

FROMAGES

ASSORTIMENT DE FROMAGES,
MESCLUN DE SALADE.....6,00 €

DESSERTS

CARTE DES DESSERTS MAISON SUR DEMANDE



CUISINE MAISON
RÉALISÉE AVEC
DES PRODUITS FRAIS

MENUS « GROUPE »
disponibles SUR DEMANDE



APPETIZERS

TOMATOE AND PEPPER GASPACHO
MARJORAM AND ROASTED PINE 10,50 €

POTATOES SALAD
HOMEMADE MARINATED HERRING
WITH LAVENDER 11,00 €

L'OEUF PARFAIT, ARTICHOKE EMULSION
OLD PARMESAN AND BALSAMIC..... 12,50 €

FRESH FENNEL SALAD, ZUCCHINI TAGLIATELLES
WITH CHERRY AND
PISTACHIO VINEGAR..... 10,50 €

SEARED FOIE GRAS, MISO BROTH,
GINGER AND FRESH CORIANDER 14,00 €

OUR LARGE SALADS 16,50 €

SALADE DES HALLES:

SALADS, CHICKEN, SUNDRIED TOMATOES,
PARMESAN CHEESE, CROUTONS,
MARINATED ANCHOVIES
AND PINES. HOMEMADE CEASAR SAUCE

SALADE DU MARCHÉ:

SALADS, GREEN LENTILS,
WHITE ONIONS, EGGPLANT CAVIAR, ITALIAN
HAM, MARINATED PEPPERS AND WALNUTS

SALADE TERRASSE:

POTATOES SALADS, HOMEMADE SMOKED SAL-
MON, CUCUMBER, GRILLED EGGPLANT
CHAOURCE CHEESE. YOGURT AND DILL SAUCE

MAIN COURSES

FISH AND SEAFOOD SOUP
(ACCORDING TO ARRIVAL)
POACHED RED MULLET
ROASTED FENNEL
AND FULL-BODIED ROUILLE 22,50 €

BEEF TARTAR
SUMMER SEASONING: CORIANDER
GINGER, LEMONGRASS,
HOMEMADE FRENCH FRIES 18,50 €

FRESH SHELLS SPAGHETTI,
MUSSEL WATER LIGHTLY CREAMED, CHERRY
TOMATOES AND TARRAGON..... 24,00 €

STEAM COOKED SEABASS,
FENNEL FONDUE
AND YELLOW WINE EMULSION 22,50 €

HOMEMADE BAKED PIKE QUENELLE,
NANTUA SAUCE, FRESH SPINACH
..... 18,50 €

CHARRED OCTOPUS, PIQUILLOS PEPPERS
HARICOT BEAN WITH GARLIC
CAPERS AND FRESH HERBS..... 24,00 €

THE REAL CRYING TIGER,
BEEF TENDERLOIN, FRESH VEGETABLES
..... 32,00 €

POULTRY IN HAY
FRIED NEW POTATOES WITH SAGE 22,50 €

MEUNIÈRE STYLE SOLE 300/400 GR
HOMEMADE MASHED POTATOES
..... 34,00 €

CHARRED WHOLE BLUE LOBSTER
FROM OUR FISH POND,
CHOICE OF GARNISH..... 39,00 €