



MENU

CLASSICS

THE CLASSIC CHEESEBURGER	27
CLASSIC CHICKEN CÆSAR	22
BIG NIÇOISE SALAD & HALF-COOKED TUNA	28
SMALL ROASTED GOAT CHEESES & MESCLUN SALAD	17
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, 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	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	15
WARM POTATO SALAD & MORTEAU SAUSAGE	17
LEEKS WITH HONEY/SESAME DRESSING, POACHED EGG & PEANUTS	19
GREEN LENTIL & BUTTON MUSHROOMS SALAD, TRUFFLE JUICE	17
RED LABEL SALMON TARTAR, GINGER & LIME	18
SEA BASS CARPACCIO, GRAVELAX SAUCE, GREEN APPLE & DILL	21
STEAM SHRIMPS DUMPLINGS, SOY & GINGER SAUCE	21
SMALL CHICKEN NEM ROLLS	19
HOMEMADE DUCK FOIE GRAS, FIG CHUTNEY WITH SPICES	33

VEGGIE

THIN TART WITH CHICORY & ORANGE CONFIT, FETA CHEESE & FRESH HERBS SALAD	22
WINTER VEGETABLE CURRY & ORGANIC QUINOA	25
SPELT RISOTTO WITH PORCINI MUSHROOMS, CHESTNUTS & ARTICHOKES, PARMESAN CREAM	27
VEGAN BUDDHA BOWL	26
BROCCOLI, AVOCADO, BASMATI RICE, QUINOA, ORGANIC CARROTS, COLESLAW WITH GOLDEN RAISINS, ROASTED PUMPKIN, CRANBERRIES & ALMONDS	

MAIN COURSES

GRILLED SEA BASS FILLET, VIRGIN SAUCE WITH DRIED FRUITS & PINE NUTS	29
BACK OF SEA COD, SOY-GINGER SAUCE & FRESH SPINACH	34
STEAMED RED LABEL SALMON, EXTRA OLIVE OIL	32
GRILLED CARAMELISED OCTOPUS, AUBERGINE CAVIAR, HONEY & LEMON	37
SNACKED "BLACK TIGER" PRAWNS, SAUTÉED RICE WITH TOASTED COCONUT	35
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MARINATED CHICKEN FILLET IN LEMON, CURRY SAUCE	26
BEEF TARTAR "AUBRAC PURE RACE"	27
ROASTED VEAL FILLET, CREAM & WHITE BUTTON MUSHROOMS	31
CRISPY FARMHOUSE PORK WITH FIVE SPICES, STRONG JUICE, MASHED POTATOES	28
TRADITIONAL THICK TENDERLOIN BEEF, BLACK PEPPER SAUCE	42
GRILLED RIB STEAK	48
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
FLOATING ISLAND WITH CARAMEL & CUSTARD CREAM	12
PROFITEROLE, PEDONE VANILLA ICE-CREAM	13
GRAND MARNIER® SOUFFLÉ	16
CHOCOLATE MOUSSE, CARAMELISED MENDIANTS	13
SOFT CHOCOLATE CAKE, GLUTEN FREE	14
CARAMELISED APPLE TARTE TATIN & ISIGNY CREAM	16
FRESH FRUIT SALAD	16
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	