

Appetizer board to share

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

24 €

THE STARTERS

- Homemade foie gras terrine** 18€
*Homemade foie gras of duck from the South-West of France
enhanced with Bas-Armagnac, toasted brioche, mango chutney*
- Panisses from Nice** 15€
*Crispy panisses (fries made with chickpea flour),
Provençal figs roasted with honey & garden rosemary.
Parm ham, salad.*
- Homemade zucchini tartelet** 15€
*Puff pastry homemade tartelet with zucchini, Saint Maure
de Touraine goat cheese, honey and Provençal herbs.
Served warm. Salad.*
- Salmon tartare** 17€
*Fresh Norwegian salmon from sustainable fishing, dill,
red onions, chive, citrus 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 blue cheese gorgonzola sauce - Fresh french fries
- Homemade burger "shepherd"** 26€
*Bun, homemade steak (180g), goat cheese, crispy bacon, honey,
cherry tomatoes, lettuce - Fresh french fries.*

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

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

MAIN COURSES



Truffles pasta

Linguines pasta, stracciatella cream and slices of summer truffles marinated in olive oil

33€

Salmon steak

Fresh salmon with sustainable fishing label, origin Norway
Homemade mashed potatoes, sun-dried tomatoes.
Condiment with local olives, lemon, basil, chives.

31€

Plate of cheeses

12€

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

THE DESSERTS

Crumble style peach

12€

Roasted yellow peach from Provence with honey, almonds, crumble style shortbread, creamy lemon emulsion.

Homemade chocolate mousse

12€

Homemade dark chocolate, homemade whipped cream

Homemade red berry cheesecake

12€

Crushed cinnamon biscuit, cream cheese, red berry coulis.

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

Panisses from Nice

Crispy panisses (fries made with chickpea flour), Provencal figs roasted with honey & garden rosemary. Parm ham, salad.

OR

Salmon tartare

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

OR

Homemade zucchini tartelet

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



Beef sirloin (230g)

Homemade blue cheese gorgonzola sauce - Fresh french fries

OR

Salmon steak

Fresh salmon with sustainable fishing label, origin Norway

Homemade mashed potatoes, sun-dried tomatoes.

Condiment with local olives, lemon, basil, chives.



Plate of cheeses

French cheeses with raw milk matured by a master cheesemaker

OR

Chocolate mousse

Homemade dark chocolate, homemade whipped cream

OR

Homemade red berry cheesecake

Crushed cinnamon biscuit, cream cheese, red berry coulis.

OR

Crumble style peach

Roasted yellow peach from Provence with honey, crumble style shortbread, creamy lemon emulsion.

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