

SHARING

- Homemade "terrine" with chicken, pistacchio & foie gras 15
For the « Apéro », french saucisson from Maison Montalet, radish & salted butter 16
Zucchini croquettes & tzatziki 15 
Crispy sushi, gravlax salmon & spicy mayo 16
White tarama ~ served with homemade bread 16
Chickpeas falafels & homemade houmous 12 
Truffle & ham croque-monsieur 16
Pizzet' sundried tomatoes, stracciatella & olives 22 
Truffle Pizzet' 24 

STARTERS

- Velouté of the day 15 
Eggs mayonnaise, basilic & grilled leeks 14 
Seared chanterelles mushrooms, soft egg & gravy juice 22
Burrata, figs, hazelnut & speck 18
Seabass tartare, mandarin, celery & lemon oil 22
Roasted goat cheese, speck, lettuce & honey dressing 16
Homemade duck foie gras & citrus chutney 29
Big lettuce heart, olive oil & lemon dressing 14 
Crispy gambas, avocado & sweet chilli sauce 18
6 Homemade snails, herb butter & almonds 20
Steam artichoke, green beans, vinaigrette & goat cheese 21 

MAIN COURSES

- Gnocchi, butternut, mushrooms, chestnut & goat cheese 25 
Shell pasta like a risotto with truffle breakings & white ham 28
Seared top of the beef Fillet & french fries 46
Béarnaise or Pepper sauce
Farm chicken breast, tarragon juice, potatoes & mushrooms 35
Raw beef tartare or upside down & french fries 26
Seared calf's liver, raspberry & polenta 34
Grilled red tuna steak & green pepper sauce 35
Seabass filet, spring green veggies & oil lemon~almond 35
Seared salmon, miso sauce & coconut rice 34
Grilled octopus & vegetables, pequillos & taggiasche olives 32

SEMAINIER 28

- MONDAY** Big crispy César salad & anchovy sauce
TUESDAY Rigatoni, lemon, green peas & guanciale
WEDNESDAY Thaï minced beef salad & ginger gravy
THURSDAY Vitello tonnato & salad
FRIDAY Vol-au-Vent, chicken, mushrooms & cream
SATURDAY Veal Milanaise, gravy juice, capers & lemon
SUNDAY Roast chicken, gravy juice & french fries

TO SHARE

for 2 / 115

according to delivery

- Rib steack from our butcher J-M Boedec (1kg)
Béarnaise or Pepper sauce / two sides

SIDES

8

- French fries, mashed potatoes, polenta,
green beans, vegetables, coconut rice, lettuce

DESSERTS

- Cheese platter, goat cheese & 18 months Comté 15
Caramel custard, melting... 12
Hazelnut & vanilla « Mille-Feuille » 14
Chocolate mousse & buckwheat ice cream 14
Caramel & banana pie & light vanilla cream 14
Pear « Charlotte » cake & hot chocolate sauce 14
Tarte tatin ~ with apples & crème fraiche 14
Paris-Brest like an Eclair 15
Cottage cheese 0%, vanilla, coconut, red berries & granola 13
Italian Sundae ice cream 13 / to share... 30
or caramel & popcorn
or chocolate & brownie
or red berries & almond
Homemade ice cream & sorbet 10
Bourbon vanilla / Caramel / Coffee / Pistachio / Buckwheat
Passionfruit / Raspberry / Lemon / Pear / Chocolate

Chef Joris Eddahri & Pastry Chef Miguel Ribeiro

As we are in a restaurant, we kindly ask to order one main course per person during lunch & dinner time

Euro net prices, taxes & service included / Meet origin & list of allergens available at the reception