

Wine of the month
**Domaine Vincenti, red
 Corse**

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€
Razor clams with garlic and parsley butter	14€
French duck foie gras, Pane Vivo, candied onions	24€
Verre de Rivesaltes ambré hors d'âge	10 €

Main courses

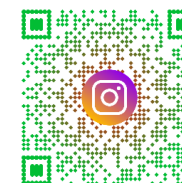
French pork ribs confit, small vegetables	29 €
Roasted cod fish, watercress sauce, mashed parsnips	32€
French beef rump steck, French fries, salad	32€
Cheeseburger with Morbier cheese, fries, salad	27€
French beef tartar, French fries, salad	26€
French young duck filet, carrots perfumed with orange, 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€
Floating Island	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)	
Tatin tart, thick cream	14€
Ice-creams and sorbets	12€
« Bac à Glaces » Paris 7 ^{ème}	
Vanilla, chocolate, coffee, pistachio, yogurt, lemon, strawberry, mango	

Allergies? Please inform your server.



Net prices including taxes