

ALL DAY LONG FROM 12 TO 22PM

PENDING, TO SHARE OR TO START

Iberico bellota ham <i>24 months matured</i>	22.00
Smoked salmon <i>Scottish smoked salmon</i>	14.00
Semi preserved foie gras <i>Toats & fig chutney</i>	18.50
Pâté en croûte <i>From « Maison Bobosse » in Lyon</i>	13.50
Club sandwich <i>French fries & green salad</i>	16.80
Sweet corn and sweet potato Velouté <i>Coconut milk, coriander and sesame oil</i>	11.50

HOUSE SPECIALITIES

Losbter salad <i>With raw or cooked vegetables, depending on the season</i>	32.00
Filet of beef Wellington <i>With panfried foie gras, shallots & mushrooms</i>	35.00
Classic beef tartare <i>French fries & green salad</i>	19.50
Risotto à la truffe <i>Truffled cream & summer truffe</i>	22.00
Beef tab <i>Panfried with french fries & green salad</i>	27.00
Losbter ravioli <i>With lobster bisque</i>	32.00

DESERTS & CHEESES

Selection of ripened cheeses from Delphine	11.00
Rice pudding <i>Homemade rice pudding, salted butter caramel</i>	9.00
Rum baba to share <i>Served with red fruits jam</i>	18.00
Soft serve ice cream <i>With: chocolate sauce & cookies/ toffee & almond/ red fruit & coulis</i>	6.50

CHILDREN MENU

Chopped steak or fish fillet, french fries	15.00
Vanilla sunday	

CHIEF SUGGESTIONS FROM 12 TO 14 & FROM 19 TO 22

STARTER, MAIN COURSE, DESERT • 48 €

STARTERS

Octopus <i>Octopus carpaccio, condiment like chimichurri, smoked garlic cream</i>	15.00
Tuna Tataki <i>With tandoori spices, figs & hazelnuts</i>	16.00
Soft poached egg <i>Bellota, crispy, ajo blanco, banuyles vinegar</i>	14.00

MAIN COURSES

Salmon terriaki <i>Glazed vegetables, sriracha mayonnaise and peanuts</i>	25.00
Chicken supreme <i>In a sage crust, fregola risotto with confit lemon, parmesan</i>	26.00
Croaker filet <i>Coco of painpol with ginger, butternut and sesame</i>	29.00

DESSERTS

Chocolat dessert <i>With Gianduja & hazelnut</i>	11.50
Tropezienne <i>Vanilla & praline.</i>	10.50
Peach Melba	10.00
Organic sorbets <i>Raspberry, lemon, mango, passion, stawberry((2 flavours to choose from).</i>	8.50
Café ou décaféiné gourmand	10.00

FRESH FROM THE MARKET

3 courses lunch menu <i>Served from monday to friday</i>	22.50
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Please, let us know if you have any food allergies. Informations relating to the allergen content of our dishes is available in request.

NETS PRICES ARE IN EUROS AND INCLUDE SERVICE

« Maître restaurateur » since April 18th, 2014