

LUNCH MENU

(Tuesday to Friday)

ONE COURSE: 14€

STARTER + MAIN COURSE OR MAIN COURSE + DESSERT: 18€

STARTER + MAIN COURSE + DESSERT: 24€

Starters:



Marinated white tuna fish, lemon, Espelette pepper

Or

Zucchini cool soup, feta cheese

Or

Favas humus, tomatoes, fresh herbs

Main courses:



Fish of the moment

Or

Zucchini, braised baby lamb, olives

Desserts:



Cheese(s)

Or

Roasted apricots, rosemary honey, granola

*Net Prices – Service and Taxes Included
Cheques are not accepted
Meat from EU*

Dinner Menu

**Starter + Main Course + Dessert
35€ (Drinks Excluded)**



Zucchini soup, feta cheese, pine nuts

Fish of the season, vegetable

OR

Roasted chicken, coco beans, mustard jus

Paris-Brest style choux

OR

Cheese(s)

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Starters:

- Home-made charcuterie -16-
- Veal head, gribiche sauce -12-
- Foie gras terrine, peaches, hazelnuts, brioche -15-
- Marinated white tuna fish, lemon, Espelette pepper -13-
- Tomatoes mozzarella cheese, basil -14-
- Snacked octopus, garlic mayonnaise -14-
- Fevas hummus, tomatoes, fresh herbs -10-

Main courses:

- Roasted sweetbread, artichoke, jus -35-
- Snacked dorade, confit tomatoes, saffron bouillon -27-
- Roasted duck, eggplants, spices jus -27-
- Piece of beef, confit potatoes, mushrooms, caramelized onions -24-

TO SHARE:

- 650g Simmental dry-aged sirloin for 2 people, confit potatoes, mushrooms, caramelized onions -65-
- 1kg Simmental dry-aged beef rib for 2 or 3 people, confit potatoes, mushrooms, caramelized onions -100-

Desserts:

- Selection of cheeses -8-
- Chocolate fondant, melted caramel heart -10-
- Freshly baked madeleines, caramel sauce -9-
- Baba au rhum, whipped cream -10-
- Sablé Breton, raspberries, vanilla cream, sorbet -10-
- Strawberries sorbet -9-

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