



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
"AS YOU WISH" OMELETTE WITH ORGANIC EGGS	18
CHIC BOWL	26
RAW RED LABEL SALMON, AVOCADO, WAKAME SEAWEED, MANGO, BASMATI RICE, QUINOA, CHICKPEAS, RED CABBAGE & SEEDS	

3 PM to 7 PM

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
BETROOT CARPACCIO, STRACCIATELLA & TOASTED HAZELNUTS	16
EXTRA-THIN GREEN BEAN SALAD & CHANTERELLE PICKLES	19
ARTICHOKES, ORGANIC SOFT-BOILED EGG & AUTUMN 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

VEGGIE

THIN TART OF ROASTED PUMPKIN, FETA CHEESE & HERBS SALAD	21
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AUTUMN 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
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 

THE SCOOP 7