Wine of the month

Domaine de la Périnade Les arènes 2023

IGP Pays d'Oc

Verre 14 cl 12€ Pot 50cl 42€

Cocktails

Apérol Spritz 20cl	12€
Cocktail Lillet 20cl	12€
Américano 12cl	12€
Kir Royal 12cl	16€

By the glass & Coupe

Champagne Frèresjean Brut 12cl	16€
Espérance Côte Gascogne	8€
Chablis Courtault Michelet	12€
Pouilly fumé Dezat	12€
Roseline Rosé de Provence	9€
Château Les Tours Seguy	8€
Côtes de Brouilly Mathon	9€
Château Morin St Estephe 2018	11€
Côtes du Rhone les Forots	8€
Mercurey Domaine Bertrand	15€
Cornas les Terres Brulées	14€

To start and to share

42 sardines from Galice 25 €

Iberian Bellota and Lomo ham plate 29 €

Starters

Soup of the day 12€

Perfect egg 64°, chanterelles in persillade, parmesan and roquette salad 15€

Green bean salad with foie gras 15€

Crispy prawns, Provençal vegetables compote 14€

French duck foie gras, Pane Vivo, candied onions 24€
Verre de Rivesaltes ambré hors d'âge 10 €

Main courses

7-hours lamb, spelt risotto 36€

Roasted cod fish, leek medley 32€

French beef rump steck, French fries, salad 32€

Cheeseburger with Morbier cheese, fries, salad 27€

French beef tartar, French fries, salad 26€

French young duck filet, carrot mousseline, honey and spices juice 32€

Rib steak *Blonde d'Aquitaine* 13€ /100 gr
Prime rib steak for 2 persons 13€ / 100 gr

Cheeses and Deserts

French cheese selection 14€

Lime cheesecake, red fruits sauce 12€

Profiteroles with hot chocolate vanilla ice cream 16€

Melting chocolate Valrhona, vanilla ice-cream 14€

Gourmet coffee 14€
(espresso/tea with 3 small pastries)

Pear and almond "Bourdaloue" tart 14€

Ice-creams and sorbets 12€
« Bac à Glaces » Paris 7ème

Vanilla, chocolate, coffee, pistachio, yogurt, Salted butter caramel, lemon, strawberry, mango

Allergies? Please inform your server.

Net prices including taxes