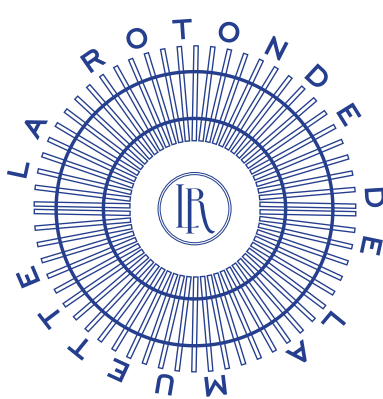




M E N U

CLASSICS

CLASSIC CHICKEN CÆSAR	23
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	17
THE PARISIAN HAM & CHEESE TOASTED SANDWICH WITH AN EGG	18
WHITE OMELETTE, SPINACH SHOOTS & AVOCADO	23
CHIC BOWL	27
RAW RED LABEL SALMON, AVOCADO, BROCCOLI, ORGANIC CARROTS, BASMATI RICE, QUINOA, COLESLAW WITH GOLDEN RAISINS, ALMONDS	

3PM to 7PM

“MAISON MONTALET” COUNTRY-STYLE TERRINE	16
ESPELETTE CHILLI, PICKLES & BAGUETTE TRADITION	
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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BUTTERNUT SQUASH & CHESTNUT VELOUTÉ SOUP	15
LEEKs SERVED WARM, PERFECTLY COOKED ORGANIC EGG, MUSTARD VINAIGRETTE	15
SALAD OF EXTRA-THIN GREEN BEANS, CRUNCHY FENNEL & SESAM	16
RED LABEL SALMON TARTAR, GINGER & LIME	17
SEA BASS CARPACCIO, GRAVELAX SAUCE, GREEN APPLE & DILL	19
STEAM SHRIMPS DUMPLINGS, SOY & GINGER SAUCE	21
SMALL CHICKEN NEM ROLLS	19
HOMEMADE DUCK FOIE GRAS, MANGO CHUTNEY	34

VEGGIE

THIN TART WITH ROASTED PORCINI MUSHROOMS, SWEET ONION COMPOTE,	27
LAMB’S LETTUCE & FINE CURLY ENDIVE	
EINKORN RISOTTO WITH PUMPKIN & FETA	25
AUTUMN VEGETABLE CURRY & ORGANIC QUINOA	24
VEGAN BUDDHA BOWL	25
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
PAN-SEARED SALMON, EXTRA VIRGIN OIL, PICKLED CUCUMBER	31
STEAMED SEA COD FILLET, FRESH SPINACH, BEURRE BLANC SAUCE	34
PAN-FRIED FRENCH SCALLOPS WITH BRAISED LEEKS & CELERY	36
PAN-FRIED PRAWNS, COCONUT & PEANUT SAUCE	32
-	
MARINATED CHICKEN FILLET IN LEMON, CURRY SAUCE	27
BEEF TARTAR “AUBRAC PURE RACE”	26
VEAL HAUNCH WITH CREAM & BUTTON MUSHROOMS	34
CRISPY FREE-RANGE PORK WITH FIVE-SPICE SEASONING, RICH GRAVY, SERVED WITH MASHED POTATOES	29
BEEF FILLET FROM «BOUCHERIES NIVERNAISES» WITH BLACK PEPPER	44
PAN-FRIED VEAL LIVER, STRONG JUICE WITH RASPBERRY VINEGAR & SHALLOT CONFIT	29
-	
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
-	
0% SKYR, HOMEMADE GRANOLA & SPICY HONEY	12
FLOATING ISLAND WITH CARAMEL & CUSTARD CREAM	13
GLUTEN-FREE CHOCOLATE CAKE, PEDONE VANILLA ICE-CREAM	14
PROFITEROLE, PEDONE VANILLA ICE-CREAM	13
“BELLE-HÉLÈNE” PAVLOVA, PEAR & HOT CHOCOLATE	16
GRAND MARNIER SOUFFLÉ	15
TARTE TATIN WITH CARAMELISED APPLES & VANILLA WHIPPED CREAM	16
FRESH FRUIT SALAD	16
GOURMET COFFEE, MINI GOURMET PASTRIES	16

ICE-CREAMS

NUTCRACKER	15
PEDONE HAZELNUT ICE-CREAM, CHOCOLATE SAUCE, MERINGUE, HOMEMADE GRANOLA, CARAMELISED HAZELNUTS & WHIPPED CREAM	
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			