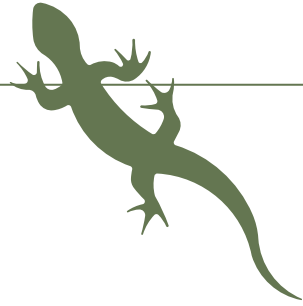




# Menu



## To share ...

15€

- ✚ Provencal board - tapenade, aioli, tuna spread and grilled toast
- ✚ Cheese board - Brie, Comté, Roquefort, goat's cheese
- ✚ Board of cold meats - Chorizo, cured ham, mortadella, coppa

## Starters

14€

- ✚ Seasonal salad
- ✚ Beef carpaccio  
Parmesan, fried onions, olive, salad
- ✚ Seasonal soup
- ✚ Tuna tataki  
Cucumber brunoise, lemon-soja sauce, sesame
- ✚ Baked egg  
cream, croutons, bacon, mushrooms, parmesan

## Desserts

8€

- ✚ Chocolate cake  
Custard, whipped cream
- ✚ Vanilla crème brûlée
- ✚ Exotic pavlova  
Passionfruit, meringue, diced pineapple
- ✚ Belle-hélène pear  
Poached pear, chocolate sauce, vanilla ice cream
- ✚ Dessert of the moment

## Dishes

21€

- ✚ Chef's suggestion
- ✚ Salmon Fillet  
Creamy polenta, shellfish sauce
- ✚ Shrimps risotto
- ✚ Butcher's cut  
Shallot sauce, gratin dauphinois
- ✚ Mushrooms pasta   
Chicken fillet, mushroom cream, parmesan, parsley and garlic

## Starter + main dish + dessert

35€

## Starter + main dish

Or

## Main dish + dessert

29€

## Kids menu

Beef steak or fillet of fish  
Sides : chips or tagliatelle  
Dessert: scoop of ice cream  
Drink: water syrup

(Up to 10 years)

17€

Vegetarian option