

THE STARTERS

Appetizer board to share

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

24 €

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 and a
poultry liver mousse insert. Salad.

Homemade cheese tartelet

15€

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

Salmon rillettes

17€

Creamy Norwegian salmon spread from sustainable
fishing, dill, onions, chive, citrus dressing, toast.

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 blue cheese gorgonzola sauce - Fresh french fries

Homemade burger

26€

Bun, homemade steak (180g), cheese with raw milk "Tomme de Savoie", slow-
cooked onions, homemade mayonnaise, tomatoes, salad - Fresh french fries.

*Homemade sauce +3€ : pepper, blue cheese gorgonzola, mushrooms.

Added accompagnement +5€ : Fresh french fries, salad, homemade ratatouille.

MAIN COURSES



Truffles pasta

33€

Linguines pasta, stracciatella cream and slices of summer truffles marinated in olive oil

John Dory fillet

32€

Sustainable fishery certification, North-East Atlantic origin

White butter sauce. braised fennel, mashed potatoes, roasted cherry tomatoes

Plate of cheeses

12€

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

THE DESSERTS

Homemade pear clafoutis

12€

Homemade fluffy cake with fresh Provencal pears and almonds, vanilla ice cream

Authentic chocolate fondant

12€

Homemade dark chocolate fondant, cooked by minute, vanilla ice cream

Homemade panna cotta

12€

Homemade panna cotta with raspberries, red fruits coulis

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 available every days for lunch and dinner

Artisanal pâté en croute

*Handcrafted meat pie with French pork stuffing
and a poultry liver mousse insert. Salad.*

OR

Salmon rillettes

*Creamy Norwegian salmon spread from sustainable fishing,
dill, onions, chive, citrus dressing, toast.*

OR

Homemade cheese tartelet

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



Beef sirloin (230g)

Homemade blue cheese gorgonzola sauce - Fresh french fries

OR

John Dory fillet

*Sustainable fishery certification, North-East Atlantic origin
White butter sauce.*

Braised fennel, mashed potatoes, roasted cherry tomatoes



Plate of cheeses

French cheeses with raw milk matured by a master cheesemaker

OR

Authentic chocolate fondant

Homemade dark chocolate fondant, cooked by minute, vanilla ice cream

OR

Panna cotta

Homemade panna cotta with raspberries, red fruits coulis

OR

Pear clafoutis

*Homemade fluffy cake with fresh Provencal pears and almonds,
vanilla ice cream*

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