



## STARTERS

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



## MEATS

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

*\*the beef is served with either fries, vegetables or rice  
 4€ for an extra side dish*

## FISHES & VEGETARIAN

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

## SNACKING & SALADS\*

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

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

## CHEESES & DESSERTS

<b>Plate of Brie de Meaux or Comté cheese</b> , green salad	<b>9€</b>
<b>Tiramisu pistachio and raspberry coulis</b>	<b>9€</b>
<b>Passion fruit Fontainebleau</b>	<b>9€</b>
<b>Dark chocolate mousse with whipped cream</b>	<b>9€</b>
<b>Vanilla panna cotta</b> , flambéed apples with Calavos and crumble	<b>9€</b>



## OUR GOURMETS

<b>Gourmet coffee and delicacies</b> , mini mousse, mini vanilla panna cotta and mini tiramisu	<b>9€</b>
<b>Glass of champagne gourmand</b> , mini mousse, mini vanilla panna cotta and mini tiramisu	<b>14€</b>



## LUNCH MENU

FROM MONDAY TO FRIDAY

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

### 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

*\*the beef is served with either fries, vegetables or rice  
 4€ for an extra side dish*

### DESSERTS

Plate of Brie de Meaux or Comté cheese, green salad

Tiramisu pistachio and raspberry coulis

Dark chocolate mousse with whipped cream



## 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 diabolò

