

Cocktails

Aperol Spritz

Aperol, prosecco, soda water

14

Negroni

Gin, Campari, Vermouth.

18

Dry martini

Gin, Vermouth.

18

Citronnade maison

Lemon, mint, sugar.

9

Taxes and services included

Net prices in Euros

Payments accepted : Espèces, Visa, Mastercard, American Express



Starters

Baked Leeks	18
Grilled cream, Dukkah provençale, tarragon	
Paté en croute	20
Guinea fowl, morel mushroom, dijon mustard, cornichons, pistachios	
Tuna crudo	22
Espelette vinaigrette, pickled mustard seeds, grilled pepper, fermented onions	
Zucchini flowers	18
Tempura fried zucchini flowers, herb cream cheese, espelette	

Main

Cauliflower	36
Cauliflower purée, baked egg, brown butter, fried almonds	
Saddle of Lamb	42
Barigoule artichokes, spring peas, lemon, crispy potatoes, lamb jus (Origin Scotland)	
Steak au poivre	56
Rib-eye, peppercorn sauce, garden salad, french fries (Origin Ireland)	
Charcoal-Grilled Turbot	52
Turbot (on the bone), pommes Anna, butter-enriched chicken broth, grilled green vegetables	

Dessert

Pain perdu	16
Homemade vanilla ice cream, caramel sauce	
Chocolate cake	18
Whipped cream	
Home made ice cream	6
Home made sorbet	5



Menu du chef

Amuse-bouche

Baked leeks
Grilled cream, Dukkah provençale, tarragon

Saddle of lamb
Barigoule artichokes, spring peas, lemon, crispy potatoes, lamb jus

Chocolate cake
Whipped cream

80€



Bières	33cl
Kronenbourg 1664 Blonde 5,5%	7
France	
Kronenbourg 1664 Blanc 5%	7
France	
La Sentinelle Blonde 5%	9
France	
La Sentinelle IPA 5,5%	9
France	
Brewdog Punk IPA 5,4%	9
U.K	
Kronenbourg 1664 0,0%	5
France	
Le Cidre	
Mauret Cidre La Rafrachissante	8
France	
Mauret Cidre La Robuste	8
France	
Mauret La Source 0,0%	7
France	
Soft	
Coca-Cola, Orangina, Fanta, Sprite	6
Eau pétillante	4

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