



BOARDS

Refined french cheese board (small / large) 9 / 17 Charcuterie board from Tarn (small / large) 16 / 29

TO SHARE

OR AS A STARTER

Hard boiled eggs and mayonnaise 4.5
Seasonal vegetable velouté (vegan) 7
Lentil and za'atar hummus (vegan) 8
Creamy burrata with pears, balsamic, and dried fruits 14
Roasted french camembert, with honey and rosemary 12
Crispy chicken salad, coriander and sesam seeds (small) 13
Homemade foie gras with pineapple chutney 18
Oysters N°3 from Normandy (by 6 / by 10) 15 / 20
Tempura prawns with chili sauce 19

FRENCH 'CROQUES'

Croque Monsieur (ham & comté cheese) - fries or salad 15
Croque Madame (ham & comté cheese, with a sunny-side up egg on top) - fries or salad 16.5

DISHES

PLANCHA, GRILL, OVEN & CASSEROLE

VEGGIE

Soba noodles and vegetables
with soy and sésame 17.5
Creamy coconut milk risotto
with mushrooms (vegan) 21

FISH

Catch of the day 19
vierge sauce and carrot mousseline
Pistachio-crusted salmon 25
with seasonal vegetables and beurre blanc

MEAT

Thai chicken curry with coconut milk, white fragrant rice 20
Crispy chicken salad, coriander and sesam seeds (large) 19
Melly BBQ pork ribs from Maison Montalet, french fries 21
Limousin beef classic tartare, french fries 22
Gourmet beef burger, melted Cantal cheese, barbecue sauce, candied onions, bacon, french fries 22
Weeping tiger, minced marinated cabbage, white rice 25
Beef sirloin steak 250g just grilled, potato gratin, sauce of your choice 32
our homemade sauces : pepper, blue cheese or mushroom

SIDES

Homemade fries, potato gratin, carrot mousseline, vegetables, white rice, green salad
Extra side +5€ Extra sauce +1€

DESSERTS

Poached pear 9.5
with vanilla and chocolate sauce
Mascarpone tiramisu 9
with yuzu
Coffee dessert 10
assortment of 3 mini desserts
Tanzanian dark chocolate fondant 12
vanilla ice cream
Vanilla panna cotta 7
with passion fruit coulis
Tartelette of the moment 9.5
depending on the mood
Baba pastry 8 / 13
with vanilla syrup / with a shot of amber Rum

ICE CREAM

3 scoops cup 9

Sorbets : lemon, strawberry, raspberry, mango

Ice creams : vanilla, chocolate, caramel

Toppings : fruit coulis or caramel sauce or whipped cream +1

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MENU

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STARTER, MAIN DISH OR MAIN DISH, DESSERT

23€

STARTER, MAIN DISH, DESSERT

29€

Seasonal vegetable velouté (vegan)

or Crispy chicken salad, coriander and sesam seeds (small)

Thai chicken curry with coconut milk, white fragrant rice

or Creamy coconut milk risotto with mushrooms (vegan)

or Catch of the day, vierge sauce and carrot mousseline

Vanilla and passion fruit panna cotta

or Faisselle cottage cheese with red fruit coulis

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KID MENU 9€

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Until 12 years old

Crispy chicken, fries or white rice

1 scoop ice cream (vanilla, strawberry or chocolate)

Apple juice (20cl) or Orange juice (20cl) or Syrup (20cl)

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COCKTAILS

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Ask also our team for the classical recipes

Spritz Classic

10

Belle époque

14

Aperol, prosecco, sparkling water

Gin, orange, elderflower liqueur, lime, prosecco shot

Spritz Limone

10

Honey Luke

14

Limoncello, strawberry, mint, prosecco, sparkling water

French whisky, pineapple, apple, honey, lime, ginger

Spritz Atlantic

13

Sober Pink Gin To' - Virgin

10.5

Pineau, elderflower, lime, prosecco, sparkling water

Sober gin 0.0%, grapefruit, tonic

Expresso Martini

11

Sober Spritz - Virgin

9.5

Vodka, expresso, Coffee liquor, chestnut or pop corn syrup

Sober spritz 0.0%, tonic, fresh orange slice

Dark & Stormy

13

Soleil vert - Virgin

9

Rum, organic ginger beer, lime, bitter

Orange, pineapple, lime, ginger, sparkling water

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DRINKS

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Coca-Cola, Coca-Cola zero, Sprite 33 cl

5.5

Martini rosso, Martini bianco, Campari, Suze 6 cl

6

Orangina, Schweppes Indian Tonic 25 cl

5.5

Pastis 51 3 cl

6

Lemonade organic, lime 33 cl

6

Kir Sauvignon 12 cl / Kir Prosecco 12 cl

5 / 9

A. Milliat juices cox apple, orange, tomato or apricot 20 cl

6

Vodka, Gin, Rhum, Whisky 4 cl

9

Homemade ice tea lemon, peach, strawberry, raspberry 25 cl

6

+ soft 25 cl (2€)

Homemade bissap 25 cl

6

Sober Spirits 0.0% 'Gin', 'Rhum', 'Amaretto' 4 cl

8.5

Evian, Badoit rouge 33 cl

5.5

+ soft 25 cl (2€)

Evian 1/2l / 1l still natural mineral water

5 / 7

Saint-Géron 75 cl sparkling natural mineral water

7

Blond organic draft beer 25 cl / 50 cl

4.9 / 7.5

Expresso, ristretto

3

Pale Ale organic draft beer 25 cl / 50 cl

5.5 / 8.9

Macchiato, Decaf

3.5

Deck & Donohue brewed near Paris Bottle 33 cl

Double espresso, cappuccino, hot chocolate

5

organic White / organic IPA

7 / 7.5

Dammann tea, Dammann herbal tea

5

Iced coffee

6

Cider A.Milliat, from Normandy Bottle 33 cl

7.5