Appetizer board to share

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

24 €

THE STARTERS

Homemade foie gras terrine 18€
Homemade foie gras of duck from the South-West of France enhanced with Bas-Armagnac, toasted brioche, mango chutney

Artisanal pâté en croute 15€
Handcrafted meat pie with French pork stuffing, pistachio, black mushroom, poultry liver mousse insert. Salad.

Homemade cheese tartelet 15€
Puff pastry homemade tartelet with cheese Saint Félicien and Provencal pears Served warm. Salad.

Snails vol au vent 17€
Vol au vent filled with a fricassee of snails in a creamy parsley sauce. Served warm.

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 mushrooms creamy sauce - Fresh french fries

Sirloin (230g) 30€
Homemade bearnaise sauce - Fresh french fries

Homemade burger 26€
Bun, homemade steak (180g), cheese with raw milk "Reblochon", onions, homemade mayonnaise, tomatoes, salad - Fresh french fries.

**Homemade sauce +3€ : pepper, bearnaise, mushrooms.*
Added accompaniement +5€ : Frech french fries, salad.

MAIN COURSES

Pesto pasta 26€
Linguines pasta with homemade green pesto, pine nuts, stracciatella cream

Sea bream fillet 32€
Sustainable fishery certification, Mediterranean origin
Fennel creamy sauce
Mashed potatoes, braised fennel, zucchini flan

Plate of cheeses 12€

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

THE DESSERTS

Crumble-style poached pear 12€
Provençal pear poached in verbena, light lemony cream, crunchy biscuit

Authentic chocolate fondant 12€
Homemade dark chocolate fondant, cooked by minute, rapsberry sorbet

Homemade apple pie 12€
Puff pastry tartelet with apple from Provence, vanilla ice cream

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
53€

Menu available every days for lunch and dinner

Artisanal pâté en croute

Handcrafted meat pie with French pork stuffing ,
pistachio, black mushroom, poultry liver mousse insert. Salad.

OR

Snails vol au vent

Vol au vent filled with a fricassee of snails in a creamy parsley sauce.
Served warm

OR

Homemade cheese tartelet

Puff pastry homemade tartelet with cheese Saint Félicien
and Provencal pears Served warm. Salad.

Beef sirloin (230g)

Homemade blue cheese beranaise sauce - Fresh french fries

OR

Sea bream fillet

ustainable fishery certification, Mediterranean origin.
Fennel creamy sauce
Mashed potatoes, braised fennel, zucchini flan.

Plate of cheeses

French cheeses with raw milk matured by a master cheesemaker

OR

Authentic chocolate fondant

Homemade dark chocolate fondant, cooked by minute, raspberry sorbet

OR

Homemade Apple pie

Puff pastry tartelet with apple from Provence, vanilla ice cream

OR

Crumble-style poached pear

Provençal pear poached in verbena, light lemony cream, crunchy biscuit

Net Prices VAT & Service included
In case of allergies, please consult our team