

Daily's special **18,00 €**

*Starter and main dish*

or

*Main dish and dessert*

Daily's special **22,00 €**

*Starter, main dish and dessert*

(available at lunchtime only)

*Ask for the chef's suggestion*

*A table!*



## MENU à la carte

### Starter

Salmon tartare / Duo de saumon en tartare – 11,00 €

With salad

Marinated goat cheese / Chèvre mariné – 9,50 €

With salad and roasted bread

Vegetable soup of the week / Gaspacho du moment – 9,00 €

Served cold

Starter of the week / Entrée du moment – 9,50 €

### Main Dish

#### SALADE REPAS

Cesar salad / Salade César – 19,50 €

Salad, tomatoes, eggs, red onions, black olives, fried chicken, parmesan cheese and roasted bread

Burrata salad / Salade fraîcheur – 19,00 €

Salad, vegetables, burrata with pesto and coppa

Poké bowl with meat or fish / Poke bowl viande ou poisson – 21,00 €

Salad, sushi rice, vegetables, smoked salmon or trout or fried chicken

#### CLASSIQUE

Roasted St Marcellin cheese, honey and herb de Provence – 19,50 €

/ Saint Marcellin rôti, miel et herbes de Provence

With salad, charcuterie and homemade French fries

Roasted Camembert cheese, honey and herb de Provence – 19,50 €

/ Camembert rôti, miel et herbes de Provence

With salad, charcuterie and homemade French fries

Roasted goat cheese, honey and herb de Provence – 19,50 €

/ Chèvre rôti, miel et herbes de Provence

With salad, charcuterie and homemade French fries

## Viandes

*Butcher's piece of the week / Pièce du boucher du moment* – **26,00 €**  
(origine France)

*Grilled Pork Chop 300g / Côte de cochon Française* – **25,00 €**  
(origine France IGP)

*Duck breast skewer / Brochette de magret de canard* – **27,00 €**  
(origine France IGP)

*Baron of lamb / Baron d'agneau* – **28,00 €**  
(origine France)

*Burger of the week / Burger du moment* – **19,50 €**  
(steak haché black angus)

*Chicken burger / Burger poulet* – **19,00 €**  
(poulet pané)

*Pepper sauce, roquefort cheese sauce or honey sauce* – **3,50 €**

All of our meats are served with salad, vegetables and homemade French fries

## Poisson frais

*Grilled fish according to arrival / Selon arrivage* – **25,50 €**

*Prawn skewers / Brochettes de Gambas* – **25,00 €**

The fish is served with salad, vegetables and rice

## Homemade dessert

*Tiramisu of the week / Tiramisu du moment* – 9,00 €

*Chocolate dessert / Douceur au chocolat* – 9,50 €

*Dessert of the week / Dessert du moment* – 9,00 €

*Fruit delight / Délices aux fruits* – 9,00 €

*Coffee and sweets / Café gourmand* – 9,50 €

*Ice cream of the week / Coupe glacée* – 9,50 €

*Scoop of ice cream / Boule de glace* – 3,00 €

### **The kid's menu – 13,00 €**

Syrup with water + ground beef steak or fried chicken or ham,  
with homemade French fries + little dessert or a scoop of ice cream

### **Végé / Végan**

## Plat

*Vegetarian or vegan burger / Burger végété ou végétan* – 17,50 €

Vegetarian or vegan bread, soy steak,  
salad and homemade French fries

*Mixed salad / Salade composée* – 16,00 €

Salad, vegetables, roasted bread and sesame seeds