



LUNCH

Monday to Sunday
From 12pm to 2pm

It starts here!

Dauphiné Ravioli 
(Cream of Comté cheese -
Chlorophyll of herbs)

€10

Mimosa Egg 
(Basil and Lime
Mayonnaise - Chicken
Poutargue)

€6

Cream of Pea Soup 
(Refreshed with Mint - Haddock -
Croutons)

€7

Chef's favorite


Homemade Smoked Salmon
(Thai sauce - Timut pepper)

€14

Roast Saint Marcellin 
(Toast with candied garlic)

10mn cooking time

€12

Oysters from Le Bassin
(Maison Dupuch - Les parcs
de l'Impératrice)

6 pieces – €12

9 pieces – €18

12 pieces – €24

Continue with...

Fresh Tagliatelle 
(Pesto – Sping
vegetables)

€18

Butcher's Piece
(Fresh Chips - Sucrine)

€25

Braised Pork Chops
(Homemade mashed potatoes -
Hearty gravy - Pickles mustard)

€23

Back of Hake
(Roasted leeks- Hazelnut
crumble)


€24

Pepper in Barigoule 
(Soft-boiled egg)

€23

Caesar Salad with a capital C
(Romaine salad - Crunchy
chicken - Candied cherry
tomatoes - Croutons -
Parmesan - Anchovy fillet))

€21

Roasted Cauliflower 
(Artichoke heart purée -
Tetragonia chlorophyll -
Lemon zest - Graffiti cabbage
pickles)

€18

Chef's favorite




Wait this isn't over !

Cheese Trilogy
(Chef's selection)

€15

**Poached Pear
'Belle Hélène' Style**
(Chocolate sauce - Caramelised
almonds)

€12

Pavlova
(Seasonal fruit)

€9

Gourmet Coffee

€8

Crème Brulée Coffee

€8

Cookie Dough
(Hazelnut ice cream)

8 mn cooking time

€10

Chef's favorite






DINNER

Monday to Sunday
From 7pm to 10pm



It starts here!

Dauphiné Ravioli 
(Cream of Comté cheese -
Chlorophyll of herbs)

€10

Mimosa Egg 
(Basil and Lime
Mayonnaise - Chicken
Poutargue)

€6

Cream of Pea Soup 
(Refreshed with Mint - Haddock -
Croutons)

€7

Chef's favorite


Homemade Smoked Salmon
(Thai sauce - Timut pepper)

€14

Roast Saint Marcellin 
(Toast with candied garlic)

10mn cooking time

€12

Oysters from Le Bassin
(Maison Dupuch - Les parcs
de l'Impératrice)

6 pieces – €12

9 pieces – €18

12 pieces – €24

Continue with...

Fresh Tagliatelle 
(Pesto – Sping
vegetables)

€18

Butcher's Piece
(Fresh Chips - Sucrine)

€25

Braised Pork Chops
(Homemade mashed potatoes -
Hearty gravy - Pickles mustard)

€23

Back of Hake
(Roasted leeks- Hazelnut
crumble)


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(Soft-boiled egg)

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(Romaine salad - Crunchy
chicken - Candied cherry
tomatoes - Croutons -
Parmesan - Anchovy fillet))

€21

Roasted Cauliflower 
(Artichoke heart purée -
Tetragonia chlorophyll -
Lemon zest - Graffiti cabbage
pickles)

€18

Chef's favorite




Wait this isn't over !

Cheese Trilogy
(Chef's selection)

€15

**Poached Pear
'Belle Hélène' Style**
(Chocolate sauce - Caramelised
almonds)

€12

Pavlova
(Seasonal fruit)

€9

Gourmet Coffee

€8

Crème Brulée Coffee

€8

Cookie Dough
(Hazelnut ice cream)

8 mn cooking time

€10

Chef's favorite






Young Gourmets' menu

MAIN COURSE

**Fish of the day
or
Crunchy Chicken**

SIDE

Potatoes
Or
Mashed potatoes

DESSERT

**Ice cream
(flavor of the day)
or
Strawberries with Whipped
Cream**

SOFT

€12





Allergens

References

- | | | | | | |
|---|----------|----|-------------|----|-----------|
| 1 | Lactose | 6 | Nuts | 11 | Shellfish |
| 2 | Gluten | 7 | Buckwheat | 12 | Seafood |
| 3 | Sulfites | 8 | Crustaceans | 13 | Fish |
| 4 | Mustard | 9 | Celery | 14 | Sesame |
| 5 | Eggs | 10 | Soy | | |

Allergens



Starters

Dauphiné Ravioli 
(Cream of Comté cheese -
Chlorophyll of herbs)

1 2

Mimosa Egg 
(Basil and Lime
Mayonnaise - Chicken
Poutargue)

4 5 9

Cream of Pea Soup 
(Refreshed with Mint - Haddock -
Croutons)

1 2 13

Homemade Smoked Salmon
(Thai sauce - Timut pepper)

1 3 13 10

Roast Saint Marcellin 
(Toast with candied garlic)

10mn cooking time

1 2 3

Oysters from Le Bassin
(Maison Dupuch - Les parcs
de l'Impératrice)

11 3

Main courses

Fresh Tagliatelle 
(Pesto - Sping
vegetables)

1 2 6

Butcher's Piece
(Fresh Chips - Sucrine)

9

Braised Pork Chops
(Homemade mashed potatoes -
Hearty gravy - Pickles mustard)

1 3 4 9 10

Back of Hake
(Roasted leeks- Hazelnut
crumble)


1 2 3 6 13

Pepper in Barigoule 
(Soft-boiled egg)

1 3 5

Caesar Salad with a capital C
(Romaine salad - Crunchy
chicken - Candied cherry
tomatoes - Croutons -
Parmesan - Anchovy fillet))

2 3 4 5 9 13

Roasted Cauliflower 
(Artichoke heart purée -
Tetragonia chlorophyll -
Lemon zest - Graffiti cabbage
pickles)

3

Cheese Trilogy
(Chef's selection)

1 3

**Poached Pear
'Belle Hélène' Style**
(Chocolate sauce - Caramelised
almonds)

6 10

Pavlova
(Seasonal fruit)

1 5

Gourmet Coffee

1 2 5

Crème Brulée Coffee

1 5

Cookie Dough
(Hazelnut ice cream)

8 mn cooking time

1 2 5 6