



MENU

CLASSICS

CLASSIC CHICKEN CÆSAR	22
BIG NIÇOISE SALAD & HALF-COOKED TUNA	25
SMALL ROASTED GOAT CHEESES & MESCLUN SALAD	16
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	19
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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COLD PEA SOUP, GREEK CONDIMENT	16
EXTRA-THIN GREEN BEANS, MIMOSA EGGS & TOASTED ALMONDS	18
WARM WHITE ASPARAGUS, HOLLANDAISE SAUCE & AVRUGA	24
ARTICHOKES, ORGANIC SOFT-BOILED EGG & FRESH TRUFFLE	24
SPINACH SHOOTS & CRAB, CUCUMBER / HORSERADISH	26
RED LABEL SALMON TARTAR, GINGER & LIME	18
SEA BASS CARPACCIO, LEMON OLIVE OIL, POMEGRANATE & BLACK SESAME	21
STEAM SHRIMPS DUMPLINGS, SOY & GINGER SAUCE	21
SMALL CHICKEN NEM ROLLS	18
DUCK FOIE GRAS, SPICY FIG CHUTNEY	28

VEGGIE

THIN TART OF EGGPLANT CONFIT & FETA CHEESE	23
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SPRING VEGETABLE CURRY & ORGANIC QUINOA	26
SPELT RISOTTO, GREEN ASPARAGUS & STRACCIATELLA	28
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	29
STEAMED RED LABEL SALMON, EXTRA OLIVE OIL	34
GRILLED SEA BASS FILLET, VIRGIN SAUCE WITH DRIED FRUITS & PINE NUTS	33
“BLACK TIGER” PRAWNS, SWEET & SOUR CAULIFLOWER, PEANUTS	32
GRILLED CARAMELISED OCTOPUS, CORN VELOUTÉ SAUCE & CHICKPEAS	35
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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
LAMB CURRY WITH ALMONDS & DRIED GRAPES	29
TRADITIONAL THICK TENDERLOIN BEEF, BLACK PEPPER SAUCE	41
GRILLED RIB STEAK	44
PAN-FRIED VEAL LIVER, RASPBERRIES & CANDIED SHALLOT	29
ROASTED DUCK FILLET IN HONEY, APPLE / EGGPLANTS	33
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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
STRAWBERRY & RHUBARB PAVLOVA, PEDONE VERBENA SORBET	15
GRAND MARNIER® SOUFFLÉ	15
PROFITEROLE, PEDONE VANILLA ICE-CREAM	14
CHOCOLATE MOUSSE, CARAMELIZED MENDIANTS FOR ONE OR FOR TWO	14
CARAMELIZED APPLE TARTE TATIN & PURE VANILLA WHIPPED CREAM	15
SOFT CHOCOLATE CAKE GLUTEN-FREE, PEDONE VANILLA ICE-CREAM	14
FRESH FRUIT SALAD	14
GOURMET COFFEE, MINI GOURMET PASTRIES	16

ICE-CREAMS

CASSE-NOISETTE	15
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	
LIEGEOIS CHOCOLATE	15
PEDONE CHOCOLATE ICE-CREAM, COOKIES, CHOCOLATE SAUCE, WHIPPED CREAM	

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

THE SCOOP 7