

THE STARTERS

Appetizer board to share

Selection of cured meats &
raw milk cheeses matured
by master cheesemaker
Laetitia Gaborit

24 €

Homemade foie gras 18€

Homemade foie gras of duck from the South-West enhanced with Bas-Armagnac, toasted brioche, homemade chutney

Homemade country style terrine 13€

Pork from France, dried figs, hazelnuts. Served with salad.

Cheese tartelet 13€

Puff pastry homemade tartelet with St Félicien cheese & pear's from Provence. Served warm. Salad.

Asparagus salad 14€

Tender French green asparagus, Norwegian smoked salmon from sustainable fishing, lemon dressing, salad.

THE BEEF

Prime rib (Around 1kg) 10€ by 100g

To share - With provencal herbs* - 2 fresh french fries

Rib steak (270g) 36€

Homemade pepper sauce - Fresh french fries

Tenderloin (160g) 37€

Homemade beanaise sauce - Fresh french fries

Sirloin (230g) 30€

Homemade fresh chive cream sauce - Fresh french fries

Homemade burger 26€

Artisanal bread, homemade steak (180g), matured cheddar, crispy bacon, homemade barbecue sauce, lettuce - Fresh french fries.

*Homemade sauce +3€ : pepper, bearnaise, fresh chive cream sauce.

Added accompaniement +5€ : Fresh french fries, salad, homemade ratatouille.

MAIN COURSES



Eggplants lasagna 26€

Homemade lasagne with grilled eggplants, tomato sauce, onions and mozzarella

Sea bream fillet 31€

Sustainable fishing label. Mediterranean origin.

Roasted vegetables : zucchini, eggplants, peppers, cherry tomatoes.

Virgin sauce (olive oil, garlic, shallot, parsley)

Plate of cheeses

12€

French cheeses with raw milk *matured by master cheesemaker Laetitia Gaborit*

THE DESSERTS

Fresh strawberries

12€

Fresh strawberries from Carros (06), homemade whipped cream

Authentic homemade chocolate fondant

12€

Homemade dark chocolate fondant. Cooked by minute . Artisanal vanilla ice cream

Homemade tiramisu

12€

Homemade tiramisu with Oreo cookies

Coupe colonel

13€

3 scoop of lemon sorbet, French Vodka

Gourmet coffee or tea

14€

Hot drink with little pastries (possible with decaffeinated, tea, infusion)

Gourmet champagne

19€

Glass of champagne "Taittinger" with little pastries

Gourmet digestive

18€

Glass of digestif 4cl on choice with little pastries

THE DIGESTIVES & LIQUORS



Noces Royales : Blend of cognac & poire williams

4 cl 8,50€

Crème de bêtises de Cambrai

4 cl 7,50€



Marc de Muscat de Beaumes de Venise, vieilli en fût de chêne

4 cl 7,50€

Calvados, Poire William, Grappa, Manzana, Limoncello, Get 27, Bailey's

4 cl 7,00€

Homemade aromatised Rum

4 cl 6,00€

Cognac VSOP - Camus

4 cl 7,50€

Bas Armagnac - 8 years - Veuve Goudoulin

4 cl 9,00€

Jack Daniels Old NO.7

4 cl 9,50€



French Whisky Bellevoye Triple Malt

4 cl 11,00€

Irish coffee

12 cl 11,00€



Menu available every days for lunch and dinner

Homemade country style terrine

Paté made with pork from France, dried figs, hazelnuts. Served with salad.

OR

Homemade cheese tartelet

Puff pastry homemade tartelet with St Félicien cheese & pear's from Provence. Served warm. Salad.

OR

Asparagus salad

Tender French green asparagus, Norwegian smoked salmon from sustainable fishing, lemon dressing, salad.



Beef sirloin (230g)

Homemade fresh chive cream sauce - Fresh french fries

OR

Sea bream fillet

Sustainable fishing label. Mediterranean origin.

Roasted vegetables : zucchini, eggplants, peppers, cherry tomatoes.

Virgin sauce (olive oil, garlic, shallot, parsley)



Plate of cheeses

French cheeses with raw milk matured by a master cheesemaker

OR

Fresh strawberries

Fresh strawberries from Carros (06), homemade whipped cream

OR

Tiramisu

Homemade tiramisu with Oreo cookies

Net Prices VAT & Service included
In case of allergies, please consult our team