



MENU

CLASSICS

CLASSIC CHICKEN CÆSAR	21
BIG NIÇOISE SALAD & HALF-COOKED TUNA	24
SMALL ROASTED GOAT CHEESES & MESCLUN SALAD	15
BEEF TARTAR "AUBRAC PURE RACE"	25
THE CLASSIC CHEESEBURGER	26
MACARONI PASTA WITH MORELS	27
THE PARISIAN HAM & CHEESE TOASTED SANDWICH	15
THE PARISIAN HAM & CHEESE TOASTED SANDWICH WITH AN EGG ON TOP	16
WHITE OMELETTE, SPINACH SHOOTS & AVOCADO	19
CHIC BOWL	26
RAW RED LABEL SALMON, AVOCADO, WAKAME SEAWEED, MANGO, BASMATI RICE, QUINOA, CHICKPEAS, RED CABBAGE & SEEDS	

3PM to 7PM

3 SMALL CHICKEN NEM ROLLS	13
FRENCH FRIES BEARNAISE SAUCE	10
AVOCADO TOASTS	14
CEREAL BREAD, CREAM CHEESE WITH CHIVES & AVOCADO	
4 MINIS CROQ	14
TOASTED SLICED BREAD, WHITE HAM & EMMENTAL CHEESE	

STARTERS

ORGANIC ROOTS JUICE	11
BEET, GINGER, ORANGE & CARROT	
GREEN PRINCE JUICE	12
CUCUMBER, SPINACH, KALE, LIME & GREEN APPLE	
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PUMPKIN & CHESTNUT VELOUTÉ SAUCE	15
MULTICOLORED BEETROOT, STRACCIATELLA & TOASTED HAZELNUTS	16
FLAMBÉED LEEKS SERVED WARM, TRUFFLED RAVIGOTE SAUCE	18
ARTICHOKES, ORGANIC SOFT-BOILED EGG & FRESH TRUFFLE	24
RED LABEL SALMON TARTAR, GINGER & LIME	18
SEA BASS CRUDO, GRAVELAX SAUCE, GRANNY APPLE & DILL	21
STEAM SHRIMPS DUMPLINGS, SOY & GINGER SAUCE	19
SMALL CHICKEN NEM ROLLS	16
DUCK FOIE GRAS, SPICY FIG CHUTNEY	28

VEGGIE

THIN TART OF ROASTED PUMPKIN, FETA CHEESE & HERBS SALAD	21
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WINTER VEGETABLE CURRY & QUINOA	26
SPELT RISOTTO, ROOT VEGETABLES & STRACCIATELLA	27
VEGAN BUDDHA BOWL	25
MARINATED TOFU, AVOCADO, MANGO, BASMATI RICE, QUINOA, BEANS, CUMIN CARROTS, RED CABBAGE & CHICKPEAS	

MAIN COURSES

BACK OF SEA COD, SOY-GINGER SAUCE & FRESH SPINACH	29
STEAMED RED LABEL SALMON, EXTRA OLIVE OIL	31
GRILLED SEA BASS FILLET, VIRGIN SAUCE WITH DRIED FRUITS & PINE NUTS	32
SAUTÉED PRAWNS, COCONUT-PEANUTS SAUCE	35
GRILLED CARAMELISED OCTOPUS, CORN VELOUTÉ SAUCE & CHICKPEAS	32
PAN-FRIED FRENCH SCALLOPS, PARSNIPS & GINGER	34
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MARINATED CHICKEN FILLET IN LEMON, CURRY SAUCE	26
TRADITIONAL THICK TENDERLOIN BEEF, BLACK PEPPER SAUCE	38
GRILLED RIB STEAK	42
ROASTED VEAL FILLET, CREAM & WHITE BUTTON MUSHROOMS	28
PAN-FRIED VEAL LIVER, ALMONDS & STRONG JUICE	29
ROASTED DUCK FILLET IN HONEY, APPLE / EGGPLANTS	29
LAMB CURRY WITH ALMONDS & DRIED GRAPES	28
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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	10
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0% FROMAGE BLANC, GRANOLA & SPICY HONEY	11
FLOATING ISLAND, CARAMEL & CUSTARD CREAM	12
GRAND MARNIER® SOUFFLÉ	15
FRENCH TOAST, SALTED BUTTER CARAMEL & PURE VANILLA ICE-CREAM	15
PEAR BELLE-HÉLÈNE	14
PROFITEROLE	14
CARAMELISED APPLE TARTE TATIN & PURE VANILLA WHIPPED CREAM	15
SOFT CHOCOLATE CAKE GLUTEN-FREE, VANILLA ICE-CREAM	14
FRESH FRUIT SALAD	14
GOURMET COFFEE MINI GOURMET PASTRIES	16

ICE-CREAMS

CASSE-NOISETTE	15
HAZELNUT ICE-CREAM, CHOCOLATE SAUCE, MERINGUE, WHIPPED CREAM CHOCOLATE GRANOLA "CATHERINE KLUGER" & CARAMELISED HAZELNUTS	
LIEGEOIS COFFEE	15
COFFEE ICE-CREAM, COFFEE LIQUEUR, MERINGUE, WHIPPED CREAM, SPECULOOS	
LIEGEOIS CHOCOLATE	15
CHOCOLATE ICE-CREAM, COOKIES, CHOCOLATE SAUCE, WHIPPED CREAM, MERINGUE	

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

THE SCOOP 7