

L'apéro

French 75

Champagne, gin, lemon, sugar.

22

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

Oyster Rockefeller	12
Spinach, sauce hollandaise, chives	
Artichoke	8
Café de Paris butter, lemon, esepette	
Grilled & marinated bell pepper	14
Capers, shallots, anchovies, pangrattato, olive oil	
Mussels with grilled crème double	20
Cucumber, sherry vinegar, shallots, dill	
Steak tartar	22
Celery, pecorino, olive oil, arugula mayonnaise, shallots, pommes alouettes	
Vegetable crudités	18
Seasonal fresh local vegetables, sauce Nobis	

Main

Steak au poivre	48
Beef tenderloin, pepper sauce, salad, french fries	
Fillet of Pagre	42
Caponata with eggplant, tomato, capers, and olives served with buttered boiled potatoes	
Fettuccine	28
Home made pasta with seasonal mushrooms, tuscan kale, egg, black pepper, rosemary	
Grilled lamb chops	40
Buttered beans, pistou, lamb jus, crispy polenta fritters	
Duck confit	32
Leg of duck, roasted celeriac puree, pickled mustard seeds, cabbage, parsley	
Fillet of French corn-fed chicken	36
Green asparagus, morels, wild garlic, buttered chicken broth, served with crispy potatoes	

Dessert

Cheese	18
Assorted cheese, marmalade	
Pain perdu	15
Homemade vanilla ice cream, caramel sauce	
Chocolate Tart	12
Crème Fraiche, maraschino cherries, sea salt	
Ice cream/ sorbet	6

Menu du chef

Amuse-bouche

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

Steak of Lamb

Green asparagus, ramson mayonnaise, crispy potato, red wine reduction, rosemary

or

Fillet of Pagre

Caponata with eggplant, tomato, capers, and olives served with buttered boiled potatoes

Chocolate Tart

Crème Fraiche, maraschino cherries, sea salt

75

