STARTERS

TO START...

The Classics**

Devilled egg 12€

Traditional French onion soup or butternut squash and chestnut velouté 14€

Leeks with mimosa vinaigrette 17€**

Burgundy snails, maître d'hôtel butter, 6 or 12 pieces 17€**/29€

Chef's Specialities

Endive salad with walnuts and Roquefort 16€**

Sautéed porcini and mushrooms with fresh herbs 25€

Bistro croque-monsieur 22€** or truffle version with fresh fries 28€

Traditional Favourites (individual or to share)

Puglian burrata with tomatoes and basil 22€**/36€

Homemade foie gras terrine, onion jam 23€/39€

Country-style pâté 16€**/30€

THE LEBANESE CORNER

Cauliflower, sesame cream, Lebanese bread 12€**

Hummus or aubergine dip 12€**

Soujouk hummus (spicy Lebanese beef sausage) 17€

Shanklish (Lebanese cheese), tomatoes, onions, fresh herbs, olive oil 15€**

Moine Salad, grilled aubergine, tomatoes, onions, peppers, pomegranate 15€

Beef kibbeh and mini hummus (4 pieces) 18€

THE OWNER'S MEZZE 34€

8 pieces: Kibbeh, Sambousek, Fatayer, Rakakat, Lahm bi Ajin
with mini hummus or mini aubergine dip

FINGER FOOD & SHARING BOARDS

Chicken spring rolls, panko prawns, 4/8 pieces by Maison Nordique: 18€**/32€

Mozzarella sticks, 10 pieces 16€**

Selected charcuterie board "Boucherie Nivernaise" 23€/35€

Aged cheese board "Maison Anthes" 16€/23€/35€
(Saint-Nectaire, 14-month Comté, Bleu d'Auvergne, Normandy Camembert)

PASTA 25€ **

Penne with fresh salmon and dill cream or cooked ham; truffle supplement 5€

SALADS (served as main courses) 25€**

Warm goat's cheese salad, bacon, tomatoes, greens, olive oil and sumac
Chicken or halloumi Caesar salad

Vegan burger, homemade fries and baby gem lettuce 26€**

Traditional Beef Dishes, homemade fries (peppercorn or béarnaise sauce)

Parisian beef tartare with organic egg 26€**

Charolais beef burger with Comté cheese 26€**

Beef carpaccio, Parmesan, capers 26€**

Beef fillet 39€, rib-eye steak (250g) 37€

The Classics:

Veal hanger steak, homemade fries 28€**

Duck breast with honey and ginger, homemade mash 28€**

Authentic beef bourguignon 28€

Veal kidney with vegetables 27€

Arc-style Milanese cutlet, linguine with tomato sauce 32€

Fish & Seafood

Salmon fillet with ratatouille 28€**

Seared scallops, braised leeks and endives 35€

Roasted king prawns, ginger and lemongrass, pilaf rice 39€

TO SHARE (choice of 2 sides) 95€

Simmental prime rib with marrow bone (extra side: 6€; fresh fries, mash, seasonal vegetables, baby gem lettuce)

At lunchtime:

Dish of the day: 23€; with coffee 25€

Daily set menu: dish and dessert of the day, coffee 35€

Lunch & dinner menu: 49€

Choose from dishes marked **

Starter + main or main + dessert, and a glass of wine of the month (12cl)

À la carte lunch & dinner menu: 70€

Your choice: starter + main + dessert + a glass of wine of the month (12cl)

Vegetarian Meat origin: EU and France

AND TO FINISH...

Cheese plate 16€

Bourbon vanilla crème brûlée 12€**

Homemade chocolate mousse 12€**

Homemade tiramisu 12€**

Traditional vanilla mille-feuille 15€

Rum-soaked baba with Isigny whipped cream 16€

Warm chocolate fondant, salted caramel ice cream 16€

Large profiterole, vanilla ice cream, chocolate sauce 14€

Tart of the day 12€

Bistro gourmand coffee: strawberries and raspberries

Orange blossom madeleine and a little childhood treat 15€

Mixed red berries 16€

Ice Creams and Sorbets (3 scoops of your choice) 12€**

Ice creams: Vanilla, Coffee, Chocolate, Salted Caramel, Pistachio, Coconut, Mint

Sorbets: Lemon, Mango, Strawberry, Morello Cherry, Passion Fruit

WINES BY THE GLASS 14€ (20cl) / 10€ (15cl)

White wines: Petit Chablis "La Chablisienne" or Pouilly-Fumé "Ladoucette"

Rosé wine: Ultimate Provence

Red wines: Crozes-Hermitage Mule Noire and organic Côtes-du-Rhône Parallèle 45

Exceptional red wines served from magnums

House selection 20€ (20cl)

Chasse-Spleen, Maucaillou, Baron de Brane, Blason d'Issan,
Moulin du Château de la Lagune...



Wine of the month (red, rosé, white): 40€ per bottle

Wine of the month by the glass: 10€ (12cl)

Haut-Médoc

Burgundy Chardonnay

Provence rosé

GLASS OF CHAMPAGNE (18cl) 18€