

Appetizer board to share

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

24 €

THE STARTERS

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

Marinated grilled vegetables 15€
*Italian style appetizer antipasti : grilled red peppers,
eggplant and zucchini, served cold. Parmesan shavings.
Salad.*

Homemade zucchini tartelet 15€
*Puff pastry homemade tartelet with zucchini, Saint Maure
de Touraine goat cheese, honey, and Provencal herbs.
Served warm. Salad.*

Salmon tartare 17€
*Fresh Norwegian salmon from sustainable fishing, dill,
red onions, chive, radish, citrus dressing.*

Tomatoes & mozzarella 17€
*Burrata mozzarella (100g), local tomatoes, olive oil and
fresh basil*

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 bearnaise sauce - Fresh french fries

Sirloin (230g) 30€
Homemade french herbs butter - Fresh french fries

Homemade burger "Texan" 26€
*Bun, homemade steak (180g), matured cheddar, crispy bacon, homemade barbecue
sauce, cherry tomatoes, lettuce - Fresh french fries.*

**Homemade sauce +3€ : pepper, bearnaise, french herbs butter.*

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

MAIN COURSES

 **Truffles pasta** 34€
Fetuccines pasta, stracciatella cream and slices of summer truffles marinated in olive oil

Cod fillet 32€
*Sustainable fishing label from Iceland.
Mashed potatoes, zucchini and roasted cherry tomatoes.
Sweet chorizo and red pepper cream sauce.*

Plate of cheeses

12€

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

THE DESSERTS

Homemade red berries panna cotta

12€

A creamy dessert with fresh strawberries and raspberries. Red berry coulis.

Homemade plums pie

12€

Shortcrust tartlet with Provence plums and almond cream. Homemade whipped cream.

Homemade profiteroles

15€

Homemade pastry balls, vanilla ice cream, homemade whipped cream, homemade dark chocolate sauce

Frozen coco nut

12€

Traditionnal coconut sorbet, served in its own shell. Served with a shot of Bailey's

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

Marinated grilled vegetables

Italian style appetizer antipasti : grilled red peppers, eggplant and zucchini, served cold. Parmesan shavings. Salad.

OR

Homemade zucchini tartelet

Puff pastry homemade tartelet with zucchini, Saint Maure de Touraine goat cheese, honey, and Provencal herbs. Served warm. Salad.

OR

Salmon tartare

Fresh Norwegian salmon from sustainable fishing, dill, red onions, chive, radish, citrus dressing.



Beef sirloin (230g)

Homemade french herbs butter - Fresh french fries

OR

Cod fillet

Sustainable fishing label from Iceland.

Mashed potatoes, zucchini and roasted cherry tomatoes.

Sweet chorizo and red pepper cream sauce.



Plate of cheeses

French cheeses with raw milk matured by a master cheesemaker

OR

Red berries panna cotta

A creamy dessert with fresh strawberries and raspberries. Red berry coulis.

OR

Frozen coco nut

Traditionnal coconut sorbet, served in its own shell.

Served with a shot of Bailey's

OR

Homemade plums pie

Shortcrust tartlet with Provence plums and almond cream.

Served warm. Homemade whipped cream.

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