



MENU

CLASSICS

CLASSIC CHICKEN CÆSAR	23
BIG NIÇOISE SALAD & HALF-COOKED TUNA	28
SMALL ROASTED GOAT CHEESES & MESCLUN SALAD	17
MACARONI PASTA WITH MORELS	28
THE CLASSIC CHEESEBURGER	27
THE PARISIAN HAM & CHEESE TOASTED SANDWICH	17
THE PARISIAN HAM & CHEESE TOASTED SANDWICH WITH AN EGG	18
WHITE OMELETTE, SPINACH SHOOTS & AVOCADO	23
CHIC BOWL	27
RAW RED LABEL SALMON, AVOCADO, BROCCOLI, ORGANIC CARROTS, BASMATI RICE, QUINOA, COLESLAW WITH GOLDEN RAISINS, ALMONDS	

3PM to 7PM

3 SMALL CHICKEN NEM ROLLS	16
FRENCH FRIES BEARNAISE SAUCE	12
AVOCADO TOASTS	15
CEREAL BREAD, CREAM CHEESE WITH CHIVES & AVOCADO	
4 MINIS CROQ	16
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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FRESH PEA SOUP, GREEK CONDIMENT	15
MIMOSA ORGANIC EGG, CONFIT TUNA BELLY & CHIVES	14
SALAD OF EXTRA-THIN GREEN BEANS, CRUNCHY FENNEL & SESAM	16
WHITE ASPARAGUS SERVED WARM, HOLLANDAISE SAUCE	26
RED LABEL SALMON TARTAR, GINGER & LIME	17
SEA BASS CARPACCIO, GRAVELAX SAUCE, GREEN APPLE & DILL	21
STEAM SHRIMPS DUMPLINGS, SOY & GINGER SAUCE	21
SMALL CHICKEN NEM ROLLS	19

VEGGIE

THIN TART WITH MIXED-COLOURED COURGETTES, FETA CHEESE & ORANGE REDUCTION	22
CAESARINE SALAD, HALLOUMI CHEESE & GRILLED NORI, GRAPEFRUIT, GREEK YOGHURT DRESSING	23
EINKORN RISOTTO, GREEN ASPARAGUS & PARMESAN CREAM	26
SPRING VEGETABLE CURRY & ORGANIC QUINOA	25
VEGAN BUDDHA BOWL	26
BROCCOLI, AVOCADO, BASMATI RICE, QUINOA, ORGANIC CARROTS, COLESLAW WITH GOLDEN RAISINS, ROASTED COURGETTES, CRANBERRIES & ALMONDS	

MAIN COURSES

GRILLED SEA BASS FILLET, VIRGIN SAUCE WITH DRIED FRUITS & PINE NUTS	29
STEAMED SEA COD FILLET, FRESH SPINACH, HARENGA BEURRE BLANC	34
PAN-SEARED SALMON, EXTRA VIRGIN OIL, PICKLED CUCUMBER	31
GRILLED OCTOPUS ST JEAN DE LUZ-STYLE, CHORIZO & BABY POTATOES	36
PRAWNS À LA PLANCHA PROVENÇAL-STYLE	32
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MARINATED CHICKEN FILLET IN LEMON, CURRY SAUCE	27
BEEF TARTAR "AUBRAC PURE RACE"	26
LAMB CURRY WITH ALMONDS & RAISINS	32
VEAL HAUNCH WITH CREAM & BUTTON MUSHROOMS	34
BEEF FILLET FROM «BOUCHERIES NIVERNAISES» WITH BLACK PEPPER	44
PAN-FRIED VEAL LIVER, STRONG JUICE WITH RASPBERRY VINEGAR & SHALLOT CONFIT	29
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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% SKYR, GRANOLA & SPICY HONEY	12
FLOATING ISLAND WITH CARAMEL & CUSTARD CREAM	13
PAVLOVA WITH RED FRUITS	15
GRAND MARNIER SOUFFLÉ	15
PROFITEROLE, PEDONE VANILLA ICE-CREAM	13
GRAND CRU CHOCOLATE MOUSSE, CARAMELISED HAZELNUTS	14
THIN APPLE TART, PEDONE VANILLA ICE-CREAM	15
FRESH FRUIT SALAD	16
GOURMET COFFEE, MINI GOURMET PASTRIES	16

ICE-CREAMS

BANANA SPLIT	14
PEDONE STRAWBERRY / CHOCOLATE / VANILLE ICE-CREAM, WHIPPED CREAM, CHOCOLATE CHIPS & HOT CHOCOLATE	
LIEGEOIS COFFEE	14
PEDONE COFFEE ICE-CREAM, COFFEE LIQUEUR, MERINGUE, WHIPPED CREAM, SPECULOOS, COFFEE BEANS	
LIEGEOIS CHOCOLATE	14
PEDONE CHOCOLATE ICE-CREAM, COOKIES, CHOCOLATE SAUCE, WHIPPED CREAM	

ICE-CREAMS & SORBETS FROM LA MAISON  ONE SCOOP	7
VANILLA, MOCHA, SALTED BUTTER CARAMEL, LIME, RASPBERRY, COCOA SORBET	