

### **Appetizer board to share**

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

24 €

## **THE STARTERS**

- Homemade foie gras** 18€  
*Homemade foie gras of duck from the South-West of France  
enhanced with Bas-Armagnac, toasted brioche, mango chutney*
- Marinated grilled vegetables** 15€  
*Italian style appetizer antipasti : grilled red peppers,  
eggplant and zucchini, served cold. Parmesan shavings.  
Salad.*
- Homemade zucchini tartelet** 15€  
*Puff pastry homemade tartelet with zucchini, Saint Maure  
de Touraine goat cheese, honey, and Provencal herbs.  
Served warm. Salad.*
- Salmon tartare** 17€  
*Fresh Norwegian salmon from sustainable fishing, dill,  
red onions, chive, radish, citrus dressing.*
- Tomatoes & mozzarella** 17€  
*Burrata mozzarella (100g), local tomatoes, olive oil and  
fresh basil*

## **THE BEEF**

- Prime rib (Around 1kg)** 11€ by 100g  
*To share - With provencal herbs\* - 2 fresh french fries*
- Rib steak (270g)** 36€  
*Homemade pepper sauce - Fresh french fries*
- Tenderloin (160g)** 38€  
*Homemade bearnaise sauce - Fresh french fries*
- Sirloin (230g)** 30€  
*Homemade french herbs butter - Fresh french fries*
- Homemade burger "Texan"** 26€  
*Bun, homemade steak (180g), matured cheddar, crispy bacon, homemade barbecue  
sauce, cherry tomatoes, lettuce - Fresh french fries.*

\*Homemade sauce +3€ : pepper, bearnaise, french herbs butter.

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

## **MAIN COURSES**



### **Truffles pasta**

*Fetuccines pasta, stracciatella cream and slices of summer truffles marinated in olive oil*

34€

### **Sea bream fillet**

*Sustainable fishing label. Sourced from the Mediterranean.*

*Mashed potatoes, courgettes and roasted cherry tomatoes.*

*Sauce vierge with capers, olives, sun-dried tomatoes, garlic and shallots*

32€

## Plate of cheeses

12€

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

## THE DESSERTS

### Homemade red berries panna cotta

12€

*A creamy dessert with fresh strawberries and raspberries. Red berry coulis.*

### Homemade plums pie

12€

*Shortcrust tartlet with Provence plums and almond cream. Homemade whipped cream.*

### Homemade profiteroles

15€

*Homemade pastry balls, vanilla ice cream, homemade whipped cream, homemade dark chocolate sauce*

### Frozen coco nut

12€

*Traditionnal coconut sorbet, served in its own shell. Served with a shot of Bailey's*

### 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

20€

*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

**Marinated grilled vegetables**

*Italian style appetizer antipasti : grilled red peppers, eggplant and zucchini, served cold. Parmesan shavings. Salad.*

OR

**Homemade zucchini tartelet**

*Puff pastry homemade tartelet with zucchini, Saint Maure de Touraine goat cheese, honey, and Provencal herbs. Served warm. Salad.*

OR

**Salmon tartare**

*Fresh Norwegian salmon from sustainable fishing, dill, red onions, chive, radish, citrus dressing.*



**Beef sirloin (230g)**

*Homemade french herbs butter - Fresh french fries*

OR

**Sea bream fillet**

*Sustainable fishing label. Sourced from the Mediterranean.*

*Mashed potatoes, courgettes and roasted cherry tomatoes.*

*Sauce vierge with capers, olives, sun-dried tomatoes, garlic and shallots*



**Plate of cheeses**

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

OR

**Red berries panna cotta**

*A creamy dessert with fresh strawberries and raspberries. Red berry coulis.*

OR

**Frozen coco nut**

*Traditionnal coconut sorbet, served in its own shell.*

*Served with a shot of Bailey's*

OR

**Homemade plums pie**

*Shortcrust tartlet with Provence plums and almond cream.*

*Served warm. Homemade whipped cream.*

Net Prices VAT & Service included

In case of allergies, please consult our team