



SALADS

Duck breast salad 12,5€

Sliced of cooked duck breast marinated in soy sauce and sesame seeds
carrots, cucumber, peanuts, asian rice noodles

Chicken fillet salad 13€

Marinated chicken skewers, sun dried tomatoes, red onions, french fries and salad

Squid salad 13,5€

Large slices fresh squid, seasoned with parsley, garlic, olive oil
onions sautés, fresh tomatoes, salad

Marinated Tuna salad 14,5€

Tuna fillet marinated in lemon, quinoa with crunchy vegetables

TARTS

Field 12€

Leek, onions sautés with sour cream and salad

Turf 13€

Polled beef, carrots, leeks, provincial herbs, mixed salad

Surf 15€

Salmon, spinach, zucchini, asparagus, mixed salad

TARTARES

Served with Patatas Bravas and mixed salad

Steak of French Charolais hand cut 180gr 13,9€

Gerkins, parsley, capers, and onions

Marinated yellow fin Tuna 14,5€

Lime zest, scallions, and red onions

Marinated fresh Salmon 16€

In lemon juice, scallions and pink pepper corns

PASTAs

Colombo 12,5€

Pasta with sliced in Colombo Indian spice, butternut, turnip and baby onions

Broco mode 14€

Pasta with broccoli, caramelized onions, garlic and malted yeast

Girasoli 16€

Large ravioli with ricotta cheese, cepes and sauce foie gras



prix en euros - tva incluse - service compris
paiement par carte bancaire et titres dématérialisés
acceptés à partir de 10€
nous ne prenons pas les chèques

BURGERS & MEAT

*Served with Patatas Bravas and mixed salad
Extra bacon 1€*

Beef Burger 13,9€

150gr french beef, lettuce, tomato, onions, cheddar cheese, pepper mayo

Chicken Burger 13,9€

Marinated chicken fillet with thyme, lettuce, tomato
saint nectair, garlic / thyme mayonnaise, salad

Savory Burger 15,5€

150gr french beef, salad, tomato, onions
raclette cheese, hash-brown, potatoes

Beef Tagliata 16€

Grilled minced rank steak, grana Padano
with white and red rice from Camargue IGP, candied onions

DESSERTS 6,5€

Dessert of the day ☺

Tiramisu, Italian coffee dessert made with oreo crumbs ☺

Pear tart amandine ☺

Lemon cream verrine with breton pie and whipped cream ☺

Fresh cottage cheese honey and toasted almonds

Hot lava cake, chocolate cake with hot chocolate core and English custard

Ice cream 2,5€ the ice ball

Vanilla, coffee, chocolate, mint, pistachio, strawberry
raspberry sorbet, lime

Café gourmand 7€

3 mini cakes chosen by our chef

Queso Manchego cheese 8€

Sheep cheese cube marinated with olive oil and thyme

MENUS

Ask for the menu when ordering

Sur le pouce 13,9€

Drink + dish of the day + coffee

L'entre deux 15,9€

Dish of the day + choice of dessert

Le gourmand 19€

Drink + dish of the day + choice of dessert + coffee