

rum, basil, honey, ginger beer, lemon juice

Billie Gin 13

gin, St-Germain liqueur, basil, lemon juice, sparkling water

ALCOHOL - FREE

Virgin Mojito 9

lemonade, fresh mint, lime, cane sugar

Perfect Sunset 9

pineapple, passion fruit, coconut cream

Bora Bora 9

pineapple juice, passion fruit juice, lemon juice, grenadine

FRESH JUICES

100% fresh fruits and vegetables cold pressed on site for drinks full of vitamins

ARANCIO 25cl

carrot, orange, pineapple, ginger and basil

6

BEERS

DRAUGHT

Blond	25cl	5	50cl	9
White	25cl	5	50cl	9

BOTTLES

Corona				7
Tripick unfiltered n°5 - blond Dry Hopping				7
n°6 - blond high fermentation				7
“World Beer Awards : Belgium Winner”				
n°7 - amber high fermentation				7

SODAS - WATER

Coca Cola	4.5	Fruit juice	4.5
Coca Zéro	4.5	Pineapple	
Fuzz Tea	4.5	Orange	
Fanta	4.5	Apple	
Finley Tonic	4.5	Tomato	
Sprite	4.5	Fruit nectar	4.5
Perrier 33cl	5.0	Cranberry	
		Passion fruit	

Vittel	25cl	4	50cl	4.5	100cl	6.5
San Pellegrino			50cl	4.5	100cl	6.5

WINES

 10cl  50cl  75cl

WHITE

Chardonnay IGP - Gascogne	3.5	16	-
Sauvignon IGP - Côtes de Gascogne	4.5	20	30
“Fumées Blanches Lurton”			
Chablis AOP - (Savary)	7.5	33	49

ROSÉ

St Barthélémy IGP - Var	3.5	16	-
Ponton n°7 IGP - Méditerranée	4.5	19.5	29
Minuty Côté Presqu'île AOP - Côtes de Provence	6	26	39

RED

Merlot IGP - Bouches du Rhône	3.5	16	-
Pinot Noir IGP - Pays d'Oc - “Le versant Foncalieu”	4	19	29
Côtes de Bourg AOP - “Hipster de Barbe”	4.5	20	30
Pessac Leognan AOP - Château Tour Léognan	9	39.5	59
second vin de Carbonnieux			

SPARKLING WINE

Prosecco DOC - Roca dei Forti	7	-	40
-------------------------------	---	---	----

CAFETERIA

Coffee	2.5	Tea	5.5
White coffee	4	fresh mint • ceylan • jasmine	
Cappuccino	4.5	darjeeling • red fruits	
Hot chocolate	5	Infusion	5.5
		chamomile • verbena	



@mokusparis


MOKUS
L'ÉCUREUIL

116, AVENUE KLÉBER - 75116 PARIS
01 42 56 23 56



FREE WIFI

network name : Mokus l'Écureuil
password : mokus

Glass capacity :

- wines 10cl • champagne 12cl • water 25cl, 50cl & 100cl • sodas 25cl & 33cl • fruit juice 25cl • bottle beer 33cl & 35.5cl • alcohol served in cocktails 4cl • alcohol-free cocktails 25cl •

Net prices in euros. Checks are not accepted.