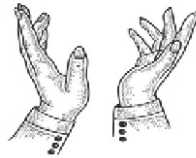


LE COMMERCE



Pizzeria & Restaurant


“An exchange between your pleasure and our passion”

Our pizzas are inspired by Naples,
one of the birthplace of traditional pizza.
We make our dough with natural yeasts,
and most of our ingredients are
sourced directly from Italy.

The category “Denominazione di Origine Protetta (DOP)”,
which most of our products are labeled with ensured the
quality and the respect of the raw products in our pizzas.

Spring / Summer Menu 2026

 lecommercruoms@protonmail.com

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 lecommercruoms.fr

DRINKS LIST

HOT DRINKS

Espresso / Cafe lungo	2.50
Double Espresso	3.50
Cappuccino / Cafe latte	4.00
Coffee or Chocolate Viennois	6.00
Hot chocolate	6.00
Dammann Frères Teas.....	4.00
<i>Choices: Earl Grey, Darjeeling, Genmaïcha</i>	
Verbena	4.00
Linden Flowers	4.00

MINERAL WATER

STILL

Acqua Panna 75cl	7.00
San Benedetto 50cl	4.00

SPARKLING

Volcan 75cl	7.00
San Benedetto 50 cl	4.00

MOCKTAILS

VIRGIN MOJITO	8.00
<i>lime, mint leaves, cane sugar, lemonade</i>	
COUCHER DE SOLEIL	8.00
<i>organic orange juice, grenadine syrup, orange</i>	
ICED COFFEE	4.50
HOME MADE ICED TEA (<i>Choices: verbena, lemon, peach</i>) ...	5.00
CITRONADE	4.50

NON ALCOHOLIC

ORGANIC FRUIT JUICES	7.00
<i>Choices of fruits: orange, apple, local peach nectar, tomato</i>	
ORGANIC SYRUPS	2.70
<i>Choices of flavors: Grenadine, Strawberry, Mint, Lemon, Peach, Orgeat, Blueberry, Verbena, Violet</i>	
SOFT DRINKS	
<i>Molecola 33cl, Molecola no sugar 33cl</i>	4.50
<i>Orangeade 25cl, Blood orange 25cl, Schweppes tonic 25cl</i>	5.00
<i>Lemonade / Diabolo</i>	3.00

APERITIVES

Pastis 51 / Ricard 2cl	2.50
Suze 4cl	4.20
Kir 12cl	4.90
Kir Royale (Prosecco) 12cl	9.30
<i>Choices of liqueur: black currant, raspberry, peach, blackberry, chestnut ou blueberry</i>	
Martini Bianco / Rosso 6cl	4.50
Campari 6cl	6.50


COCKTAILS

NEGRONI	10.00
Bombay Sapphire Gin, Martini Rosso, Campari, orange slice	
SPRITZ	11.00
<i>Choices: Limoncello, Campari, Elderflower, Grapefruit, Mandarine</i>	
Prosecco, Schweppes tonic, orange or lemon slice	
MOJITO	11.00
White rum, lime, mint, cane sugar, lemonade	


ARTISAN BEERS

DRAFTS	25cl / 33cl / 50cl
Meduz Blonde	4.00 / 5.20 / 7.60
Helvii Blanche	4.40 / 5.60 / 8.00
BOTTLES	33cl
Brasserie Helvii	7.00
<i>Funky Hop IPA 5.5%, Ambrée 6%, Terreur Nocturne black beer 6%, Triple 9%, Double IPA rousse 7%</i>	
Brasserie Java	6.20
<i>Almost non alcoholic (less than 1.2% alc)</i>	

ANTIPASTI / SALADS

MUSHROOM CREAM AND SOFT BOILED EGG	13.90
grissini, arugula, balsamic cream	
CAESAR SALAD	15.90
chicory salad, chicken tandoori, caesar dressing	
PANZANELLA AND TUNA TATAKI	15.90
pickled onions, crudities, dried tomatoes, croutons, olive oil, balsamic and mustard	
FOCACCIA extra virgin olive oil , thyme, garlic	3.90
ITALIAN COLD CUTS PLATTER	
mortadella with pistachio, Parma ham DOP, spianata, ham, condiments big / small	
	24.90 / 14.90
ITALIAN CHEESE PLATTER	12.90
taleggio, pecorino Romano DOP, gorgonzola DOP	
GREEN SALAD	4.90 
mixed greens, tomatoes, pine nuts	

PIATTI PRINCIPALI

LINGUINE IN PESTO GENOVESE	16.90 
whipped broccoli and bell pepper cream	
MAFALDINE ALLA GRICIA	18.90
guanciale, pecorino romano DOP, black pepper	
LINGUINE DI MARE	19.90
mussels, prawns, grana padano, shellfish bisque	
DUO OF TARTARE	21.90
beef and red tuna tartare, mashed potatoes mille feuille, grilled vegetables	

 Vegetarian dish

Prices are in euros and net. We do not accept cheques.
In case of dispute, the French menu shall prevail.

PIZZAS

DATTERINO	15.70
datterino tomato sauce DOP, basil, pork sausage, datterino tomatoes garlic, oregano, grana padano DOP	
SAN GENNARO	14.60
datterino tomato sauce, anchovies, basil, garlic, datterino tomatoes, oregano, olives	
CALZONE ALLA ENZO COCCIA	17.80
provola, chicory salad, anchovies, grana padano DOP, olives, extra virgin olive oil	
POLLO E FUNGHI	17.80
mushroom cream, fior di latte, chicken marinated in olive oil and oregano, arugula, datterino tomatoes and balsamic cream	
CALABRESE	19.90
extra virgin olive oil, spianata, burrata, arugula, local honey, thyme	
MARGHERITA	12.50 
San Marzano tomato sauce DOP, fior di latte, extra virgin olive oil, basil	
MARINARA	9.40 
San Marzano tomato sauce DOP, extra virgin olive oil, garlic, oregano	
REGINA	16.70
San Marzano tomato sauce DOP, fior di latte, ham, mushrooms in garlic and parsley, olives	
SALSICCIA	17.80
San Marzano tomato sauce DOP, fior di latte, pork sausage, pesto alla genovese, grana padano DOP	
VEGETARIANA	16.70 
San Marzano tomato sauce DOP, fior di latte, basil, bell pepper, confits onions, zucchini	
BURRATINA	20.90
San Marzano tomato sauce DOP, arugula, balsamic cream, Parma ham, burrata, datterino tomatoes, grana padano DOP	

****PLUS DE CHOIX AU DOS



Vegetarian dish

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DIAVOLA	17.80	
San Marzano tomato sauce DOP, fior di latte, basil, spianata, bell pepper, grana padano DOP		
TONNO	17.80	
San Marzano tomato sauce DOP, fior di latte, tuna, bell pepper, capers, coriander sauce		
MANZO	17.80	
San Marzano tomato sauce DOP, provola, marinated minced beef, confits onions, bell pepper, coriander sauce		
TARTUFO	23.00	✓
truffle cream, fior di latte, mushrooms in garlic and parsley, arugula, grana padano DOP, summer truffle shavings		
TARTUCCIOSA	27.20	
truffle cream, fior di latte, mushrooms in garlic and parsley, ham, artichokes, summer truffle shavings, burrata		
CINQUE FORMAGGI	18.80	✓
ricotta, fior di latte, goat cheese, gorgonzola DOP, grana padano DOP, olives		
MORTADELLA	20.90	
ricotta, fior di latte, pistachio pesto, mortadella with pistachios, pistachios, burrata		
CABRI	18.80	
ricotta, fior di latte, goat cheese, pancetta, thyme, local honey		
DOLCE	16.70	✓
ricotta, fior di latte, gorgonzola DOP, mushrooms in garlic and parsley, local honey, roasted walnuts		
POLLO TANDOORI	15.70	
ricotta, fior di latte, chicken tandoori, bell peppers and oregano		
MONTAGNA	17.80	
ricotta, fior di latte, pork sausage, taleggio, confits onions, garlic		
ADDITIONAL TOPPING	2.00	
ADDITIONAL BURRATA	4.00	
ADDITIONAL TRUFFLE CREAM OR SHAVINGS	3.70 / 4.00	



Vegetarian dish

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DOLCI

TIRAMISU	8.90
PISTACHIO CHEESECAKE	8.90
RUM BABA	8.90
PANNA COTTA <i>mango coulis</i>	7.90
HAZELNUT PETALS <i>pizza dough based</i>	6.90
ARTISANAL ICE CREAM AND SORBET	2.80 /per scoop
<i>Sorbets: blueberry, lemon, strawberry, raspberry</i>	
<i>Glaces: vanilla, chocolate, pistachio, straciatella, coffee, caramel</i>	
AFFOGATO <i>2 scoops vanilla, double espresso</i>	8.20

ALCOHOLS AND DIGESTIVES

Limoncello/ Mandarinello 4cl	6.20
Grappa di Moscato Bonollo 4cl	9.20
Gin Bombay Sapphire 4cl	7.00
Gin à la myrtille d'Ardèche - Distillerie La Frap	7.70
Vodka Zubrowka Bison 4cl	5.70
Rhum Blanc 4cl	5.50
Tequila El Camino 4cl	7.20
Scotch Whiskey J&B Rare 4cl	5.50
Bourbon Jack Daniels 4cl	6.50
Irish Whiskey Jameson 4cl	6.20
Laphroaig Whiskey 10 ans 4cl	9.50
Cognac 4cl	7.00
Calvados 4cl;	6.00
Get 27 4cl	6.20
Malibu Coco 4cl	4.00
Baileys 4cl	5.00
Grand Marnier 4cl	7.50
Cointreau 4cl	6.20
Amaretto 4cl	6.20
Eau-de-vie Poire, Framboise ou Mirabelle 4cl	7.50
Chèvre verte d'Ardèche - Distillerie La Frap	9.00

BUBBLES

	12.5cl / 75cl
Tenuta Civranetta Bio**	8.90 / 42.00
<i>Prosecco Spumante Rosé Brut Nature DOC, Domaine Fidora</i>	
Saomi**	7.90 / 40.00
<i>Prosecco DOC Treviso, La Tordera</i>	
Lambrusco di Modena**	6.90 / 34.00
<i>DOP Amabile, Cantina Carafoli</i>	

ROSE WINE

	12.5cl / 50cl* / 75cl
Ardèche par Nature Bio	3.90 / 14.50 / -----
<i>Grenache noir, Merlot, IGP Ardèche, Vignerons Ardéchois</i>	
Pinot Grigio Rosato San Marco ** ..	4.90 / 18.50 / 30.00
<i>Pinot Grigio Rosé, Fossa Mala</i>	
Gris d'Ardèche	----- / ----- / 20.00
<i>IGP Ardèche 2025, Vignerons Ardéchois</i>	

WHITE WINE

	12.5cl / 50cl* / 75cl
Ardèche par Nature Bio	3.90 / 14.50 / -----
<i>Sauvignon, Grenache blanc, IGP Ardèche, Vignerons Ardéchois</i>	
Civitas Bio**	5.70 / 21.00 / 31.00
<i>Pecorino IGT 2024, Lunaria Osagna</i>	
Coteau Saint-Giraud	9.00 / ----- / -----
<i>Viognier Doux, IGP Ardèche 2021, Vignerons Ardéchois</i>	
Avo Blanc**	25.00
<i>Trebbiano d'Abruzzo DOC 2024, Azienda Agricola Valle Martello</i>	
Pinot Grigio San Marco**	27.00
<i>Pinot Grigio DOC 2024, Fossa Mala</i>	
La Petite Chaumette Chardonnay Bio	30.00
<i>IGP Ardèche 2024, Domaine Arsac</i>	
Les Amandières Viognier Bio	30.00
<i>IGP Ardèche 2024, Domaine Arsac</i>	

RED WINE

	12.5cl	50cl*	75cl
Ardèche par Nature Bio	3.90	14.50	-----
<i>Merlot, Syrah, IGP Ardèche, Vignerons Ardéchois</i>			
Avo Rouge**	5.00	19.00	28.00
<i>Montepulciano d'Abruzzo DOC 2022, Azienda Agricola Valle Martello</i>			
Petite Selve Bio	-----	/	----- / 30.00
<i>Cinsault, Grenache, Syrah, IGP Ardèche 2024, Château de la Selve</i>			
Ardèche par Nature Bio			24.00
<i>Merlot, Syrah, Grenache, IGP Ardèche 2023, Vignerons Ardéchois</i>			
Les Aoutres Bio			30.00
<i>Syrah, IGP Ardèche 2024, Domaine Arsac</i>			
Chêne			29.00
<i>Syrah, Merlot, Cabernet Sauvignon, IGP Ardèche 2024, Vignerons Ardéchois</i>			
Montjau Bio			26.00
<i>Syrah, Carignan, Grenache, Mourvèdre, AOP Côtes du Rhône 2023, Vignerons Ardéchois</i>			
Beaulieu Bio			36.00
<i>Cabernet, Grenache, Cinsault, IGP Ardèche 2022, Château de la Selve</i>			
Nebacco**			32.00
<i>Nero d'Avola Sicilia DOC 2022, Caruso & Minini</i>			
“Mucchietto” edizione speciale**			35.00
<i>Primitivo IGT 2024, Pasqua Vigneti e Cantine</i>			

* 50cl in flask

** Italian wines

ALLERGENS

Our dishes may contain the following, please do not hesitate to approach our team for more details:

**Gluten, Nuts, Fishes, Shellfish, Eggs, Mustard,
Dairy products, Cheese, Garlic, Lupin, Celery, Sesame grains**

ORIGIN OF PRODUCTS

Cold cuts	Italy / France
Flour	Italy / France
Cheese	Italy/ Ardèche
Artisanal Ice cream and sorbets	Ardèche
Beef / Pork	France
Vegetables	Ardèche / France / Italy
Milk and butter	Ardèche / Haute-Loire
Honey	Ardèche
Artisanal beer	Ardèche / Gard