



Dear vegetarian friends – we're happy to adapt our dishes to suit you. Just ask! 

Starters to Share (or not)

- **Mixed Charcuterie & Cheese Board**
For 2 9.90€
For 4 17.90€
- **Charcuterie Board**
For 1 6.50€
For 2 8.90€
For 4 16.90€
- **Country Terrine with Duck & Prunes**
For 1 6.50€
For 2 9.50€
For 4 16.50€
- **Heirloom tomatoes, pesto and burrata** 8.00€
- **6 Snails from « L'escargotière du Choquel »** 9.00€

Main Courses

- **Classic beef tartare** 16.50€
Fries and salad
- **Butcher's cut,** see the board
(Tellicherry Black Pepper sauce, or Béarnaise, or « Maître d'hôtel » butter)
Fries and salad
- **Tortiglioni, vegetables coulis, burrata, cured ham** 16.50€
- **Salmon tartare with lime and cucumber** 19.00€
Fries and salad
- **Potjevleesch « Carbonnade-Style »** 17.50€
Fries and salad
- **Pulled Beef Burger** (Slow-cooked chuck for 5 hours, onion compote, cheddar, bacon, BBQ sauce)
Fries and salad 17.90€
- **Goat Cheese Burger** (Honey mayonnaise, onion compote, minced beef steak, tomatoes, goat cheese)
Fries and salad 17.50€
- **Dish or Fish of the Day** see the board

Desserts

- **Profiterole** 7.50€
- **Molten Chocolate Cake, praline** 8.00€
- **Crumble of the moment** 7.50€
- **Gourmet Coffee or Tea**
(served with a selection of mini desserts) 8.50€
- **Gourmet Dessert Plate** 8.00€
- **Dessert of the Day** see the board

Children's Menu

(under 10 years old)

9.90€

Syrup with water, apple juice, or ¼ Vittel

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Minced beef steak, Fish or Carbonara Pasta

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One scoop of ice cream

Business Lunch Menu

(weekday lunchtimes only, excluding weekends and holidays)

- **Starter of the Day + Dish of the Day** 16.50€
- **Dish of the Day + Dessert of the Day** 16.50€
- **Starter of the Day + Dish of the Day + Dessert of the Day** 20.00€

Extra sauce : (Pepper, Béarnaise, maître d'hôtel butter)

0.80€