

Summer
Menu

Daily special

MONDAY TO FRIDAY
From 12.00 PM to 2.30 PM

STARTER AND MAIN
OR
MAIN AND DESSERT
24

STARTER, MAIN AND DESSERT
28

Drink not included

To Share

CANDIED BRISKET BURNT END TACOS 14
Sweet and sour sauce

LOBSTER ROLL 16
Brioche bun, Armoricaïne sauce, lobster medallion,
sucrine salad, creamy avocado

COLD CUTS AND CHEESE PLATTER 16
Selection of cheese and colt cuts from Olivier Brosset

Seasonal Menu

STARTER AND MAIN OR MAIN AND DESSERT 32
STARTER, MAIN AND DESSERT 41
Drink not included

STARTERS

CUCUMBER GAZPACHO 
Mint and cucumber sorbet

ARTICHOKE CARPACCIO 
Gribiche sauce and sucrine salad

TUNA TATAKI
Virgin sauce and beetroot condiment

BØMLO SALMON TARTARE
Citrus and roasted avocado

MAINS

STUFFED VEGETABLES 
Onion, zucchini, eggplant and tomato stuffed Provencal style

PAN-SEARED BØMLO SALMON FILLET
Cauliflower cream and Opalys chocolate

FARMER BREADED CHICKEN THIGH
Marinated in buttermilk, coleslaw and barbecue sauce

ROAST RIB-EYE BEEF
Confit shallot in soy sauce, Béarnaise sauce, French fries or salad

DESSERTS

CHOCOLATE AND PASSION FRUIT TART
Exotic sorbet

VACHERIN
Lemon and strawberry

PINEAPPLE CARPACCIO INFUSED WITH BASIL
Grated coconut and crispy biscuit

CHEESECAKE
Yuzu and raspberry

All our food is home-made and prepared in a kitchen where nuts, gluten & other allergens are present.
Our menu description does not include all ingredients - if you have a food allergy, please let us
know before ordering. Full allergens information is available.
All prices include VAT at the current rate, service included.
Poultry and meat from EU. Fish from sustainable fishing.  Vegetarian

Salads

HEIRLOOM TOMATO SALAD  16
Burrata and sesame vinaigrette

SALAD WITH GRILLED OCTOPUS 18
Lemon vinaigrette, avocado and mango

CHICKEN CAESAR SALAD 18
Peppery poultry, Caesar sauce, 12 months mature Parmigiano Reggiano, anchovy

Main Classics

PENNE WITH PESTO  18
Extra virgin olive oil, 12 months mature Parmigiano Reggiano

KNIFE-CUT BEEF TARTARE 24
Cocktail sauce, French fries and salad

ROAST YELLOW CHICKEN SUPREME 23
Mashed potatoes and Supreme sauce

CHEESE BURGER 21
Beef, cheddar, onion confit, French fries or salad

CHOICE OF EXTRA GARNISH 8
Mashed potatoes, French fries, Sucrine salad

Desserts

SEASONAL FRUITS 11
Berries, whipped cream

CHOCOLATE FONDANT 11
Earl grey sauce

HAND-CRAFTED ICE-CREAM AND SORBET SELECTION 9
Choice of 3 scoops, crumble and meringue

CHEESE PLATE 14
Selection from our cheesemaker

Kid Menu -12 years old

17
STARTER
Seasonal velouté  or Smoked salmon, blinis and herb cream
MAIN
Ham pasta pene or Kids burger
DESSERT
2 ice-cream scoops or Chocolate fondant

Wines & Champagnes

RED

15 cl / 75 cl

LES VIGNERONS DE MANCEY 2022

Bourgogne AOP Pinot Noir

10 / 42

CHATEAU PATACHE D'AUX 2015

Médoc AOC Cabernet

12 / 52

DOMAINE DES ROCS SANCTO LUPO 2022

Pic-Saint-Loup AOP Syrah

12 / 52

NOBLE RIVES 2022

Croze Hermitage AOP Syrah

14 / 65

ROSÉ

15 cl / 75 cl

R ROUBINE

Méditerranée IGP Grenache

9 / 38

MINUTY CUVÉE PRESTIGE

Côtes de Provence AOP Grenache

12 / 55

WHISPERING ANGEL CHÂTEAU D'ESCLANS

Côtes de Provence AOP Grenache

60

WHITE

15 cl / 75 cl

CAVE DE LUGNY 2022

Bourgogne AOP Chardonnay

10 / 42

SYLVAIN BAILLY TERROIRS 2023

Sancerre AOP Sauvignon Blanc

12 / 55

DOMAINE CAZES ROLLE IN STONE 2023

Côtes Catalanes IGP Rolle

9 / 38

DOMAINE DES GRANGES MIRABEL 2022

Coteaux de L'Ardèche IGP Viognier

10 / 48

PROSSECCO & CHAMPAGNES

15 cl / 75 cl

RICCARDONNA PROSSECCO D.O.C. EXTRA DRY

10 / 47

IRROY EXTRA BRUT

17 / 80

TAITTINGER BRUT

90

TAITTINGER ROSÉ CUVÉE PRESTIGE BRUT

120

TAITTINGER PRÉLUDE GRANDS CRUS

150

LAURENT PERRIER LA CUVÉE BRUT

110

LAURENT PERRIER BLANC DE BLANCS BRUT

230

Beers & Ciders

BOTTLED BEERS 33 cl

CARLSBERG

8

LA PARISIENNE PALE ALE

10

LA PARISIENNE IPA

10

CORONA

8

1664 0.0% (alcohol free)

10

DRAFT BEERS

25 cl / 50 cl

1664 PALE LAGER OR WHITE

7 / 10

CIDER 33 cl

SASSY CIDER ORGANIC BRUT

10

Soft Drinks

SOFT DRINKS

PEPSI, PEPSI MAX, 7UP 33 cl

6

ICE TEA PEACH 25 cl

6

ORANGINA 25 cl

6

RED BULL 25 cl

7

GINGER ALE, GINGER BEER, TONIC 20 cl

7

ORGANIC JUICES

ORANGE

9

APPLE

9

TOMATO

10

PINEAPPLE

10

PEAR NECTAR

10

RED FRUITS COCKTAIL

9

PEACH NECTAR

9

Hot Drinks

ESPRESSO, LUNGO, AMERICANO

4

DOUBLE ESPRESSO, CAPPUCCINO

6

HOT CHOCOLATE

7

TEA

English Breakfast, Earl Grey, Darjeeling, Camomile,
Verbena-Mint, Pure Green

6

Waters

EVIAN 33 cl

6

EVIAN 75 cl

9

BADOIT RED 33 cl

6

BADOIT GREEN 75 cl

9

PERRIER 33 cl

6