

THE STARTERS

Appetizer board to share

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

24 €

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

Handcrafted pâté en croûte 14€
*Traditional French pork pâté baked in a pastry crust,
featuring a chicken liver mousse center, pistachios, and
black mushrooms. Salad.*

Homemade zucchini tartelet 14€
*Puff pastry homemade tartelet with zucchini, Saint Maure
de Touraine goat cheese, honey, and Provençal herbs.
Served warm. Salad.*

Salmon gravelax 15€
*Norwegian salmon from sustainable fishing, marinated
with pink pepper and dill. Salad, lemon dressing.*

THE BEEF

Prime rib (Around 1kg) 11€ by 100g
To share - With provençal 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 26€
*Bun, homemade steak (180g), cheese "Tomme de Savoie" raw milk, homemade
mayonnaise, lettuce - Fresh french fries.*

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

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

MAIN COURSES

 **Veggie pasta** 26€
Pappardelles pasta, zucchinis, carrots, onions, olive oil, fresh basil

Sea bream fillet 30€
*Sustainably sourced certified fish, farmed in the Mediterranean
Homemade zucchini flan, green asparagus, and roasted cherry tomatoes
French virgin sauce : fresh tomatoes, olive oil, herbs, and a hint of citrus.*

Plate of cheeses

12€

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

THE DESSERTS

Strawberries tiramisu

12€

Shortbread imbibated with strawberries coulis, mascarpone mousse, fresh strawberries.

Homemade profiteroles

15€

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

Caramel & chocolate dessert

12€

Cocoa biscuit, salted caramel cream, dark chocolate mousse

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

Handcrafted pâté en croûte

raditional French pork pâté baked in a pastry crust, featuring a chicken liver mousse center, pistachios, and black mushrooms. 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 gravelax

Norwegian salmon from sustainable fishing, marinated with pink pepper and dill. Salad, lemon dressing.



Beef sirloin (230g)

Homemade french herbs butter - Fresh french fries

OR

Sea bream fillet

*Sustainably sourced certified fish, farmed in the Mediterranean
Homemade zucchini flan, green asparagus, and roasted cherry tomatoes
French virgin sauce : fresh tomatoes, olive oil, herbs, and a hint of citrus.*



Plate of cheeses

French cheeses with raw milk matured by a master cheesemaker

OR

Strawberries tiramisu

Shortbread imbibated with strawberries coulis, mascarpone mousse, fresh strawberries.

OR

Caramel & chocolate dessert

Cocoa biscuit, salted caramel cream, dark chocolate mousse

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