

MONDAY TO FRIDAY

valid at lunchtime from Monday to Friday, excluding public holidays and school holidays

STARTER + MAIN COURSE OR MAIN COURSE + DESSERT

22€

STARTER + MAIN COURSE + DESSERT

26€

It is not possible to pay for lunch using the Sunday QR code. Payment at the bar only.

Starters

PERFECT ORGANIC EGG with cream of spinach and parmesan tuile

OLD-FASHIONED COUNTRY TERRINE, salad and pickles

SHRIMP AND SCALLOP CASSOLETTE with coconut milk

BEET AND FETA GAZPACHO Espelette pepper

Main course

VEGAN CHILI, rice, guacamole, tomatoes, red beans, peppers, corn

BEEF TATAKI*, ginger marinade

COD STEAK WITH AIOLI* and its seasonal vegetables

*choice of accompaniment: Mashed potatoes with homemade, French fries, pan-fried seasonal vegetables, Thai rice, gnocchi with cream sauce or green salad

Desserts

PLATE OF BRIE DE MEAUX, salad

FRESH FRUIT SALAD, brioche tuile and blood orange sorbet

BURNT CREAM with salted butter caramel

UP TO 11 YEARS 12€

Choice of dish*

Choice of dessert

Choice of drink

BURGER

BROWNIE, cashew nut

ORANGE JUICE

CREAMY GNOCCHI

ICE CREAM

WATER SYRUP

BREADED FISH

DIABOLO

*Accompaniment of your choice: fries, mashed potatoes homemade or vegetables



BRUNCH EVERY SUNDAY FROM 12 NOON ONWARDS

49€ - adult // 24€ - child from 6 to 11 ans // 12€ - child from 3 to 5 ans

Glass of champagne or welcome cocktail, wine and coffee included Continental savoury & sweet buffet with homemade desserts, Our Chef's simmered dishes, salad bar