



## Our suggestions of the



**Green** asparagus cream, citrus oil and hazelnut crumble 10€

**Burrata, artichoke cream,**  
Mango vinaigrette, waffle tuile 9€

**Veggie salad** €9 (main course €18)  
(organic green lentils, vinaigrette with toasted rapeseed oil, fresh goat cheese, citrus fruits and hazelnuts)

**Sea bream fillet**, bouillabaisse jus, fondant potatoes and aioli 23€



**Seared octopus, hummus,**  
Chorizo and virgin sauce 27€

**Angus beef hanger steak**, emulsion of a Béarnaise and homemade potatoes 26€

**Steak of leg of lamb breaded with mustard and**

Fresh herbs, vegetables of the moment 26€

**Raw Charolais beef tartare** or  
"Caesar"  
Sautéed apples 22€

**Plate of seasonal vegetables** (Vegan)

**Assortment** of cheeses 9€

**Cottage cheese** 7€

**Strawberry tartlet**,  
Lemon/yuzu mousseline 9€

**The "Choco-pop"**  
(chocolate cream, popcorn ganache, gavottes) 9€

**Ice Creams and Sorbets** 2€ per  
scoop  
(chocolate, vanilla, lemon, strawberry, coffee, caramel, pear, mint-chocolate)

**Gourmet Coffee or Tea** 9€  
(chocolate mousse, mille-feuille, tartlet)

## OUR COMMITMENTS

Our chef, Sylvain Gerboud will be able to adapt to your diet, whether it is vegan, vegetarian or intolerance to a product. Our dishes are made from fresh and quality products. List of allergens on request

We have banned products from endangered species, we favor eco-labelled, organic or local products.

All our food waste is sorted, collected and composted locally thanks to the Alchemists



Rebel Recipe, 100% plant-based dish based on a seasonal vegetable



The Chef's favourite

## THE TRENDY FORMULA

*The "Trends of the Week" formula is developed by our chef, Sylvain GERBOUD. We select fresh and quality products to delight your taste buds*

Starter + Main course + Dessert 29€  
Main Course + Dessert 25€

Main course only 19€

Starter + Main Course or

Starter or Dessert 8€

**Menu for Juniors** (up to 12 years old): One main course + one dessert 13€

## TRENDS OF THE WEEK

**Asparagus, ham and Roquefort**  
quiche

**Niçoise style** salad

**Veal stir-fry with chorizo**  
And rosemary, Linguine

**Fish from the auction**, herb salsa,  
Eggplant caviar

**The cheese** of the moment

**Vanilla panna cotta, crumble and**  
Strawberries with fresh mint

**Chocolate fondant pie, coconut**  
sorbet