



MENU

CLASSICS

CLASSIC CHICKEN CÆSAR	22
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	16
THE PARISIAN HAM & CHEESE TOASTED SANDWICH WITH AN EGG	17
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	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	16
WARM WHITE ASPARAGUS, HOLLANDAISE SAUCE & AVRUGA	22
LEEKS WITH HONEY/SESAME DRESSING, SOFT-BOILED EGG & PEANUTS	19
SALAD OF EXTRA-THIN GREEN BEANS, STRAWBERRIES & STRACCIATELLA	18
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 GRILLED COURGETTES	22
FETA CHEESE & FRESH HERBS SALAD	
SPRING VEGETABLE CURRY & ORGANIC QUINOA	25
SPELT RISOTTO WITH GREEN ASPARAGUS, SMALL PEAS & BROAD BEANS	28
VEGAN BUDDHA BOWL	26
BROCCOLI, AVOCADO, BASMATI RICE, QUINOA, ORGANIC CARROTS, COLESLAW WITH GOLDEN RAISINS, COURGETTES, 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 CONFIT	37
SNACKED "BLACK TIGER" PRAWNS, CAULIFLOWER SEMOLINA WITH SWEET SPICES & GOLDEN RAISINS	35
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MARINATED CHICKEN FILLET IN LEMON, CURRY SAUCE	26
BEEF TARTAR "AUBRAC PURE RACE"	27
VEAL FILLET, CREAM & WHITE BUTTON MUSHROOMS	31
ROAST DUCK FILLET, DATE CONDIMENT, LIGHTLY SPICED	29
TRADITIONAL THICK TENDERLOIN BEEF, BLACK PEPPER SAUCE	42
GRILLED RIB STEAK	48
PAN-FRIED VEAL LIVER, STRONG JUICE WITH RASPBERRY VINEGAR & 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
CHOCOLATE MOUSSE, CARAMELISED MENDIANTS	13
PAVLOVA WITH RED FRUIT & RHUBARB, PEDONE STRAWBERRY SORBET	16
PLATE OF STRAWBERRIES & RASPBERRIES, HOMEMADE VANILLA WHIPPED CREAM	18
THIN APPLE TART, PEDONE VANILLA ICE-CREAM	15
FRESH FRUIT SALAD	16
GOURMET COFFEE, MINI GOURMET PASTRIES	16

ICE-CREAMS

STRAWBERRY MELBA	15
PEDONE STRAWBERRY SORBET, PEDONE VANILLA ICE-CREAM, FRESH STRAWBERRIES, WHIPPED CREAM & MERINGUE	
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  ONE SCOOP	7
VANILLA, MOCHA, SALTED BUTTER CARAMEL, LIME, RASPBERRY, COCOA SORBET	