

CAP QUEST

Our suggestions of the



Roasted early carrots in salad, Salsa de topes, Greek yogurt 9€

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

Caesar salad
(romaine, parmesan, croutons, chicken, anchovy sauce) 9€ (main course 18€)

Gravlax salmon, celery, Granny apple and blinis 10€ (main course 20€)

Vegetarian Bowl 9€ (main course 18€)
(quinoa, avocado, grapefruit, egg, cashews, ginger/lime dressing)

Seared cod fillet, buttons Artichokes and ricotta 24€

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



Seared octopus, hummus, Chorizo and virgin sauce 27€

Angus beef flank steak marinated in chimichurri, Pressed potatoes with tartufata 26€

Dombes duckling fillet with red pepper From Kampot, vegetables of the moment 22€

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

Plate of seasonal vegetables (Vegan) 20€

Assortment of cheeses 9€

Cottage cheese 7€

Pavlova with apricots and rosemary 9€

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, apricot)

Gourmet Coffee or Tea 9€
(chocolate mousse, pavlova, 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

Tomato, coppa and goat cheese bruschetta

Salad with duck gizzards confit, Smoked duck breast and croutons

Roasted rack of pork with sage, Sweet potato mousseline

Fish from the auction, mussel cream, Julienne vegetables

The cheese of the moment

Chocolate fondant, vanilla ice cream

Liège coffee cup