

# THE STARTERS

## Appetizer board to share

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

Laetitia Gaborit

24 €

### Leek tart

Puff pastry tartlet with creamy leek filling, served warm. Salad.

### Homemade foie gras

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

### Potato and herring salad

Warm potatoes, herring marinated in oil, parsley,  
mustard vinaigrette

### Artisanal meat pie

French-sourced meats: guinea fowl, pork, poultry.  
Morels and pistacchi. Salad.

### Mushrooms cassolette

Oyster mushrooms and brown mushrooms with creamy  
parsley sauce.

# 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 chanterelles mushroom sauce - Fresh french fries

### Sirloin (230g)

30€

Homemade blue cheese gorgonzola sauce - Fresh french fries

### Homemade burger

26€

Artisanal bread, homemade steak (180g), matured Scottish cheddar, tomato, lettuce,  
sweet peppers, ketchup - Fresh fries

\*Homemade sauce +3€ : Butter "maître d'hôtel, pepper, gorgonzola blue cheese, chanterelles.  
Added accompagnement +5€ : French french fries, salad, homemade ratatouille

# MAIN COURSES

### Linguinis alla Napoletana

26€

Fine pasta spaghetti with homemade tomato sauce and onions

### Cod fillet

31€

Sustainable Atlantic fishing, red sweet curry sauce with coconut milk  
zucchini and eggplant fricassee. Basmati rice.

Prices in euros, net, including tax and service

If you have any allergies, please ask our team for more information.

## Plate of cheeses

12€

French cheeses with raw milk matured by master cheesemaker Laetitia Gaborit

## THE DESSERTS

### Pear's clafoutis

12€

Fluffy cake with almonds and pear from Provence, vanilla ice cream

### Homemade chocolate pie

12€

Homemade shortcrust tart with dark chocolate and hazelnuts, whipped cream

### Rum baba

12€

Sponge cake imbued with homemade rum, fresh fruits, whipped cream

### 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

52€

Menu available every days for lunch and dinner

## **Potato and herring salad**

*Warm potatoes, herring marinated in oil, parsley, mustard vinaigrette*

OR

## **Leek tart**

*Puff pastry tartlet with creamy leek filling, served warm. Salad.*

OR

## **Artisanal meat pie**

*French-sourced meats: guinea fowl, pork, poultry, morels and pistacchi. Salad.*

OR

## **Mushrooms cassolette**

*Oyster mushrooms and brown mushrooms with creamy parsley sauce.*



## **Beef sirloin (230g)**

*Homemade blue cheese gorgonzola sauce Fresh french fries*

OR

## **Cod fillet**

*Sustainable Atlantic fishing, red sweet curry sauce with coconut milk zucchini and eggplant fricassee. Basmati rice.*



## **Plate of cheeses**

*French cheeses with raw milk matured by a master cheesemaker*

OR

## **Pear's clafoutis**

*Fluffy cake with almonds and pear from Provence, vanilla ice cream*

OR

## **Homemade chocolate pie**

*Homemade shortcrust tart with dark chocolate and hazelnuts, whipped cream*

Net Prices VAT & Service included

In case of allergies, please consult our team