

Petite ou grande faim...

	<u>Petit</u>	<u>Grand</u>
Salade César Poulet rôti à la Provençale (thym, romarin, sarriette), œuf dur, avocat, oignon rouge Grana padano, tomate, croutons, salade		18.00€
Saumon gravlax Mousse d'avocat, blinis et vinaigrette saveur yuzu		19.00€
Vegan summer bowl Orge perlé, concombre, maïs, tomate, poivron, radis, carotte, pêche, chips de brick Vinaigrette de riz noir	13.00€	16.00€
Salade d'émincé de seiche en persillade	13.00€	17.50€
Planche de charcuterie AOP et pickles de légumes	12.00€	

Terre & Mer :

Aïoli de cabillaud Légumes et bulots		22.00€
Linguines aux palourdes, saveurs citron vert		19.00€
Tartare de thon japonisant Thon, cébette, radis, sésame, coriandre, soja, mousse de cream cheese à la mangue		21.00€
Best beef burger, pommes frites Steak de bœuf, tranche de tomme, lard, oignon rouge et salade		18.50€
Best chicken burger, pommes frites Poulet, tranche de tomme, lard, oignon rouge et salade		17.50€

Prix nets / All taxes and service included

Pièce du boucher

Côte de bœuf, beurre de truffe ou Maître d'hôtel – 350g – 31.00€

Pommes grenaille, ail confit

T-bone steak de veau (200g) - 24.50€

Carpaccio de courgette vinaigrée et jus de viande

Supplément accompagnement: 4.50€

Pommes frites, salade verte, légume du jour

Suggestion du Chef (du lundi au vendredi, midi uniquement)

Menu enfant – 12.50€ - Hamburger, frites – 2 boules de glace - 1 soda ou 1 eau minérale

Douceurs

Brie truffé	11.00€
Mi-cuit au chocolat, spéculoos et glace yaourt	9.00€
Brochette de fruits et mousse de citron	9.00€
Pavlova de fruits d'été, pistache, coulis de kiwi	10.00€
Café ou thé gourmand	9.50€

Prix nets / All taxes and service included

Little or big hunger...

	<u>Small</u>	<u>Large</u>
Caesar salad Roasted chicken (thyme, rosemary, savory), hard-boiled egg, avocado, red onion Grana padano cheese, tomato, croutons, salad		18.00€
Cured salmon gravlax Avocado mousse, blinis and yuzu vinaigrette		19.00€
Vegan summer bowl Pearl barley, cucumber, corn, tomato, radish, pepper, carrot, peach, brick chips Black rice vinaigrette	13.00€	16.00€
Cuttlefish salad with parsley and garlic	13.00€	17.50€
Delicatessen board (PDO) with vegetables & pickles	12.00€	

Surf & Turf:

Poached cod fish in aioli style Vegetables and whelks		22.00€
Linguine with clams, lime flavor		19.00€
Japanese style tuna tartare Tuna, spring onion, radish, sesame, coriander, soy, mango cream cheese mousse		21.00€
Best beef burger with fries Beef, mountain tomme cheese, bacon, red onion and salad		18.50€
Best crispy chicken burger with fries Chicken, mountain tomme cheese, bacon, red onion and salad		17.50€

Prix nets / All taxes and service included

Piece of beef

Rib of beef, truffle butter or Maitre d'hôtel butter – 350g (12.35 oz) - 31.00€

Baby potatoes, candied garlic

Veal T-bone steak - 200g (7.05 oz) - 24.50€

Zucchini carpaccio with vinegar and gravy juice

Additional side: 4.50€

French fries, green salad, today vegetable

Today special (from Monday to Friday, only for lunch)

Kids menu – 12.50€ - Hamburger with fries – Ice cream (2 scoops) - 1 soda or water

Sweets

Truffled Brie cheese	11.00€
Smooth melting chocolate cake with speculoos, yogurt ice cream	9.00€
Fresh fruits skewer and lemon mousse	9.00€
Summer fruits pavlova with pistachio and kiwi sauce	10.00€
Coffee or Tea Gourmand	9.50€

Prix nets / All taxes and service included



Coupe de glace / Ice cream
11.00€

Banana Split

Café ou Chocolat Liégeois

Dame Blanche

Pêche Melba

Coupe l'Olivier

Noix, nougat de Montélimar, marron, chantilly, amande effilée, coulis de fruits rouges
Walnut, Montelimar nougat, chestnut, whipped cream, flaked almond, red fruits sauce





Sorbets/Sorbets

Litchi/Litchi
Fraise/Strawberry
Pêche/Peach
Noix de coco/Coconut
Ananas/Pineapple
Poire williams/Williams pear
Mangue/Mango
Mandarine/Mandarin
Cassis/Black currant
Citron jaune/Lemon
Citron vert/Lime

1 boule	1 scoop	2.50€
2 boules	2 scoops	4.00€
3 boules	3 scoops	6.00€
Supplément	Chantilly	Extra
	Whipped	Cream
		2.00€

Glaces/Ice cream

Pistache/Pistachio
Café/Coffee
Noisette/Hazelnut
Rhum raisin/Grape rum
Chocolat/Chocolate
Vanille/Vanilla
Menthe Chocolat
Chocolate mint
Yaourt bulgare/Bulgarian yogurt
Caramel beurre salé
Salted butter caramel



LES PICES / ALL TAXES AND SERVICE INCLUDED