

Lunch menu

To start...

Organic egg from Provence - 19€

Poached egg, fresh peas french style, smoked bacon

The salmon - 24€

Marinated gravlax, beetroot and citrus zests

To continue...

Black Tiger prawns - 29€

Baby spinach salad, parmesan-miso-truffle vinaigrette

Farm-raised chicken - 36€

Slowly cooked, with a spring broth and lemongrass

"Heritage" beef - 26€

Freshly prepared beef tartare

Served with homemade fries or salad

Ravioli - 29€

Fresh ricotta-truffle ravioli, parmesan cream sauce

Side dishes

Mixed simmered vegetables - 9€

Whipped potatoes - 9€

Homemade fries - 9€

Salad greens, vinaigrette - 8€

Sweetness...

Cheeses - 14€

Select aged cheeses from Maison Mons, Meilleur Ouvrier de France

Chocolate - 14€

Chocolate-salt caramel tart made with wood-smoked fleur de sel

Brioche - 12€

Brioche French toast with orange blossom, vanilla ice cream

Fruit - 16€

Fresh seasonal fruit plate

Assortment of ice creams and sorbets

Ice creams: Vanilla, chocolate, hazelnut, coffee

Sorbets : Tangerine, raspberry, coconut, mango, lemon

4€ - 1 scoop

8€ - 2 scoops

10€ - 3scoops