



## STARTERS

Tomato gazpacho, cream and grilled garlic bread	9€
Italian foccacia bread, smoked serrano ham, mozzarella di buffala, tomatoes confit and basilic	9€
Foie gras terrine with Espelette pepper jam	14€
Mimosa eggs revisited with green asparagus mousse, homemade mayonnaise and shallots	9€
Gravlax salmon in aumoniere and avocado, fresh chives, lime zest	11€

## MEATS

Sirloin steak, sauce of your choice (Brie, shallot, Bearnaise)*	19€
Beef carpaccio with pistou marinade, grana padano shavings*	18€
American burger, steak, cheddar, barbecue sauce, fried onions, pickles, salad	19€
Chicken in satay sauce sautéed with cashew nuts, Chinese noodles	17€



*\*the beef is served with fries and green salad*

## FISHES & VEGETARIAN

Sea bass fillet with exotic virgin sauce, ginger, lime, chives, olive oil and vegetable tatin	23€
Salmon tataki with sesame, sweet soy sauce, ginger, lime, wasabi, sesame and thai rice	22€
Panang curry prawns, spices, coriander and thai rice	23€
Spelt risotto with cep mushrooms cream, shiitake mushrooms and grana padano shavings	19€

## SNACKING & SALADS\*

Italian croque monsieur, mozzarella di buffala, speck ham, tomato confit, pesto, basil	17€
Chicken Caesar salad	17€
Smoked salmon Caesar salad	19€

*\*salads with homemade dressing, romaine salad, grana padano shavings, hard-boiled egg, tomatoes and croutons*

## CHEESES & DESSERTS

Plate of Brie de Meaux or Comté cheese, green salad	9€
Tiramisu pistachio and raspberry coulis	9€
Passion fruit Fontainebleau	9€
Dark chocolate mousse with whipped cream	9€
Lemon meringue pie verrine, Breton shortbread and meringue slivers	9€



## OUR GOURMETS

Gourmet coffee and delicacies, mini mousse, mini lemon verrine and mini tiramisu	9€
Glass of champagne gourmand, mini mousse, mini lemon verrine and mini tiramisu	14€

## LUNCH MENU

FROM MONDAY TO FRIDAY

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Special of the day	17€
Starter + main dish OR main dish + dessert	22€
Starter + main dish + dessert	26€

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### STARTERS

Tomato gazpacho, cream and grilled garlic bread

Goose rillettes 80g

Mimosa eggs revisited with green asparagus mousse, homemade mayonnaise and shallots

### MAIN DISHES

Beef carpaccio with pistou marinade, grana padano shavings, fries and green salad

Chicken in satay sauce sautéed with cashew nuts, Chinese noodles

Sea bass fillet with exotic virgin sauce, ginger, lime, chives, olive oil and vegetable tatin

Spelt risotto with cep mushrooms cream, shiitake mushrooms and grana padano shavings

Today's special

### DESSERTS

Plate of Brie de Meaux or Comté cheese, green salad

Tiramisu pistachio and raspberry coulis

Dark chocolate mousse with whipped cream



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## KIDS MENU UP TO 11 YEARS OLD

12€

### MAIN DISH SERVED WITH FRIES

Chicken nuggets

Poultry sausages

Chopped steak

Fish & Chips

### DESSERTS

Chocolate mousse or ice cream

### DRINKS

Orange juice, water syrup or diablo

