

le sucré

Dessert from our trolley * 10 euros

Dessert of the day * 10 euros

Seasonal fruit as simple as that * 12 euros

Melting chocolate cake, home made vanilla ice cream
To share between 2 people * 16 euros

Vanilla Mille-feuille, salted caramel sauce * 12 euros

Home made Ice cream and sorbet * 12 euros

Madeleine... * 2 euros



les vins

Wine by the glass - 12 cl

CHAMPAGNE

Champagne Domaine Déhu Blanc * 14 euros

Champagne Billecart Salmon Blanc * 15 euros

Champagne Domaine Déhu Rosé * 16 euros

WHITE WINE

Touraine Sauvignon 2016, Domaine JM Penet * 6 euros

IGP Pays d'Oc Viognier Elisabeth 2016 * 6 euros

Saint Vêran 2015, Domaine des deux Roches * 8 euros

Bordeaux 2015, La Sémillante de Sigalas * 10 euros

RED WINE

Côtes du Rhône 2015, Domaine Lafond * 6 euros

Médoc 2010, Château Lacombe Noaillac, cuvée Lucie * 8 euros

Bourgogne 2016, Chaume ronde, Danjean-Berthoux * 8 euros

Saint Julien 2014, Les Fiefs de Lagrange * 16 euros

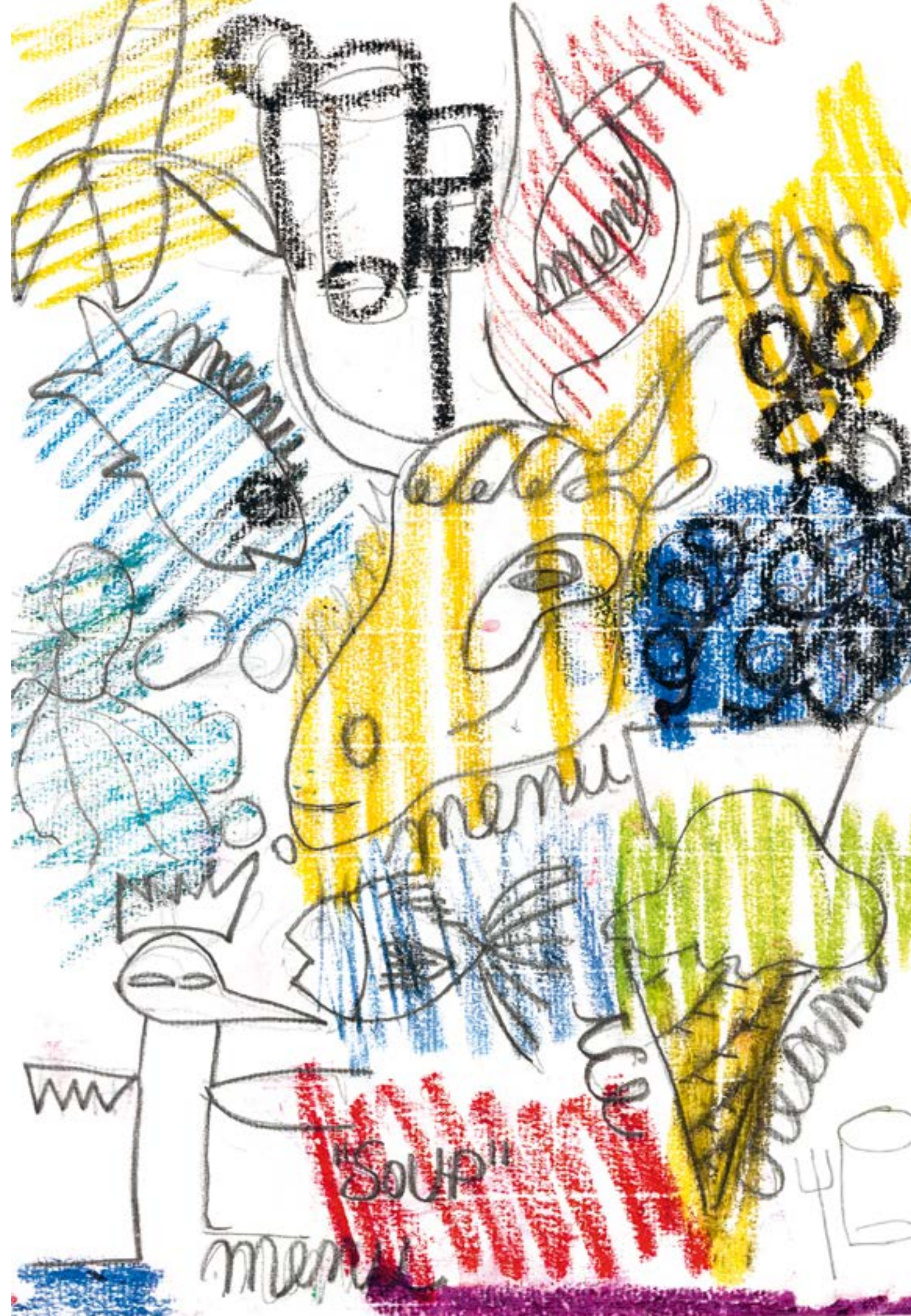
ROSÉ WINE

Corse Parallèle Casanova * 8 euros

DESSERT WINE

IGP Côtes de Gascogne 2016, Domaine de Miselle * 8 euros

Banyuls 2013, Rimage Domaine Pietri Geraud 8cl * 10 euros





Starter of the day = 12 euros

Grilled squids, herbs and garlic butter and Kalamata olives = 16 euros

Sliced raw artichokes and parmesan cheese = 14 euros

Green asparagus from Nogaret farm, lardo di Colonnata, pécorino pepato and an egg yolk cooked at 64° = 19 euros

Fish of the day carpaccio, olive oil and lemon seasoning = 16 euros
With bottarga = 4 euros

Cured meet prepared with our berkel = 17 euros



Lobster ravioli, iodine and herbs sauce = 32 euros

Our dishes are homemade
Our meat are from France
The Angus beef is from UK,
Net prices- service charge include



Meat of the day = 24 euros

Breast of poultry from the Landes area, peas and morels mushrooms = 26 euros

Angus Beef fillet, crunchy potatoes, marrow and bearnaise sauce = 31 euros

Rib of Irish beef (1000g) for 2, mashed potatoes = 82 euros



Fish of the day = 24 euros

Filet of cod flavoured with fennel, ratatouille and bouillabaisse sauce = 26 euros

Slice of meagre prepared with plankton, cockles and young leeks = 27 euros

Turbot cooked meunière style or steamed (for 2 people) = 70 euros



Mashed potatoes with «fleur de sel» = 7 euros

Home-made french fries = 7 euros

Mixed seasonal vegetables = 9 euros

Young leaves and herbs salad = 6 euros



Cheese selection from Paul Dischamp = 10 euros