

Appetizer board to share

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

24 €

THE STARTERS


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| Baked egg | 14€ |
| <i>Organic egg from Vence, baked in a cocotte with summer truffles, ham chips, parmesan tuiles</i> | |
| Homemade foie gras | 18€ |
| <i>Homemade foie gras of duck from the South-West enhanced with Bas-Armagnac, homemade gingerbread, homemade pears chutney</i> | |
| Snails in parsley sauce | 14€ |
| <i>Half dozen of snails roasted with butter, garlic and parsley</i> | |
| Artisanal meat pie | 14€ |
| <i>French-sourced meats: guinea fowl, pork, poultry. Morels and pistacchi. Salad.</i> | |
| Mushrooms homemade pie | 14€ |
| <i>Homemade puff pastry tart with wild chanterelles, served warm, green salad</i> | |

THE BEEF

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|--|-------------|
| Prime rib (Around 1kg) | 10€ by 100g |
| <i>To share - With provencal herbs* - 2 fresh french fries</i> | |
| Rib steak (270g) | 36€ |
| <i>Homemade pepper sauce - Fresh french fries</i> | |
| Tenderloin (160g) | 37€ |
| <i>Homemade chanterelles mushroom sauce - Fresh french fries</i> | |
| Sirloin (230g) | 30€ |
| <i>Homemade blue cheese gorgonzola sauce - Fresh french fries</i> | |
| Homemade burger | 26€ |
| <i>Artisanal bread, homemade steak (180g), matured Scottish cheddar, tomato, lettuce, sweet peppers, ketchup - Fresh fries</i> | |

**Homemade sauce +3€ : Butter "maître d'hôtel, pepper, gorgonzola blue cheese, chanterelles.
Added accompagnement +5€ : Fresh french fries, salad, homemade ratatouille*

MAIN COURSES

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|  Linguinis alla Napoletana | 26€ |
| <i>Fine pasta spaghetti with homemade tomato sauce and onions</i> | |
| Cod fillet | 31€ |
| <i>Sustainable Atlantic fishing, red sweet curry sauce with coconut milk zucchini and eggplant fricassee</i> | |

Prices in euros, net, including tax and service
If you have any allergies, please ask our team for more information.

Plate of cheeses

12€

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

THE DESSERTS

Pear's clafoutis

12€

Fluffy cake with almonds and pear from Provence, vanilla ice cream

Homemade chocolate pie

12€

Homemade shortcrust tart with dark chocolate and hazelnuts, whipped cream

Rum baba

12€

Sponge cake imbibed with homemade arranged rum, fresh fruits, whipped 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

19€

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

Mushrooms homemade pie

Homemade puff pastry tart with wild chanterelles, served warm. Green salad

OR

Baked egg

*Organic egg, baked in a cocotte with summer truffles,
ham chips, parmesan tuiles*

OR

Artisanal meat pie

French-sourced meats: guinea fowl, pork, poultry, morels and pistacchi. Salad.

OR

Snails in parsley sauce

Half dozen of snails roasted with butter, garlic and parsley



Beef sirloin (230g)

Homemade blue cheese gorgonzola sauce Fresh french fries

OR

Cod fillet

*Sustainable Atlantic fishing, red sweet curry sauce with coconut milk
zucchini and eggplant fricassee*



Plate of cheeses

French cheeses with raw milk matured by a master cheesemaker

OR

Pear's clafoutis

Fluffy cake with almonds and pear from Provence, vanilla ice cream

OR

Homemade chocolate pie

Homemade shortcrust tart with dark chocolate and hazelnuts, whipped cream

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