



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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COLD PEA SOUP, GREEK CONDIMENT	16
EXTRA-THIN GREEN BEAN SALAD, STRAWBERRIES & STRACCIATELLA	18
BABY ARTICHOKEs, ORGANIC SOFT-BOILED EGG & SUMMER TRUFFLE	22
MULTICOLOURED TOMATOES SALAD & FETA	17
MELON CHIFFONADE & 24 M.O. PARMA HAM	19
RED LABEL SALMON TARTAR, GINGER & LIME	18
DELICIOUSLY SEASONED SEA BASS CARPACCIO	21
STEAM SHRIMPS DUMPLINGS, SOY & GINGER SAUCE	19
SMALL CHICKEN NEM ROLLS	16

VEGGIE

THIN TART OF CANDIED TOMATOES & BURRATINA	21
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SUMMER VEGETABLE CURRY & QUINOA	26
SPELT RISOTTO, SEASONAL GREEN VEGETABLES & STRACCIATELLA	27
VEGAN BUDDHA BOWL	25
MARINATED TOFU, AVOCADO, MANGO, BASMATI RICE, QUINOA, BEANS, CUMIN CARROTS, RED CABBAGE & CHICKPEAS	

MAIN COURSES

STEAMED RED LABEL SALMON, EXTRA OLIVE OIL	31
GRILLED SEA BASS FILLET, VIRGIN SAUCE WITH DRIED FRUITS & PINE NUTS	32
COD-FISH MARINATED IN SOY-GINGER WITH SPINACH	29
SAUTÉED PRAWNS, COCONUT & PEANUT SAUCE	35
PAN-FRIED SQUIDS, CHORIZO & SMALL POTATOES	29
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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, RASPBERRIES & CANDIED SHALLOT	29
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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
0% FROMAGE BLANC, GRANOLA & SPICY HONEY	11
FRESH FRUIT SALAD	14
RED FRUIT PAVLOVA, STRAWBERRY SORBET	16
PLATE OF STRAWBERRIES & RASPBERRIES, VANILLA WHIPPED CREAM	18
RED FRUIT MILLE-FEUILLE	16
THIN APPLE PIE, VANILLA ICE-CREAM	15
FLOATING ISLAND, CARAMEL & CUSTARD CREAM	12
SOFT CHOCOLATE CAKE GLUTEN-FREE, VANILLA ICE-CREAM	14
GOURMET COFFEE MINI GOURMET PASTRIES	16

ICE-CREAMS

PROFITEROLE	14
PUFFS, MADAGASCAR BOURBON VANILLA ICE-CREAM, HOT CHOCOLATE SAUCE	
STRAWBERRY MELBA	16
STRAWBERRY SORBET, VANILLA ICE-CREAM, FRESH STRAWBERRIES, WHIPPED CREAM	
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 	
VANILLA, MOCHA, SALTED BUTTER CARAMEL, LIME, RASPBERRY, MANGO, COCOA SORBET	

THE SCOOP 7