



# MENU

## CLASSICS

CLASSIC CHICKEN CÆSAR	22
BIG NIÇOISE SALAD & HALF-COOKED TUNA	25
SMALL ROASTED GOAT CHEESES & MESCLUN SALAD	17
THE CLASSIC CHEESEBURGER	26
MACARONI PASTA WITH MORELS	28
THE PARISIAN HAM & CHEESE TOASTED SANDWICH	15
THE PARISIAN HAM & CHEESE TOASTED SANDWICH WITH AN EGG	16
WHITE OMELETTE, SPINACH SHOOTS & AVOCADO	21
CHIC BOWL	27
RAW RED LABEL SALMON, AVOCADO, WAKAME SEAWEED, MANGO, BASMATI RICE, QUINOA, CHICKPEAS, RED CABBAGE & SEEDS	

### 3PM to 7PM

3 SMALL CHICKEN NEM ROLLS	15
FRENCH FRIES BEARNAISE SAUCE	10
AVOCADO TOASTS	14
CEREAL BREAD, CREAM CHEESE WITH CHIVES & AVOCADO	
4 MINIS CROQ	15
TOASTED SLICED BREAD, WHITE HAM & EMMENTAL CHEESE	

## STARTERS

ORGANIC ROOTS JUICE	13
BEET, GINGER, ORANGE & CARROT	
GREEN PRINCE JUICE	14
CUCUMBER, SPINACH, KALE, LIME & GREEN APPLE	
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PUMPKIN SOUP, FETA CHEESE & PUMPKIN SEEDS	14
EXTRA-THIN GREEN BEANS, PEAR & DUCK FOIE GRAS	21
WARM POTATO SALAD & MORTEAU SAUSAGE	15
POIVRADE ARTICHOKEs, ORGANIC SOFT-BOILED EGG & AUTUMN TRUFFLE	24
DANDELION SALAD WITH YOGHURT, SMOKED TROUT & SPICY CASHEWS	22
RED LABEL SALMON TARTAR, GINGER & LIME	18
SEA BASS CARPACCIO, GRAVELAX SAUCE, GREEN APPLE & DILL	19
STEAM SHRIMPS DUMPLINGS, SOY & GINGER SAUCE	21
SMALL CHICKEN NEM ROLLS	18

## VEGGIE

THIN TART WITH PUMPKIN, ONION CONFIT WITH TRUFFLE & HERB SALAD	24
AUTUMN VEGETABLE CURRY & ORGANIC QUINOA	26
SPELT RISOTTO WITH PORCINI MUSHROOMS, CHESTNUTS & ARTICHOKEs, PARMESAN CREAM	27
VEGAN BUDDHA BOWL	26
MARINATED TOFU, AVOCADO, MANGO, BASMATI RICE, QUINOA, BEANS, CUMIN CARROTS, RED CABBAGE & CHICKPEAS	

## MAIN COURSES

BACK OF SEA COD, SOY-GINGER SAUCE & FRESH SPINACH	32
STEAMED RED LABEL SALMON, EXTRA OLIVE OIL	29
GRILLED SEA BASS FILLET, VIRGIN SAUCE WITH DRIED FRUITS & PINE NUTS	33
GRILLED CARAMELISED OCTOPUS, AUBERGINE CAVIAR, HONEY & LEMON	35
FRENCH SCALLOPS AU GRATIN, CHARD & POTATO GNOCCHI	37
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BEEF TARTAR "AUBRAC PURE RACE"	25
MARINATED CHICKEN FILLET IN LEMON, CURRY SAUCE	26
ROASTED VEAL FILLET, CREAM & WHITE BUTTON MUSHROOMS	31
CRISPY PIGLET WITH FIVE SPICES	28
TRADITIONAL THICK TENDERLOIN BEEF, BLACK PEPPER SAUCE	42
GRILLED RIB STEAK	47
PAN-FRIED VEAL LIVER, STRONG JUICE & SHALLOT CONFIT	31
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CHOICE OF SIDE DISH :	
YOUNG MESCLUN SHOOTS • GREEN BEANS • HOMEMADE FRENCH FRIES	
MASHED POTATOES • BASMATI RICE • QUINOA WITH VEGETABLES • FRESH SPINACH	
ADDITIONAL SIDE DISH +7€	

## DESSERTS

MY MOTHER ONLY LIKES REFINED CANTAL CHEESE	12
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0% FROMAGE BLANC, GRANOLA & SPICY HONEY	12
CRÈME BRÛLÉE WITH MATCHA TEA FOR ONE OR FOR TWO	18
ADDITIONAL ONE SCOOP OF "BERTHILLON" COCOA SORBET + 4€	
FLOATING ISLAND WITH CARAMEL & CUSTARD CREAM	12
PROFITEROLE, PEDONE VANILLA ICE-CREAM	14
GRAND MARNIER® SOUFFLÉ	15
SOFT CHOCOLATE CAKE, GLUTEN FREE	13
CARAMELISED APPLE TARTE TATIN & ISIGNY CREAM	16
FRESH FRUIT SALAD	14
GOURMET COFFEE, MINI GOURMET PASTRIES	16

## ICE-CREAMS

NUTCRACKER	16
PEDONE HAZELNUT ICE-CREAM, CHOCOLATE SAUCE, MERINGUE, WHIPPED CREAM, CHOCOLATE GRANOLA CATHERINE KLUGER & CARAMELISED HAZELNUTS	
LIEGEOIS COFFEE	15
PEDONE COFFEE ICE-CREAM, COFFEE LIQUEUR, MERINGUE, WHIPPED CREAM, SPECULOOS, COFFEE BEANS	
LIEGEOIS CHOCOLATE	15
PEDONE CHOCOLATE ICE-CREAM, COOKIES, CHOCOLATE SAUCE, WHIPPED CREAM	

ICE-CREAMS & SORBETS FROM LA MAISON <i>Berthillon</i>	ONE SCOOP 7
VANILLA, MOCHA, SALTED BUTTER CARAMEL, LIME, RASPBERRY, MANGO, COCOA SORBET	