

# THE STARTERS

## Appetizer board to share

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

24 €

### Baked egg

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

14€

### Homemade foie gras

Homemade foie gras of duck from the South-West enhanced with Bas-Armagnac, homemade gingerbread, homemade pears chutney

18€

### Snails in parsley sauce

Half dozen of snails roasted with butter, garlic and parsley

14€

### Artisanal meat pie

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

14€

### Mushrooms homemade pie

Homemade puff pastry tart with wild chanterelles, served warm, green salad

14€

## THE BEEF

### Prime rib (Around 1kg)

10€ by 100g

To share - With provencal herbs\* - 2 fresh french fries

36€

### Rib steak (270g)

Homemade pepper sauce - Fresh french fries

36€

### Tenderloin (160g)

37€

Homemade chanterelles mushroom sauce - Fresh french fries

### Sirloin (230g)

30€

Homemade blue cheese gorgonzola sauce - Fresh french fries

### Homemade burger

26€

Artisanal bread, homemade steak (180g), matured Scottish cheddar, tomato, lettuce, sweet peppers, ketchup - Fresh fries

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

## MAIN COURSES

### Linguinis alla Napoletana

26€

Fine pasta spaghetti with homemade tomato sauce and onions

### Cod fillet

31€

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

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 imbued with homemade 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

52€

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