

CAP QUEST

Our suggestions of the



Aubergine rolls, pesto rouge

Vegetable cream with chives 9€

Iced peavelouté, lemon zest,
Burrata and almonds 9€

Mixed salad with smoked duck breast,
Ossau-Iraty, apples, tomatoes
Cherries and pine nuts €9 (main course €18)

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

Veggie Poke Bowl 9€ (main course 18€)
(Organic bulgur, roasted zucchini, olives,
watermelon, feta, tomatoes, mint)

Seared prawns, zucchini marinated in orange,
guacamole,
Spicy tomato coulis 27€

Cod fillet , beurre blanc, mushroom duxelle and
parmesan crumble 26€

Chef's Burger 18€ (brioche bun, chicken, crushed
tomatoes, pesto, mozzarella)

Grilled Angus Hanger Steak , Herb Butter,
Homemade Potatoes 26€

Duckling fillet, nectarines,
Vegetables of the moment and new potatoes 22€

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

Plate of seasonal vegetables (Vegan) 20€

Assortment of cheeses 9€

White wine 7€

Pavlova with roasted apricots with honey
9€

Finger shortbread with raspberries,
Milk chocolate opaline 9€

Variation of mousses 3 chocolates 9€

Ice Creams and Sorbets 2€ per scoop
(Chocolate, vanilla, lemon, strawberry,
coffee,
caramel, pear, blood orange)

Gourmet Coffee or Tea 9€
(Chocolate mousse, panna cotta, raspberry
shortbread)

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€

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

Starter + Main Course or

Starter or Dessert 8€

TRENDS OF THE WEEK

Salmon rillettes with herbs

Mixed salad Niçoise style

Chicken supreme with tarragon, risotto

Mussels of bouchots à la marinière,
Homemade fries

The cheese of the moment

Crushed strawberries,
Vanilla espuma and crumble

Raspberry chocolate mousse