

Sharing platters :

Board of matured cheeses selected by our cheese expert J d'Hondt	15 €
Artisan cold cuts from the Louis Ospital house	16 €
Mixed board of matured cheeses and artisanal cold	17 €

Starters :

Broccoli guacamole with roasted vegetables	11 €
Creamy zucchini soup, fresh goat's cheese	13 €
Thin shrimp ravioli , lemon foam	15 €
Semi-cooked Duck Foie Gras with spices , Fruits chutney	18 €
6 Burgundy snails,very large caliber 6	19 €
Small sardines in a tin , seaweed butter (to share)	16 €
Mimosa eggs , caviar Petrossian	26 €

Main courses :

Seasonal vegetables casserole	15 €
Baked Rigatoni with Brie de Meaux PDO, (extra fresh truffles +12€)	16 €
Cereal salad , (lentils, quinoa, black rice) , spring vegetables	19 €
Caesar salad	21 €
Niçoise salad with semi-cooked tuna	21 €
Cod fish and chips, tartare sauce	24 €
Seabass fillet, creamy wild garlic polenta	27 €
Monkfish fillet, peas , shellfish foam	29 €
Duck leg Parmentier, green salad	18 €
Classic raw beef tartare, french fries	22 €
Local cheeseburger: prepared with Mustard and Brie de Meaux PDO	23 €
Chicken breast supreme , asparagus, mimolette petal, hazelnuts shards	26 €
Grilled beef tenderloin, mashed potatoes, brive mustard with grape must condiments	34 €

Desserts

Ice cream and sorbets (2 scoops) <i>Vanilla, chocolate, caramel fleur de sel, coffee, mango, lemon, strawberry, raspberry, passion fruits</i>	8€
Tiramisu	9 €
Creme brûlée with organic Madagascar vanilla Bio	10 €
Lava cake Guanaja chocolate, vanilla ice cream	12 €
Strawberry rhubarb tartlet	12 €
Saint Honoré	12 €
Gourmet coffee	11 €
Tea / hot chocolate / gourmet cappuccino	13 €

Market menu (served from monday to friday excluding public holidays)

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

Children's menu (only for child under 12 years old)

14 €

Homemade nuggets or minced steak, fries,
One scoop of ice cream, syrup and water

Breakfast

12 €

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

Thank you for informing your waiter of any allergies before placing your order.

*All our dishes are homemade.
Price net in euros, service included.
All our meats are of european origin.*