

Sharring Platters :

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| Board of matured cheeses selected by our cheese expert Joseph d'Hondt | 16 € |
| Artisanal cold cuts from Louis ospital house | 17 € |
| Mixed board of matured cheeses and artisanal cold cuts | 18 € |

Starters :

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| Multicores tomatoes, creamy burrata, basil and pine nuts | 15 € |
| Tuna tartare with yuzu | 16 € |
| Semi cooked duck foie gras with spices, fruits chutney | 18 € |
| 6 snails, «very large» caliber | 19 € |
| Small sardines in a tin, seaweed butter (to share) | 16 € |
| Mimosa eggs, caviar Petrossian | 27 € |

Main courses :

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| Seasonal vegetables casserole | 15 € |
| Baked Rigatoni with Brie de Meaux PDO | 17 € |
| Cereal salad, (lentils, quinoa, black rice), spring vegetable | 19 € |
| Chicken clun sandwich, french fries | 20 € |
| Croque Monsieur, mustard from Meaux PDO with pastrami | 20 € |
| Caesar salad | 22 € |
| Niçoise salad with semi-cooked tuna | 23 € |

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| Cod Fish and chips, tartare sauce | 25 € |
| Seabass fillet, sweet potatoes mousseline and cabage Pak Choi | 28 € |

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| Beef carpaccio, pesto basil, parmegiano, french fries | 20 € |
| Classic raw beef tartare, french fries | 23 € |
| Local cheese burger : prepared with mustard and brie de Meaux PDO | 23 € |
| Chicken breast, zucchini spaghetti with red lentils and satay, cashew nuts | 27 € |
| Grilled beef tenderloin 180grs, mashed potatoes, brive mustard with grape | 35 € |
| Must condiments | |

Desserts

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| Artisanal ice cream and sorbets from Philippe Faure (2 scoop) <i>Vanilla, chocolate, salted caramel, cofee, strawberry, raspberry, mango, lemon, passion fruits, milk flower</i> | 8€ |
| Tiramisu coco | 10 € |
| Crème brulée with vanilla Madagascar Bio | 10 € |
| Lava cake Guanaja chocolate, vanilla ice cream | 12 € |
| Strawberry basil salad | 13 € |
| Red fruits salad with milk flower ice cream | 15 € |
| Gourmet cofee | 11 € |
| Tea / hot chocolate / gourmet capuccino | 13 € |

Market menu (served from Monday to Friday excluding public holiday)

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| Starter / main or main /dessert | 29 € |
| Starter / main /dessert | 35 € |

Children's menu (Only for child under 12 years old) **14 €**

Nuggets or steak, fries,
one scoop of ice cream, syrup and water

Breakfast **12 €**

Freshly squeezed fruit juice, hot beverage, pastry, bread, butter
and jam

Please inform your waiter of any allergies you may have before placing your order,

*all our dishes are home made,
Net prices in euros, service included (taxes and service charge),
all our Bovin is french origin,*