

## THE STARTERS

### Appetizer board to share

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

24 €

### Homemade country style terrine 13€

*Pork from France, dried figs, hazelnuts. Served with salad.*

### Cheese tartelet 13€

*Puff pastry homemade tartelet with St Félicien cheese & pear's from Provence. Served warm. Salad.*

### Mushrooms cassolette 14€

*Oyster mushrooms and brown mushrooms with creamy parsley sauce.*

### Smoked salmon crumble 14€

*Norwegian smoked salmon from sustainable fishing. Salty crumble, fresh avocado.*

## THE BEEF

### Prime rib (Around 1kg) 10€ by 100g

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

### Rib steak (270g) 36€

*Homemade pepper sauce - Fresh french fries*

### Tenderloin (160g) 37€

*Homemade chanterelles sauce - Fresh french fries*

### Sirloin (230g) 30€

*Homemade blue cheese gorgonzola sauce - Fresh french fries*

### Homemade burger 26€

*Artisanal bread, homemade steak (180g), goat cheese, crispy bacon, honey, tomato, lettuce, mashed onions - Fresh french fries*

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

*Added accompaniement +5€ : Fresh french fries, salad, homemade ratatouille*

## MAIN COURSES

### Eggplants lasagna 26€

*Homemade lasagne with grilled eggplants, tomato sauce, onions and mozzarella*

### Cod fillet 30€

*North Atlantic origin. Sustainable fishing label.*

*Homemade red wine sauce, homemade mashed potatoes, roasted cherry tomatoes.*

## Plate of cheeses

12€

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

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## THE DESSERTS

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### Homemade apple pie

12€

*Homemade puff pastry apple pie, served warm. Vanilla ice cream*

### Authentic homemade chocolate fondant

12€

*Homemade dark chocolate fondant. Cooked to order. Artisanal vanilla ice cream*

### Lemon dessert

12€

*Pistachio and hazelnuts biscuit, lemon mousse, white chocolate, 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*

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## THE DIGESTIVES & LIQUORS

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	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

**Homemade country style terrine**

Paté made with pork from France, dried figs, hazelnuts. Served with salad.

OR

**Homemade cheese tartelet**

*Puff pastry homemade tartelet with St Félicien cheese & pear's from Provence. Served warm. Salad.*

OR

**Mushrooms cassolette**

*Oyster mushrooms and brown mushrooms with creamy parsley sauce.*

OR

**Smoked salmon crumble**

*Norwegian smoked salmon from sustainable fishing.*

*Salty crumble, fresh avocado.*



**Beef sirloin (230g)**

*Homemade blue cheese gorgonzola sauce Fresh french fries*

OR

**Cod fillet**

*North Atlantic origin. Sustainable fishing label.*

*Homemade red wine sauce, homemade mashed potatoes, roasted cherry tomatoes.*



**Plate of cheeses**

*French cheeses with raw milk matured by a master cheesemaker*

OR

**Homemade apple pie**

*Homemade puff pastry apple pie, served warm. Vanilla ice cream*

OR

**Lemon dessert**

*Pistachio and hazelnuts biscuit, lemon mousse, white chocolate, whipped cream*

Net Prices VAT & Service included

In case of allergies, please consult our team