



MENU



TODAY'S SPECIAL 21€

Monday to friday

STARTERS

Hard-boiled eggs with mayonnaise	9
Leeks with vinaigrette and mimosa egg	10
Country-style pâté	11
Honey-roasted Isigny Camembert, <i>thyme</i>	14
Sea bream carpaccio, <i>lemon olive oil</i>	14

MAIN COURSE

BOMLÖ salmon filet, <i>vierge sauce, spinach</i>	24
Grilled sea bream fillet, <i>seasonal vegetables</i>	26
Sesame-crusted tuna tataki, <i>thai rice</i>	26
Parisian beef tartare, <i>french fries</i>	24
Bacon Cheese burger, <i>french fries</i>	24
Chicken paillard, <i>chipotle sauce, green beans</i>	26
Honey glazed duck breast, <i>baby potatoes</i>	28
Milanese -style escalope, <i>tomato rigatoni with Grana Padano</i>	29
Angus flank steak 250G , <i>pepper sauce, mashed potatoes</i>	31
Ribeye steak « Irish Cut » 1,2KG , <i>side dish of your choice</i>	89

Rigatoni alla Norma , <i>ricotta, tomato sauce and aubergine</i>	22
Linguine with pesto and burratina	22

EXTRA GARNISH	5,5
<i>French fries, lettuce, green beans, rice, mash potatoes and baby potatoes</i>	

ICE CREAM

Artisanal ice creams and sorbets from the Italian house « **PEDONE** »

Flavors: cacao, vanilla, yogurt, pistachio, lime, strawberry, salted caramel and coffee

1 scoop	4,5
2 scoops	8
3 scoops	11

TO SHARE

Fuet	8
Lightly spicy guacamole, <i>corn tortillas</i>	13
Iberian ham croquetas	15
Small chicken spring rolls, <i>sweet chili sauce</i>	15
Croque-monsieur with truffle	16
Crispy fried calamari, <i>aïoli</i>	16

SALADS & TOAST

CESAR SALAD	23
<i>Lettuce, paned chicken, small croutons, grana padano shavings and egg</i>	
SALMON CESAR SALAD	24
<i>Lettuce, salmon tartare, small croutons, grana padano shavings and egg</i>	
VEGGIE AVOCADO TOAST	22
<i>Hard-boiled eggs, guacamole, ricotta and rocket</i>	
SALMON AVOCADO TOAST	24
<i>Salmon tartare, guacamole, ricotta and rocket</i>	

CHILD MENU 16€ - Under 12 years old

Chicken nuggets, french fries
1 scoop of ice cream

CHEESE & DESSERTS

Plate of aged cheeses	13
Affogato	9
Floating island	10
Chocolate mousse	10
Thin apple tart, <i>vanilla ice cream</i>	12
Roasted pineapple with honey and thyme, <i>lime sorbet</i>	13
XXL French toast, <i>whipped cream</i>	15
The Big Cookie	15

FOR THE CORRECT OPERATION OF THE SERVICE, PLEASE MAKE YOUR PAIEMENTS AT THE TABLE



Vegetarian dishes



WINES & CHAMPAGNES



WHITE

	12cl	50cl	75cl
Chardonnay Eden Roc – IGP Pays d'Oc	6,5	24	34
Saumur (Chenin) – Clos des Cordeliers	7,5	28	39
Petit Chablis – Jean Marc Brocard	8,5	32	44
Mâcon Solutré Pouilly – Domaine Auvigue	9,5	36	49
Coteaux Bourguignons Chardonnay – Domaine Michel Magnien 	9,5	36	49
Pouilly Fumé – Nicolas Gaudry	9,5	36	49
Sancerre Silex – Michel Girard			49
Haute Côtes de Beaune <i>Albus</i> – Domaine Roux			49
Pouilly Fuissé « Les Villages » – Domaine Auvigue 			65
Saint Aubin l'Ebaupin 2023 – Domaine Roux			79
Meursault Vieilles Vignes 2023 – Domaine Guy Bocard			95

RED

	12cl	50cl	75cl
Bordeaux AOC – Moulin de Labordes	6,5	24	34
Pinot Noir Les Cotilles – Domaine Roux	7,5	28	39
Brouilly AOC – Château des Tours	7,5	28	39
Pic Saint Loup AOP – Puech de Fourques	8,5	32	44
Terrasses du Larzac IGP Des Si et Des Mi – Mas Combarèla			44
Saumur Champigny Prestige – Clos des Cordeliers			44
Savigny Les Beaune – Domaine Pavelot	9,5	36	49
Saint Emilion Grand Cru – Château Bellevue Figeac	9,5	36	49
Crozes Hermitage AOP Cuvée du Peizon – Famille Belle	9,5	36	49
Morgon Côte de Py – Château de Bellevue			49
Les Creisses – Domaine Les Creisses			49
Haute Côtes de Beaune <i>Albus</i> – Domaine Roux			49
Saint Joseph « Les Challeys » – Delas Frères			54
Croix de Beauregard 2020 – Pomerol (<i>2nd vin du château de Beauregard</i>)			69
Petit Haut Lafite 2015 – Pessac Léognan (<i>2nd vin du château Smith Haut Lafite</i>)			95
Château Ormes de Pez 2021 – Saint Estèphe			110

ROSÉ

	12cl	50cl	75cl
Eden Roc Cinsault – IGP Pays d'Oc	6,5	24	34
Miraval – Côtes de Provence AOC	9,5	36	44

CHAMPAGNE

	12cl	75cl
Prosecco	7,5	34
Deutz Brut	12,5	95