



LA CARTE

Starters

- * Egg with wasabi mayonnaise, trout roe and crispy onions 9€
- * Chilled zucchini with basil, buffalo campana mozzarella  10€
- * Country terrine with chicken liver and dried fruits, served with pickles 13€
- Cretan salad, sardines rillettes 11€
- Vintage sardines in organic olive oil, maison J-C David® 14€

Mains

- * Sea bream fillet, wild rice, cucumber with nuoc mam, pineapple virgin sauce, peanuts 25€
- * Basil chicken skewer, cold caponata, wild rice and herb yogurt 23€
- * Salers flank steak, fries, piquillo pepper sauce or tarragon mayonnaise 26€
- Grilled prawn salad, melon, watermelon, feta, olives, orange/mint vinaigrette 21€
- Stuffed tomato and zucchini, scamorza, wheat, candied lemon, pesto  20€
- Grilled octopus, cold caponata, fregola sarda with herbs, piquillo pepper sauce 28€
- Pork sausage, tarragon mayonnaise, fries and salad 19€
- Salers beef tartare, French fries and salad 23€
- Cantal cheese Burger, French fries 23€
- Salers prime rib, fries, piquillo pepper sauce and tarragon mayonnaise (+/- 1kg) 85€

Cheeses

Bleu d'Auvergne, Saint-Nectaire fermier, Cantal Entre-deux, Sainte-Maure de Touraine.

- Cheese plate, two cheeses from our selection 10€
- Cheese board, four cheeses 17€

Desserts

- * Pear clafoutis 10€
- * French toast, salted caramel 11€
- * Chocolate mousse, cocoa crumble 11€
- * Vanilla Crème Brûlée 11€
- * Chocolate fondant, coffee ice cream, caramelized hazelnuts 11€
- Coffee « gourmand » 12€
- Tea *Mariage Frères*® « gourmand » 13€
- Coffee baba *Piemme*® 7€

SET MENU

Starter / Main course Or Main course / Dessert 32€

Starter / Main course / Dessert 39€

Selection available from items marked with an asterisk *

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Allergen information is available upon request

