

Starters

<i>Assortment of corn-fed Iberico ham, from Cordoba, Andalucia</i>	€13
<i>Flaked crab meat, avocado fondant, grapefruit</i>	€16
<i>Buffalo mozzarella and old tomato varieties, vinaigrette with seasonings</i>	€15
<i>Melon in puff pastry, Cécina de Léon cured and air-dried beef</i>	€15
<i>Grilled vegetable antipasto, artichoke, pepper vinaigrette</i>	€9
<i>Marinated Salma salmon tartar, asparagus tips and green radishes</i>	€14
<i>Cucumber millefeuille, buffalo mozzarella and tomato coulis</i>	€13
<i>Six Madagascar prawns, simply prepared</i>	€11
<i>Cannelloni with fresh goat cheese and Provençal vegetables, spinach shoots</i>	€10
<i>Marinated anchovy fillets with cebettes, tapenade and foccacia</i>	€12

On the Terrace

<i>Macaroni gratin, rocket with parmesan</i>	€17
<i>Macaroni gratin, Rostello ham</i>	€20
<i>Steak tartar (French beef), Traditional, Italian-style or Thai-style</i>	€18
<i>A trio of our selections</i>	€20
<i>Tartars are prepared in our kitchen and are served with chips and salad</i>	
<i>Portion of previously shelled Alaskan king crab, 150gr, Parisian style</i>	€32
<i>Beef carpaccio with parmesan and rocket</i>	€17
<i>Seared chanterelles, parsley vinaigrette</i>	€14

From the Land

<i>Veal medallions with rosemary, chanterelles and linguine</i>	€26
<i>Knuckle of lamb simmered with thyme, Provençal-style vegetable bouillon</i>	€23
<i>Farm-raised chicken kebob with lemon, wrapped with spinach and cheddar</i>	€19
<i>“Blonde d’Aquitaine” beef, browned sliced potatoes, bearnaise sauce</i>	€28

From the Sea

<i>Grilled swordfish, wilted fennel, tangy vegetable jus</i>	€22
<i>Roasted cod loin fillet with pistou, apple puree and blend of seasonings</i>	€25
<i>Prawn tails with coconut-lemongrass sauce, squid-ink spaghetti</i>	€24
<i>Grilled royal sea bream filet with courgettes, curry and almonds</i>	€23

Additional charge for side dish 4 euros
Prices include 5.5% VAT in euros, service included

Cheeses

<i>Salers fermier d'Auvergne, made with raw milk</i>	€9
<i>Chèvre Cabécou, green salad</i>	€9
<i>Aged cheese of the day, green salad</i>	€9

Delectable Desserts

<i>Yuzu lemon macaroon, raspberry sorbet</i>	€11
<i>Frozen strawberry and vanilla vacherin, red fruit coulis</i>	€11
<i>Cheesecake with speculoos, crushed raspberries</i>	€10
<i>Moelleux prepared with "Valrhona" grand cru chocolate, vanilla ice cream</i>	€11
<i>Yellow and white peach soup, pepper and verbena essence</i>	€10
<i>Red fruit gazpacho, Vergers strawberries, double cream</i>	€11
<i>Rum babas with exotic fruits, served as a digestif</i>	€10
<i>Petit Poucet deluxe coffee</i>	€10

Ice Creams and Sorbets

<i>Handcrafted presentation of three flavours of your choice</i>	€10
<i>Vanilla, Chocolate, Passion, Pear, Raspberry, Coffee, Sanga strawberry, Mango, Lemon, Banana, Pistachio, Melon.</i>	
<i><u>Colonel</u>, lemon sorbet sprinkled with vodka</i>	€12
<i><u>Prince William</u>, pear sorbet sprinkled with pear eau de vie</i>	€12

Special menu during the Week**€19 Menu (lunch)****Starter + Main Dish****Or****Main Dish + Dessert****€27 Menu (lunch and dinner)****Starter + Main Dish****And****Dessert****Starters**

Italian-style pennette pasta salad, breast of chicken
Féroce d'avocats (avocado and salt fish balls), served with citrus fruits
Vegetable pistou, tomato basil sorbet

Main Dishes

Roast duck breast, fruits and perfumed rice
Seared sirloin steak (Salers), seasonal vegetables with fleur de sel
Glazed filet of Saint Pierre, mini ratatouille, lemon balm pistou

Desserts

Pistachio cream tiramisu, amarena cherries
Confiture de lait (thick, sweet caramel cream), fromage blanc, maison
Borniambuc, palmier au sucre biscuit
Frozen nougat, red fruit coulis

Because our menus are carefully priced, substitutions are not allowed.