

Menu and suggestions



Opening hours:

From Monday to Sunday noon
from 12h to 14h & 19h to 21h

**Closed Sunday evening
and on public holidays
(except banquet)**

Annual closing

Christmas – New year Period

Our aperitifs


White / Red Martini	4.20 €
Gancia	4.00 €
Campari with soft drink	4.80 €
Porto	4.20 €
Picon & white wine	4.50 €
Pineau des Charentes	4.20 €
Pisang & Orange juice	4.80 €
Ricard	5.00 €
Kir (white wine/blackcurrant)	5.00 €
Kir Royal (Cava/blackcurrant)	7.00 €
Coupe de Cava	5.50 €
House	6.00 €
Aperitif alcohol -free (Pisang)	4.50 €

Formulas


- ❖ Dish of the day 10.50€
- ❖ Lunch (from Monday noon to Saturday noon):
starter & main course **or** main course & desert 15.50€
- ❖ Menu Discovery (starter, main course, desert) 25.00€
- ❖ Eat “à la carte” or compose your own menu:

One starter, main course, desert 35.00€
with wine included 47.00€
- ❖ **Birthday Deals**
1 free Menu for a 4 person table
1 Menu at 50% for a 2 person table


Cold Starters

- œ Foie gras cuit et son confit 13.50 €
(Duck fat liver & preserved jam)
- œ Le tartare de saumon frais dans son enveloppe de fumé 14.50 €
(Fresh salmon tartare & smoked salmon)
-  Salade Caprese (tomates, Mozzarella, câpres) 10.50 €
(Caprese Salad - tomatoes, Mozzarella, capers)

Hot Starters

- œ Le potage du jour en bol 3.00 €
(Soup of the day)
-  Le toast aux champignons 11.00 €
(Toast with mushrooms)
- œ Scampi crème d'ail et petits légumes 13.00 €
(Scampi with garlic cream & small vegetables)
- œ Le foie gras de canard poêlé et son pain d'épice moelleux 15.90 €
(Pan-fried foie gras & soft gingerbread)
- œ La poêlée de Saint-Jacques au beurre blanc citron 16.20 €
ou étuvée de chicons à la bière Betchard brune
*(Pan-fried Sea Scallop with lemon white butter
or with braised Belgian endive & « Betchard brune » beer sauce)*

Our Pasta (Tagliatelles or Penne)

- œ Poulet, brocoli, champignons et dés de tomates 12.90 €
(Chicken, broccoli, mushrooms and dices of tomatoes)
- œ Saumon fumé et Basilic 13.50 €
(Smoked salmon & Basil)
- œ Scampi et brocoli 14.00 €
(Scampi & broccoli)
-  Courgettes, tomates, parmesan, huile d'olive et pesto 12.50 €
(Courgette, tomatoes, parmesan, olive oil & pesto)

 Vegetarian Meal

Our Fish

- œ Le dos de cabillaud à la crème d'épinards 18.00 €
(Cod & spinach cream)
- œ Lasagnette de saumon aux légumes de saison 16.50 €
(Salmon & seasonal vegetables lasagna)

Our Meats

- œ Carré d'agneau sauce au thym 18.00 €
(Loin of lamb, thyme sauce)
- œ Filet de poulet gratiné Mozzarella/tomate et son jus 13.50 €
(Gratinated chicken filet with tomatoes and Mozzarella & gravy)
- œ Mignon de veau à l'estragon 18.90 €
(Veal filet mignon, tarragon sauce)
- œ Les rognons de veau sauce Beaugé 19.00 €
(Veal kidneys & Beaugé sauce)
- œ Le mignon de bœuf grillé (beurre maître d'hôtel sur demande) 15.50 €
(Roasted beef filet mignon) (beurre maître d'hôtel on demand)

Choice of homemade sauces 3.50 €

- Green peper cream, Archiduc, Bearnaise

Kids Menu at 9.50 € (max 12 years old)

Cheese croquettes or soup of the day

Chicken filet, french fries, applesauce

Ice cream

Prevention

Dear Customer, in case of an allergy to a specific ingredient, we advise you to inform us in order to avoid any complication.

Indeed, it is impossible for us to inform you in the menu about all the allergens which could be incompatible with your health.



Deserts

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| ☞ | La coupe glacée panachée (deux boules au choix)
<i>(Ice cream, 2 scoops of your choice)</i> | 6.00 € |
| ☞ | Les quenelles de mousses au chocolat
<i>(Dumplings of chocolate mousse)</i> | 6.20 € |
| ☞ | La Dame Blanche ou Noire
<i>(Vanilla or chocolate ice cream, hot chocolate sauce & whipped cream)</i> | 6.50 € |
| ☞ | La coupe Brésilienne
<i>(Vanilla & Mocha ice cream, roasted nuts, caramel sauce & whipped cream)</i> | 6.50 € |
| ☞ | La palette de sorbets
<i>(4 scoops of different kinds of sherbets)</i> | 7.00 € |
| ☞ | La coupe vacherin au spéculoos
<i>(Vanilla ice cream, speculoos & meringue)</i> | 7.50 € |
| ☞ | La coupe glacée spéciale (sans sucre ou sans lactose)
<i>(Special Ice cream sundae (sugar free or lactose free))</i> | 7.00 € |

Hot Deserts

(Please ask for it when taking the orders for the meal)

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| ☞ | La crème brûlée maison
<i>(Homemade Crème Brulée)</i> | 6.00 € |
| ☞ | Le sabayon | 8.00 € |
| ☞ | Le sabayon et sa boule de glace
<i>(Sabayon & scoop of ice cream)</i> | 9.00 € |

Price are expressed in Euros
Service (16%) & VAT (12%) included.