



THE ESSENTIALS

Scallop ceviche	13.00€
Semi-cooked foie gras terrine, dried fruit chutney	19.00€
Bordelaise snails	14.00€
Duo of half scallops, spinata, pesto and grilled vegetables	14.00€
Aubergine tatin, cream cheese and candied tomato	14.00€

TO SHARE

Pan-fried squid with parsley	13.00€
Slate of Duroc de Batallé ham (100g),	12.00€
Chorizo arancini (fried risotto balls)	10.00€

OUR SALADS

	Small	Large
Arugula salad with fresh goat cheese, pesto, tomatoes and walnuts	7.00€	12.00€
Buddha bowl (Vegetarian)	10.00€	14.00€
Chicken bo bun	10.00€	14.00€
Tomato and burrata medley	10.00€	15.00€

SURE VALUES €16.00

Gascon beef cheeseburger, sheep's cheese
Crispy chicken cheeseburger, sheep's cheese
Vegetarian cheeseburger, potato pancake, sheep's cheese
Roasted Camembert, pancetta, fries, salad

OUR MEATS

Beef tartare (180g)	Single 17.00€	Double 29.00€
Pan-fried duck breast with smoked fleur de se	Half 17.00€	Whole 29.00€
Butcher's cut with Madeira sauce and shallots		17.00€
Rib-eye steak with shallots (approximately 350g)		25.00€
Rib-eye steak with porcini mushrooms (approximately 350g)		30.00€
Veal T-bone with four-spice sauce and honey		24.00€

OUR FISH

Mediterranean pan-fried squid	18.00€
Scallop skewers with gratinated chorizo butter	22.00€

OUR DESSERTS AND CHEESES

Vanilla crème brûlée	9.00€
Seasonal fresh fruit salad	8.00€
Profiteroles*	8.50€
Lemon crème brûlée style	8.50€
Chocolate fondant with vanilla ice cream*	9.00€
Gourmet coffee or tea without liqueur	9.00€
Gourmet coffee or tea with liqueur	9.00€
Sheep cheese platter, black cherry jam	9.00€
Cheese platter	9.00€

Dessert to be ordered at the start of the meal*

Ice cream flavors of your choice: vanilla, chocolate, coffee, pistachio, Coconut, Mint chocolate, rum raisin, salted butter caramel, strawberry, raspberry, blackcurrant, lemon
One flavor cup 3.00€
Two flavor cup 6.00€
Three flavor cup 7.00€
Chocolate or Liège coffee 8.50€
Colonel cup 9.00€
Bounty cup 8.50€
Peach Melba cup 8.50€

All our prices are net and include service.





MENU TRADITION 27.00€

Scallop ceviche,
eggplant tatin, cream cheese and candied tomato

Semi-cooked foie gras terrine, dried fruit chutney (extra 6 euros)

Beef tartare prepared by us (Approx. 180 g)
Half duck breast with smoked fleur de sel
Mediterranean pan-fried squid

Rib-eye steak or scallop skewer (extra 6 euros)

Seasonal fruit salad
Profiteroles *
Peach melba cup
Lemon crème brûlée style
Sheep's cheese, black cherry jam

Desserts to be ordered at the start of the meal*

PISTOU MENU

Lunchtime only from Monday to Friday, except on public holidays

Starter/main course/dessert 18.00€
Starter/main course or main course/dessert 15.00€
Daily special 12.00€

Starter of the day
Arugula salad with fresh goat cheese
Charcuterie platter
Chicken bo bun or Buddha bowl (vegetarian)

Meat of the day Market fish Piece of beef with shallots, fries and salad
(extra 3.50€)

Dessert of the day
Fresh fruit salad
Chocolate fondant
2 scoops of ice cream
Gourmet coffee (€3 extra)

CHILDREN'S MENU 12 EUROS (under 12 years old)

Duck Graton or Serrano Platter
Fried Minced Steak or Fried Nuggets
Ice Cream or Fruit Salad or Chocolate Cake
SURPRISE

All our prices are net and include service.

