



# MENU



TERROIR & CHEESES

Opening  
hours

7 pm 10 pm

## STARTERS

**Homemade falafel**  **8**  
with basil cream

**Vegan tabbouleh**  **8**  
Organic black tapenade  
espuma 


**Swordfish carpaccio** **9**  
Organic delight of  
zucchini and almond



**Quinoa salmon tataki** **10**  
With pesto, Shoyu garlic

**Watermelon,**  **10**  
**Tomato Feta Gazpacho,**  
Black Olive Tapenade


 *Veggie*  *gluten free*  
 *Dish with cheese*


## TIMELESS DISHES

**Salad style Caesar**  **17.5**  
Fried chicken, egg, Parmesan  
cream sauce with lemon from  
Menton


**Tomato and burrata salad**  **19**  
Organic green tapenade 


**Burger steak & home fries**  **19.5**  
Barbecue sauce


**Piece of Beef & home fries**  **21**  
French tartare sauce or  
barbecue

**Ravioli garnished with Comté  
cheese - Sauce of your choice**  **16**  
Organic red bell pepper dip **16**  
Organic sun dried tomatoes  
spread **16**  
Basil cream **17.5**  
Parmesan cream sauce with  
lemon Menton **17.5**  
Black truffle olive oil sauce **19**  
Garlic and summer truffle  
cream **19**

## SEASONAL DISHES

**Linguine pasta**  **18**  
With roasted vegetables,  
garlic cream and summer  
truffle

**Chef's cordon bleu**  **20**  
Home-made purée,  
Parmesan cream sauce  
with lemon from Menton

**Salmon steak** **22.5**  
Roasted tomatoes   
green vegetables, IGP  
Menton lemon mayonnaise

**Seared tuna** **22**  
Sweet aioli, tempura

**Poultry medallion** **20**  
**stuffed** with black  
tapenade and cream of  
cep with estragon

## CHEESES

**Sainte-Maure cream** **8**  
With olive and apple  
confit

**Plate of 3 cheeses** **10**  
Selection of the day

## TO SHARE

Cheese Board  **12 | 21**

Charcuterie Board **12 | 21**

Mixed Board  **12 | 21**

## DESSERTS

**Snow eggs**  **8**

French lemon curd

**Profiteroles** **8.5**

Chocolate spread with crunchy  
speculoos, vanilla ice cream

**Fruit tart** **9**

Organic Apricots jam with  
Calissons

**Meringue, raspberry jam** **8**

Chocolate nougat mousse

**Dark chocolate brownie** **9**

Calisson apricot jam

**Gourmet coffee or tea** **9**

## MENUS

**CHILDREN'S MENU  
(-12 YEARS) €12.5  
A MAIN COURSE,  
DESSERT, AND DRINK.**