

Cocktails

French 75

Champagne, gin, lemon, sugar

22

Lillet Spritz Rosé

Lillet, rosé, tonic

16

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

Fresh Oysters Lemon, mignonette	3 pcs / 12
Oyster "Bloody Mary" Tomato, celery, crispy bacon	3 pcs / 14
Grilled & marinated bell pepper Capers, shallots, anchovies, pangrattato, olive oil	14
Grand Aioli Crudit� of seasonal fresh local vegetables, sauce Nobis	18
Parfait of Foie Gras Green pepper honey, grilled sourdough	19
Mussels with grilled cr�me double Cucumber, sherry vinegar, shallots, dill	20
Queen Scallop Chorizo, lemon, dill, pangrattato	21
Steak tartar Celery, pecorino, olive oil, arugula mayonnaise, shallots, pommes alouettes	22

Main

Fettuccine Home made pasta served with with artichoke, spinach, trout roe, lemon, pangrattato	29
Iberico Pluma Panzanella, anchovy, tarragon jus, chili oil	35
Grilled Chicken Thigh Corn pur�e, gnocchi, grilled lemon jus, green chili	36
Sea Bass Fillet Zucchini & white bean pur�e, charred cucumber, lemon, browned butter	39
Grilled Lamb Chops Buttered beans, pistou, lamb jus, crispy polenta fritters	40
Steak au Poivre Beef tenderloin, pepper sauce, salad, french fries	48

Dessert

House made Ice cream / sorbet	6
Apricot Tarte Served with cr�me fra�che	14
Pain Perdu Homemade vanilla ice cream, caramel sauce	15
Cheese platter Assorted cheese, marmalade, housemade crispbread	18

Menu du chef

Amuse-bouche

Mussels with grilled crème double
Cucumber, sherry vinegar, shallots, dill

Grilled lamb chops
Buttered beans, pistou, lamb jus, crispy polenta fritters

or

Sea bass fillet
Zucchini & white bean purée, charred cucumber, lemon, browned butter

Apricot Tarte
Served with crème fraîche

75

Beverages not included
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