

CARTE

ENTRÉES

LITTLE VITELLO TONNATO Cooked rounds of veal, with tuna-anchovy mayonnaise	12,50€
PARMESAN PANNA COTTA White cheese / Peas / Pepper	12€
COLD CUTS / CHARCUTERIE	11,50€
CHERRY TOMATOES CROSTINI – Salad Smoked anchovies / Herbs cheese and shallot	12,50€
EGG-MAYONNAISE Herbs / Salad	8,50€
BROCCOLI GASPACHO Mussels/ Parsley/ Garlic/ Black olive croûtons/ Sesame	13€
COQ EN PÂTE Not always available Like a pâté – croûte with coq in wine, foie gras...	12,50€

CHILDREN'S MENU 12€ (- 10 years)
TOMATO GNOCCHI + ICE CREAM
+ WATER SYROP

DESSERTS

8€

TIRAMISÙ

CHOCOLATE GANACHE / PLUM / CURRY / COCOA NIBS

PAVLOVA / CHANTILLY / PEAR / HAZELNUT

CAMPARI GRANITA

NOTRE MYSTÈRE- Vanilla ice cream - Nuts – Almonds – Caramel

COTTAGE CHEESE / FIG / HONEY / ROSEMARY / ANISE
CRUMBLE

ICED NOUGAT / FLAKED ALMONDS / CRANBERRIES GROUT

PINEAPPLE CARPACCIO / COCO ICE CREAM / HIBISCUS / PINK
BERRIES

VEGETARIAN DISHES

LENTIL CROQUETTE Vegetables / Hazelnut / White cheese	15,50€
TOMATO GNOCCHI Vegetable / Pecorino	13,50€

PLATS

(Patience... chaque plat demande un temps de préparation)

BEEF TATAKI – Green beans Peanuts / Combawa / Sesame oil / Pepper / Soja	19€
POTATO GNOCCHI / SPICED Tomato sauce / Slices pork / Pecorino	15,50€
BROCCOLI GASPACHO Mussels/ Parsley/ Garlic/ Black olive croûtons/ Sesame	18€
AÏOLI – VEGETABLES Fresh fish / Curry / Herbs	20€
BEEF TARTAR / FRIES / SALAD	19€
LARGE VITELLO TONNATO / FRIES Cooked rounds of veal, with tuna-anchovy mayonnaise – Served cold	18,50€
LEMON CHICKEN SUPREME Sage rice / Flaked almonds	17€
ANDOUILLETTE / CERVELLE DE CANUT / FRIES / SALAD	16€

FROMAGES

WHITE CHEESE (nature, fresh cream...)	4€
CERVELLE DE CANUT- Soft white cheese- garlic- salt...	4,50€
CHEESE PLATE	8€

SUP MAYONNAISE, BUTTER...1€

TRIM CHANGE : 1,50€

