

## SHARING

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, pickles & grilled leeks 15 🌿

Beetroots, endives, crispy blue cheese & walnuts 14 🌿

Homemade pâté en croute, chicken, pistacchio & foie gras 16

Seabass crudo gravlax, bottargua & trout eggs 22

Roasted goat cheese, speck, lettuce, pistachio & honey 16

Porcini mushrooms, soft egg, garlic & herbs emulsion 22 🌿

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

## MAIN COURSES

Gnocchi, pesto, stracciatella & poivrade artichokes 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, morrel cream, potatoes & carrots 36

Raw beef tartare or upside down & french fries 26

Seared calf's liver, parsley & garlic butter 34

Scallops, hazelnut~lemon~tarragon & artichoke purée 41

Seabass filet, caponata, pine nuts & romesco sauce 35

Seared salmon, lemon cream sauce, trout eggs 34

Grilled octopus, creamy polenta & hazelnut virgin oil 32

## SEMAINIER 28

**MONDAY** Blanquette de veau, cream veal stew

**TUESDAY** Pappardelle alla Bolognese

**WEDNESDAY** Hachis Parmentier & salad

**THURSDAY** Parmigiani di Melanzane & salad

**FRIDAY** Vol-au-Vent, chicken, mushrooms & cream

**SATURDAY** Cordon bleu & shell pasta

**SUNDAY** Roast chicken, gravy juice & french fries

## TO SHARE for 2 / 115

*according to delivery*

Rib steak from our butcher J-M Boedec (1kg)

Béarnaise & Pepper sauce

two sides to choose

## SIDES 8

French fries, mashed potatoes, polenta, green beans,  
roasted potatoes & carrots, coconut rice, lettuce

## DESSERTS

Cheese platter, goat cheese & 18 months Comté 15

Caramel custard, melting... 12

Traditionnal rice pudding 13

♥ The beautiful Floating Island & pink praline 13

Milk chocolate, almond & caramel finger like a Twix 14

Profiterole, vanilla ice cream & chocolate sauce 14

Tarte Tatin ~ with apples & crème fraiche 14

French Brioche toast, caramel & vanilla cream (10 min) 13

Cottage cheese 0%, vanilla, red berries & granola 13

Italian Sundae ice cream 13 / to share... 30

*or caramel & popcorn*

*or chocolate & brownie*

*or red berries & almond*

Artisanal ice cream & sorbet 10

Bourbon vanilla / Caramel / Coffee / Chocolate

Passionfruit / Raspberry / Lemon / Banana

*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