

*Le Petit Monde is happy to welcome you
on the following days and times:*

Lundi from 12h to 14h (and from 19h to 20h30 from 1st June to 31 August)

Wednesday, Thursday, Friday from 12h to 14h and from 19h to 21h

Saturday from 12h to 14h30 and from 19h to 22h

Sunday from 11h to 20h30 (bistro, pancakes and ice cream from 15h to 18h30)

Reservation Recommended

Follow us on our facebook page "Le Petit Monde Fontaine Daniel"

or on instagram "lepetitmonde.fontainedaniel"



We now offer a catering service to take away for your various events.

Do not hesitate to contact us for more details.



Welcome to Le Petit Monde

In this charming village steeped in history, let yourself be seduced by this atypical place where time has stood still and take full advantage of this moment placed under the sign of conviviality.

We hope you enjoy our homemade cuisine made from products carefully selected by us.

The Formula du Midi 14€50

served from Monday to Friday, excluding public holidays and bridges

Every day we offer you a menu developed by us including:

1 entry of your choice (see slate)

+

*1 dish of the day **or** 1 buckwheat pancake of the day*

+

*1 dessert of the day **or** 1 crepe of the day*

This menu can be consulted on the slate or from your waiter or waitress

The Children's Menu 9€50

served up to 10 years

Buckwheat pancake

*Ham-Cheese **or** Ham-Egg **or** Cheese-Egg*

or

Children's burger

buns, ground steak 80 grams, cheddar, barbecue sauce, salad, tomatoes, onions

○○○○○○○○○○○○○○○○○○○○○○○○○○○○○○

2 Ice cream balls to choose from

Coffee, salted butter caramel, chocolate, yellow lemon, strawberry, raspberry, mint-chocolate, coconut, blueberry, passion fruit, pear, praline-hazelnut, vanilla (regional ice cream), vanilla macadamia.

or

Crepe

*Homemade chocolate **or** Nutella **or** Sugar butter **or** Jam*

○○○○○○○○○○○○○○○○○○○○○○○○○○○○○○

Drink

Fruit juice (orange, apple, pineapple)

or

Sodas (Coca-cola, Ice Tea, Diabolo, Lemonade)

or

Water syrup (mint, strawberry, lemon, grenadine, peach, banana-kiwi)

The Little World of Whisky (4cl)

Clan Campbell Blended Scotch _____	5€50
40°, Highland/Scotland Floral and vanilla notes and in the end delicately smoked.	
Fullamore Dew Blended Whiskey _____	5€50
40°, Ireland Character. Notes caramel, citrus, woody white fruits.	
Jack Daniel's « Old n°7 Whiskey » _____	6€00
40°, Tennessee/U.S.A Woody & Spicy. Sweetness and notes of vanilla.	
Robert Burns Blended Scotch _____	6€00
40°, Isle of Arran/Ecosse Gourmet and generous with fruity and spicy aromas.	
Balvenie Double Wood Single Malt _____	6€50
12 years, 40°, Speyside/Scotland The sweetness of the sherry, notes of citrus and spices.	
Dalwhinnie The Gentle Spirit Single Malt _____	6€50
15 years old, 43°, Highland/Scotland Notes of honey and woody accents very greedy.	
Glenmorangie « the original » Single Malt _____	6€50
10 years, 40°, Highlands/Scotland Sweet malts imbued with fine floral and fruity notes.	
Old Perth Blended Malt _____	6€50
46°, Scotland Beautiful roundness, light peat, easy to access.	
V. J.P Single Malt _____	6€50
40°, Highlands/Scotland Light smoking, notes of citrus, ginger and pepper.	
Amarik Single Malt Double Maturation _____	7€00
46°, Brittany/France Fresh and fruity, notes of salted butter caramel.	
Elijah Craig Small Batch Bourbon _____	7€00
47°, Kentucky/U.S.A Notes of flowers, spices, fruits and cereals.	
Craigellachie Single Malt _____	7€50
13 years old, 46°, Speyside/Scotland Fresh and floral herbaceous.	
Maker's Mark 46 Straight Bourbon _____	7€50
47°, Kentucky/U.S.A Rich and complex aromas, spicy and vanilla notes.	
Glenlivet Single Malt _____	8€00
18 years old, 43°, Speyside/Scotland Perfect harmony of floral, fruity and spicy flavors.	
Ninkasi Single Malt _____	8€00
46°, Rhône/France Notes of tonka bean and salted butter caramel.	
Falisker Port Ruighe Single Malt _____	8€00
45.8°, Highlands-Skye/Ecosse Iodized and smoked offering a spicy intensity.	
Feeling Whiskey Amarone _____	8€00
46°, Ireland Its soft, velvety, rich and elegant notes.	

Askaig Single Malt _____	8€50
8 years old, 45.8°, Islay/Scotland Notes of smoke, wild herbs, honey and vanilla.	
Bladnoch Vinaya Single Malt _____	8€50
46.7°, Lowland/Ecosse Aromatic & tasty profile. Floral & vegetable.	
Glenfiddich Project XX Single Malt _____	8€50
47°, Speyside/Scotland Warm and fruity character, long and woody finish.	
Glenglassaugh Peated Single Malt _____	8€50
46°, Highland/Scotland Peat notes associated with fruity and spicy notes.	
Benriach Single Malt _____	8€50
12 years old, 46°, Speyside/Scotland Perfectly balanced, notes of fruit, honey and cocoa.	
Poit Dhubh Blended Gaelic Whisky _____	8€50
12ans, 43°, Isle of Skye/Ecosse Soft and slightly peated, notes of spices and honey.	
Port Charlotte Single Malt _____	9€00
10 years, 50°, Islay/Scotland For discerning peat lovers, this whisky is a must!	
Benromach Single Malt Organic _____	9€50
12 years old, 46°, Speyside/Scotland Very malty aromatic profile, spicy and fruity notes.	
Machrie Moor Arran Single Malt _____	9€50
46°, Highlands-Arran/Ecosse Fresh and sweet, earthy and vegetal notes, expressive peat.	
Old Ballantruan The Peated Single Malt _____	9€50
50°, Speyside/Scotland Very peated, floral notes, toasted, woody and smoked.	
Balblair Single Malt 12 to _____	10€00
46°, Highlands/Scotland A subtle balance between fruits, spices and sweetness.	
Ardmore Single Malt _____	10€00
12 years old, Highland/Scotland A marvel of the Mc Callum clan.	
Càrn Mòr Ben Nevis Single Malt _____	10€50
7 years old, 47.5°, Highland/Scotland Peated, elegant, creamy, balanced.	
Mortlach Signatory Single Malt _____	10€50
40°, Speyside/Scotland Rich, aromatic and oily. An authentic taste.	
Glenogyne Legacy Chap. 2 Single Malt _____	11€00
21 years old, 48°, Highland/Scotland Fruity and greedy, creamy and complex, rich and silky.	
Glen Scotia Single Malt _____	11€50
10 years, 56.1°, Campbeltown/Scotland Red fruits, vanilla, oak, iodine : A wonder.	
Penderyn Rhiannon Single Malt _____	11€50
46°, Wales The Great Queen of Wales.	

The Cocktails

<i>Americano</i>	6€00
<i>Red Martini, Campari, orange slice</i>	
<i>Sapphiré Negroni</i>	6€50
<i>Gin Bombay Sapphiré, Campari, Red Martini, sparkling water, lemon slice</i>	
<i>Aperol St Germain</i>	7€00
<i>Aperol, elderberry liqueur, orange slice, sparkling white wine</i>	
<i>Mojito</i>	7€50
<i>Pampéro rum, brown sugar, lime, fresh mint, sparkling water, angostura bitter</i>	
<i>Cinderella</i>	4€50
<i>alcohol free</i>	
<i>Orange juice, pineapple juice, squeezed lemon, strawberry syrup</i>	
<i>You 're So Cool</i>	4€50
<i>alcohol free</i>	
<i>Cranberry juice, apple juice, squeezed lemon juice</i>	
<i>Virgin Mojito</i>	5€00
<i>alcohol-free</i>	
<i>Mojito syrup, white sugar, lime, fresh mint, lemonade</i>	

Aperitifs

<i>Kir Breton 12cl</i>	3€00
<i>Kir White Wine 12cl</i>	3€30
<i>Kir Sparkling White Wine 12cl</i>	3€80
<i>Rosé Grapefruit 12cl</i>	3€80
<i>Pommeau 5cl</i>	3€50
<i>Chouchen 5cl</i>	3€50
<i>Red or White Martini 5cl</i>	3€80
<i>Suze 5cl or Muscat 5cl</i>	3€80
<i>Red Port 5cl</i>	3€80
<i>House Cocktail 12cl</i>	4€50
<i>Ricard or Blue Pastis 2cl</i>	2€50
<i>Clan Campbell 4cl</i>	5€00
<i>Whisky Coca 12cl</i>	6€50
<i>Gin Tonic 12cl</i>	6€50

The Softs

<i>Coca-Cola Original or Zero 33cl</i>	3€50
<i>Orangina 25cl</i>	3€30
<i>Peach Ice Tea 25cl</i>	3€30
<i>Tonic or Citrus Schweppes 25cl</i>	3€30
<i>Red Badoit 33cl</i>	3€00
<i>Water Syrup 25cl</i>	1€50
<i>Lemonade 25cl</i>	2€20
<i>Diabolo 25cl</i>	2€50
<i>mint, strawberry, lemon, grenadine, peach, violet.</i>	
<i>Fruit Juice 25cl</i>	3€30
<i>apricot, pineapple, strawberry, orange, apple, tomato.</i>	

Beers

	<i>Demi</i>	<i>33cl</i>	<i>Pint</i>
<i>Paulaner</i>	3€00	4€00	6€00
<i>Special Beer</i>	4€00	5€30	8€00
<i>Panaché</i>	2€50	3€30	5€00
<i>Monaco</i>	2€80	3€70	5€60
<i>Beer Syrup</i>	3€20	4€20	6€40
<i>Picon Beer</i>	3€30	4€40	6€60
<i>The Cerwoise lemon syrup, white wine, Paulaner</i>		6€00	
<i>The Friendly Picon lemon syrup, Cointreau, Picon, special beer</i>		7€00	
<i>Non-alcoholic beer bottle</i>	2€50		

Alcohol abuse is dangerous for health, consume in moderation.

The Starters

Hot Goat Toast with Honey, served on a bed of salad, nuts and sautéed p.d.terre	6€50
Plate of Deli Meat from the Basque Country J.G.P	7€50
Duo of Saumon Gravlax with Dill and Swedish bread boursin & saumon smoked	8€50
Shrimp skewers with garlic butter, flambéed in Grand-Marnier	9€50

The Salads

	Small	Big
Green Salad	1€00	2€50
Country salad	8€50	15€00
<i>salad, garlic croutons, nuts, bacon, tomatoes, Bayonne ham, warm goat toast with honey, sautéed potatoes</i>		
Seafood salad		15€00
<i>salad, pesto mousse, shrimp skewer with garlic butter, gravlax salmon, Swedish bread Boursin & smoked salmon</i>		

The Dishes

Petit Monde Burger, served with sautéed potatoes and green salad	15€00
<i>sesame buns, salad, tomato, onion, cheddar, minced steak u.b.f, bacon, barbecue sauce</i>	
Entrammes Burger, served with sautéed potatoes and green salad	16€00
<i>sesame buns, salad, tomato, onion, organic entrammes, minced steak u.b.f, Bayonne ham, old-fashioned mustard sauce</i>	

Suggestion of the Butcher to consult on the slate available according to arrival

<u>White Wines</u>	12cl	25cl	50cl	75cl
Sauvignon, J.G.P Pays d'Oc, Anne de Joyeuse	3€20	6€40	12€80	19€20
White of the moment	3€50	7€00	14€00	21€00
Uby n°4, Moelleux, J.G.P Côtes de Gascogne	3€80	7€60	15€20	22€80
Smoked Pouilly, A.O.C, Le Petit Marin, 2020	4€50	9€00	18€00	27€00
<u>Rosé Wines</u>				
Syrah Rosé, J. G.P Pays d'Oc, Anne de Joyeuse	3€20	6€40	12€80	19€20
Rosé of the moment	3€80	7€60	15€20	22€80
Opale, A.O.P Coteaux de Provence, 2020				25€00
<u>Red Wines</u>				
Syrah Rouge, J.G.P Pays d'Oc, Anne de Joyeuse, 2021	3€50	7€00	14€00	21€00
Red of the Moment	3€80	7€60	15€20	22€80
Chinon, A.O.C, Domaine du Raifault, 2020				25€00
Madiran, A.O.C, Maestria, 2018				28€00
Château Coucheroy, A.O.C, Pessac-Léognan, 2019				32€00
Saint Joseph, A.O.C, Les Challeys, 2021				40€00
St Emilion Grand Cru, A.O.C, Château Grand Bert, 2018				45€00

Classic Buckwheat Pancake

J.G.P Black wheat from Brittany

Butter 1/2 Salt	3€00
Cheese <i>or</i> Ham <i>or</i> Egg	4€50
Ham-Cheese <i>or</i> Ham-Egg <i>or</i> Cheese-Egg	6€50
Complete egg, ham, cheese	7€50
Super Complete egg, ham, cheese, tomatoes	8€00
Hyper Complete egg, ham, cheese, tomatoes, mushrooms	8€50
Ultra Complete egg, ham, cheese, tomatoes, mushrooms, sautéed potatoes	10€00

Gourmet Buckwheat Pancake

J.G.P Black wheat from Brittany

The Vegetarian vegetables of the moment, mushrooms, tomatoes	11€00
The Honeycomb goat, tomatoes, pesto, honey	12€00
The Angora andouille from Brittany, caramelized apples, Camembert	12€50
The Bachette tartiflette cheese, onions, bacon, cream, potatoes	13€00
The Shetland chicken breast, mushrooms, old-fashioned mustard cream, egg	13€50
The Régence Entrammes cheese Bio , sautéed potatoes, Basque deli meat J.G.P	14€50
The Cashmere scrambled egg with pesto, mozzarella, sautéed potatoes, Bayonne ham J.G.P	14€50
The Cotton hot smoked salmon, Boursin cooking, vegetable julienne, gravlax salmon	15€50
The Etamine snails, mushrooms, pine nuts, garlic butter, cream, sautéed potatoes	16€50
The Jacquard St-Jacques flambéed with Grand Marnier, garlic butter, chorizo, cream, leeks	17€50

All our meats were born, raised and slaughtered in France.

<u>The Waters</u>	33cl	50cl	75cl
Thonon, source of the Versoie, Savoie	2€70		5€00
Plancoët, source Sasso, Brittany		3€50	
Badoit red, source St Galmier, Loire	3€00		
Valls Gazeuse, source Vivaraise, Ardèche			5€00
<u>Ciders</u>			75cl
Farmer cider, Raw <i>or</i> Sweet, Theil Farm, Andouillé			12€00
Poiré du Maine, Fournier Brothers, La Lacelle			12€50
Rosé cider, Fournier Brothers, La Lacelle			12€50
Raw draft cider	Bole 2€80	50cl 7€00	1liter 14€00
<u>Bubbles</u>			75cl
Crémant de Loire, A.O.C, Saumur, Chapin & Landais	12 cl	3€50	21€00
Champagne Devaux			45€00
Champagne Roederer Brut Premier, Reims			65€00

Alcohol abuse is dangerous for health, consume in moderation. Net prices, including services.

The Desserts

Plate of 3 cheeses	5€00
Soft Chocolate Cake	5€00
Crème Brûlée with Vanilla	5€00
Profiteroles cabbage, vanilla ice cream, whipped cream, chocolate sauce	6€00
Gourmet Coffee <i>or</i> Tea	6€00

Ice Cream by Master Artisan Ice Cream Maker

Coffee, Caramel with salted butter, Chocolate, Yellow lemon, Strawberry, Raspberry, Mint-chocolate, Blueberry, Coconut, Passion fruit, Pear, Hazelnut Praline, Vanilla, Vanilla-macadamia.

1 Flavor	2€50	2 Flavors	4€00	3 Flavors	5€50
			Whipped cream <i>or</i> Chocolate Extra	1€00	

Dame Blanche 3 vanilla balls, whipped cream, chocolate sauce	6€50
The Liégeois coffee <i>or</i> chocolate <i>or</i> salted butter caramel	6€50
Colonel 2 lemon scoops, vodka	7€00
Iceberg 2 mint-chocolate scoops, Get 27	7€00
After Eight 2 mint-chocolate balls, Get 27, whipped cream, chocolate sauce	7€50
Banana Split 1 scoop of vanilla, chocolate and strawberry, banana, whipped cream, chocolate sauce	7€50

Classic Pancakes

Organic Wheat Flour, Organic Milk, Farm Eggs from Gouty in St Mars sur Colmont.

Crepe with Sugar	2€50
Butter-Sugar Pancake	3€00
Crepe with Apricot <i>or</i> Strawberry <i>or</i> Blueberry Jam	3€50
Sweet Lemon Pancake	3€50
Nutella Pancake	4€00
Homemade Chocolate Pancake	4€00
Salted Butter Caramel Pancake	4€50
Caramelized Apple Pancake	4€50
Chocolate Banana Pancake <i>or</i> Salted Butter Caramel Banana Pancake	5€00
Crêpe Flambéed with Grand Marnier <i>or</i> Calvados	5€50

Gourmet Pancakes

Organic Wheat Flour, Organic Milk, Farm Eggs from Gouty in St Mars sur Colmont.

The Toile coconut ice cream, chocolate, whipped cream, grated coconut	6€00
The Petit Monde Spéculoos cream, vanilla macadamia ice cream, custard, salted butter caramel, whipped cream	7€00
The Cabanon caramelized peanuts, chocolate, salted butter caramel, whipped cream	7€00
The Fontaine caramel salted butter, pear sorbet, chocolate, whipped cream	7€00
The Normande caramelized apples, cream, flambéed with calvados	7€50

Alcohol abuse is dangerous for health, consume in moderation. Net prices, service included.

Hot Drinks

<i>Espresso or tight coffee, Grain de Café</i>	1€50
<i>Decaffeinated, Grain de Café</i>	1€60
<i>Elongated Coffee, Grain de Café</i>	1€50
<i>Hazelnut Coffee, Grain de Café</i>	1€60
<i>Coffee Cream, Grain de Café</i>	2€00
<i>Viennese Coffee, Grain de Café</i>	3€00
<i>Milk chocolate, Monbana</i>	2€50
<i>Viennese Chocolate, Monbana</i>	3€50
<i>Tea or Infusion, Dammann</i>	3€00
<i>Grog, calvados, lemon slice, cloves, hot water</i>	5€50
<i>Irish Coffee, cane sugar, whiskey, coffee, whipped cream</i>	7€00

Digestive 4cl

<i>Baileys, 17°</i>	6€00
<i>Get 27, 21°</i>	6€00
<i>Get 31, 24°</i>	6€00
<i>Mint Pastille, 24°, Liqueur Giffard</i>	6€00
<i>Poire Williams, 40°</i>	6€00
<i>Calvados Ordinaire, Olivier de Baupréau, 40°, A.O.C</i>	6€00
<i>Fine du Maine, ferme du Theil, Andouillé, 40°, A.O.C</i>	7€00
<i>Calvados Pays d'Auge X.O, aged 6 Years, 40°, A.O.C</i>	7€50
<i>Ordinary Cognac, 40°, A.O.C</i>	6€00
<i>Almond Cognac, 40°, Giffard Liqueur</i>	6€50
<i>Cognac X.O, Club Cigare Limited Edition, 42°, Grande champagne A.O.C</i>	7€50
<i>Armagnac, Prince of the Park, 40°, A.O.C</i>	6€00
<i>Armagnac X.O, Château de Sorbets, 40°, A.O.C</i>	7€50

Rums 4cl

<i>Rum Pampero 37.5° Venezuela</i>	5€50
<i>St James Royal Ambré 45° Martinique</i>	5€50
<i>Diplomatico Exclusive Reserve 40° Venezuela</i>	6€50
<i>Kraken 40° Trinidad and Tobago</i>	6€50
<i>Don Papa Small Batch 40° Philippines</i>	6€50
<i>Ron Monte Cristo 38° Rep. Dominican</i>	6€50
<i>Santa Teresa 1796 40° Venezuela</i>	7€50
<i>Angostura 1919 40° Trinidad and Tobago</i>	7€50
<i>Ron Zacapa 23 40° Guatemala</i>	8€50