



La Carte



Starters

Country terrine with chicken liver and dried fruits, pickles	12€
Salmon tataki , fennel and cabbage salad with sesame,, apple, sriracha mayo	13€
Œuf mayonnaise , wasabi, trout roe, crispy onions	9€
Vintage sardines in organic olive oil	13€

Mains

Marinated chicken salad , roasted apricots, grilled zucchini, almonds, feta	22€
Roasted eggplant , feta yogurt, herbed bulgur, zaatar, pomegranate 	20€
Toast with Saint-Marcellin cheese roasted with honey and thyme, salad 	19€
Salmon tataki , fennel and cabbage salad with sesame,, apple, sriracha mayo	25€
Pork tenderloin , ratatouille, sautéed potatoes poultry jus	24€
Salers flank steak , fries, BBQ sauce <u>Or</u> salsa verde	26€
Salers beef tartare , fries and salad	23€
Cantal cheese burger , fries	22€
Salers prime rib , fries, BBQ sauce and salsa verde (+/-1kg)	85€

Cheeses

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

Cheese plate, two of the cheeses	9€
Cheese board, four cheeses	16€

Desserts :

Pear clafoutis	9€
Fresh fruits salad, lemon and verbena infusion	11€
Chocolate fondant, coffee ice cream, caramelized hazelnuts	10€
Chocolate mousse, cocoa crumble	11€
Vanilla Crème Brulée	11€
Coffee « Gourmand »	12€
Tea <i>Mariage Frères</i> ® « Gourmand »	13€
Coffee baba <i>Piemme</i> ®	7€

Net price tax and service included. Kitchen open from 12am to 3pm and from 7pm to 10pm

