

## STARTERS, TAPAS AND DELICATESSEN CHARCUTERIE

- Homemade hummus with grilled sesame 8€*  
*Stracciatella di Bufala with extra virgin olive oil and Malabar pepper 10€*  
*Matured French beef gyozas (Shitake and Paris coriander, ginger, soy sauce) 10€*  
*Charcoal grilled chicken satay (marinated with turmeric, ginger and lemongrass) 10€*  
*Shrimp accras with lime, spring onions, chives and spicy sauce 9€*  
*6 large snails from the "house of the snail" 12€*  
*Camembert from Maison Marie Quatrehomme MOF braised with honey and thyme-lemon, heart of lettuce 20€ or with truffled cream 28€ (15-20 min wait)*  
*Homemade foccacia with rosemary and garlic toasted with olive oil 6€*  
*Fried squid with parsley and tartar sauce 10€*  
*Patatas bravas, smoked paprika and homemade turmeric aioli 6€*  
*Vietnamese chicken nems (Chicken thigh, seasoned with ginger) 12€*  
*Homemade breaded chicken (Espelette pepper, sunflower seeds, Japanese sesame, panko) 10€*  
*Fine sweet potato tempura with Madras curry, homemade curry-coriander mayonnaise 6€*  
*Pork sausage "Maison Montalet" 8€*  
*Iberian Chorizo "Maison la guildive" 8€*  
*Beef Cecina Rubia gallega "Maison la guildive" 12€*  
*Dry-cured Gascon black pork ham "Pierre Matayron" 24 months maturing 14€*  
*Traditional raw ham from Corsica 9€*  
*Artisan Coppa from Corsica 9€*

## SMALL CHARCOAL MENU (Up to 12 years old) 12€

*Minced steak or white ham or fried chicken fingers, ice cream, crepe or homemade yoghurt*

## TASTING BOARDS

*Charcuteries, mixed or cheeses "Marie Quatrehomme" MOF 17€*

## THE CLASSICS

- Choice of 2-ingredient omelette, served with heart of lettuce or fries 13€*  
*(potatoes, mushrooms, tomato, emmental, ham)*  
*Croque monsieur au gratin with Comté cheese (aged for 18 months) 13€*  
*served with fries or heart of lettuce or Croque Madame 14€*  
*Croque monsieur with truffle cream au gratin with Comté cheese (aged for 18 months)*  
*served with fries or heart of lettuce 18€*

## SUGGESTIONS OF THE MOMENT

- Vietnamese beef tartare "Thi Giao" style sweet potato tempura 18€*  
*Yucatan-style chicken roll (homemade brioche bread, corn cream, chicken, lime, guacamole, coriander and sucrine) 17€*  
*Niçoise salad (Mesclun, red tuna, roasted pepper, Kalamata olive, cucumber, anchovies, soft-boiled egg, radish and lemon vinaigrette) 16€*  
*Caesar salad with crispy chicken, artisanal parmesan "12 months maturing" Caesar sauce, soft-boiled egg and garlic croutons 16€*  
*Peruvian quinoa salad (sea bream ceviche with lime, quinoa, green pepper, pomegranate, coriander, red onion carpaccio and citrus vinaigrette) 17€*  
*Bo bun (Rice vermicelli, marinated Angus beef strips, grilled over charcoal, Vietnamese-style chicken, grilled peanuts, coriander, fried shallot, carrot pickles 16€*  
*Smash burger (Homemade buns, French beef selection Nivernaise, cheddar, ketchup, mustard homemade pickles and onions) 18€ "Sup Bacon" 1€*  
*Argentinian beef steak "200 gr" fries, Béarnaise sauce 20€*  
*Chargrilled fillet of sea bream, piperade of candied vegetables and basil 20€*  
*Argentinian Angus rib steak "250 gr" Béarnaise sauce, garnish of your choice 35€*  
*Vietnamese pork tenderloin caramelized over embers, Thai basil basmati rice with fresh herbs and fried onion 19€*  
*Spaghetti "maison Mancini" with organic tomato caviar, stracciatella di Bufala and basil 18€*  
*Nice rib of beef (1Kg) 2 toppings of your choice (2 pers) 90€*

## DIFFERENT TODDINGS 6€

- Fries, heart of lettuce, vegetable piperade,  
Sweet potato tempura, patatas bravas*

## SELECTIONS OF RIPENED CHEESE

- Cheeses of your choice "Maison Marie Quartehomme MOF" per piece 7€  
(Comté, Rocamadour, Saint Nectaire, Fourme d'Ambert, Brillat Savarin, sheep tome)*

## DESSERTS

- Coffee tiramisu 8€*  
*Profiteroles with INAYA chocolate 65%, vanilla ice cream from Madagascar  
Number of cabbages of your choice (1, 5.5€, 2, 9€, 3, 12€)*  
*Gourmet coffee (Crème brûlée, fruit salad, homemade cookie) 7€*  
*Gérard Cabiron MOF ice cream "La boule" flavors on request 5€*  
*Semi-cooked INAYA chocolate 65% vanilla ice cream from Madagascar (12 min wait) 9€*  
*Plain yoghurt (Gold medal 2023) 5€*  
*Pancake by the minute (sugar, salted butter caramel, honey, nutella or jam) 6.5€  
or flambéed with grand marnier 8€*  
*Coffee of the old (morello cherries or prunes) 6€*  
*Fresh fruit salad, apple, pear, pineapple, kiwi, mango, passion fruit, lime 7€*  
*Crème brûlée with Tahitian vanilla 8€*  
*Homemade brioche with salted butter caramel 7€ extra vanilla ice cream 2€*