

## 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  | 22 |
| Grilled cream, Dukkah provençale, tarragon                         |    |
| Paté en croute   | 18 |
| Guinea fowl, morel mushroom, dijon mustard, cornichons, pistachios |    |
| Beef tartare   | 20 |
| Confit tomatoes, capers  |    |
| (Origin France)  |    |
| Zucchini flowers   | 16 |
| Tempura fried zucchini flowers, herb cream cheese, espelette       |    |

## Main

|  |    |
|--|----|
| Cauliflower  | 34 |
| Cauliflower purée, baked egg, brown butter, fried almonds                  |    |
| Duck leg confit  | 35 |
| Cassoulet, merguez, soffritto, white beans                                 |    |
| (Origin France)  |    |
| Grilled lamb chops   | 38 |
| Grilled lamb chops, ratatouille, crispy rosemary potatoes, aioli           |    |
| (Origin France)  |    |
| Steak au poivre  | 48 |
| Rib-eye, peppercorn sauce, garden salad, french fries                      |    |
| (Origin Ireland)   |    |
| Turbot   | 52 |
| Turbot grilled on the bone, escabeche, artichoke barigoule, charred greens |    |

## Dessert

|   |    |
|---|----|
| Pain perdu                                | 15 |
| Homemade vanilla ice cream, caramel sauce |    |
| Chocolate cake                            | 12 |
| Whipped cream                             |    |
| Home made ice cream                       | 6  |
| Vanilla / Chocolate                       |    |
| Home made sorbet                          | 5  |



## Menu du chef

Amuse-bouche

Baked leeks  
Grilled cream, Dukkah provençale, tarragon

Lamb cutlets  
Ratatouille, crispy rosemary potatoes, aioli

Chocolate cake  
Whipped cream

75€

