

## Menu

Starter and main dish or main dish and dessert 20€

Starter, main dish and dessert 25€



A starter, a main course, or a dessert we suggest? Ask for our slate...

## Starters . 8 €

Oven-grilled smoked haddock and cauliflower flavored with curry  
Squash "Baba Ghanouj" with fresh goat cheese, pine nuts and zaatar  
Tender squid in ink sauce, eggplant, tomato and fresh coriander – suppl. 2€  
Crostoni of the day, arugula salad

## Main dishes . 15 €

Braised pork belly, cold pressed potatoes with fresh herbs  
Knife-cut Aubrac beef tartar, home-made French fries and green salad  
Half-cooked salmon caramelized with honey, rice cream and lime – suppl. 3€  
Sea-bream tartar, Tahitian style, carrots and soy  
The dish of the day

## Cheese and desserts . 8 €

Choice of a cheese from Picardy, green salad  
Unstructured lemon tart  
Macaron filled with lime mascarpone cream and raspberries – suppl. 2€  
Milk chocolate mousse, served out of a jug  
Assortment of ice-cream and sherbets

## Only for lunch *from tuesday to friday*

Dish of the day, salad, coffee with an assortment of desserts 19€  
Dish of the day, salad, coffee with an assortment of desserts, glass of wine 22€

## Gourmand corner

Foie gras seasoned with cognac, preserved peach 16€  
Our tin of sardines "sardinillas 14/18", toast and salad 16€

Fish and Chips of deep-fried John Dory, tartar sauce 24€  
Beef hamburger with Brie cheese, home-made French fries and salad 17€

Coffee or tea with an assortment of desserts 7€  
Infusion or chocolate with an assortment of desserts 8€

## Hot pans

Angus beef sirloin, spiced onions and fresh coriander seasoning (250 gr.) 24€  
Roasted duck breast, roasted peach (300 gr.) 25€  
Served with baby potatoes or fresh green beans sautéed with duck grease

## Salade

Caesar salad 19€  
Farm-raised chicken breast breaded with hazelnuts, creamy anchovy dressing, tomatoes, croutons and young sprouts salad

Niçoise salad 19€  
Minute cooked red tuna served rare, green beans, soft-boiled egg  
cherry tomatoes, red onions

## Out of the oven pans

Snails in a casserole with garlic and parsley 9€  
"Dauphiné" ravioli grated with Brie cheese, salad 13€

---

Child menu (12 years old maximum) . 10€

Pan of fried eggs with cream and cheese, home-made French fries  
Milk-chocolate mousse and choice of syrup



## COVID SPECIAL MEASURES

To ensure your safety and that of our staff, we thank you to apply the following guideline:

- As far as possible, avoid circulating in the establishment,
- To move around, wearing a mask is compulsory,
- Favor payment at your table,
- Wash your hands on arrival, when entering and leaving the toilets, as well as on your departure.

Hydroalcoholic gel is available.

The following measures are strictly observed for your safety:

- Simplification of our catering offer,
- Set up of a distance of at least one meter between each group of customers.
- The toilets are cleaned before and after each service with virucidal products.
- All surfaces are cleaned with virucidal products.
- The door handles are cleaned with virucidal products every two hours.
- The table linen is machine washed at 60 ° C, then ironed.
- Dishes, glasses and cutlery are machine cleaned at 80 ° C.
- Our service personnel wear masks and visors during their fitting and service.
- Our service personnel wash their hands every half hour.
- We have increased and reinforced the frequency of cleaning in all our premises.

For safety reasons, salt and pepper shakers, ashtrays, and all other utensils are not displayed on the table. Do not hesitate to contact us.

Thank you for taking into consideration the efforts related to all these health constraints. Our staff makes every effort to satisfy you.

