

STARTERS AND FRENCH SPECIALITIES

Burrata from Puglia	13,00 €	Caesar salad	start 16,00€
Grilled baguette, olive oil and herbs		Anchovy vinaigrette	main 21,00 €
Medley of meat stuffed vegetables	start 15,00€	Ceviche of fresh fish	18,00 €
Salad	main 19,00 €	Carpaccio of marinated fish	
Burgundy snails	x6 10,00 € / x12 19,00 €	Frogs legs, persillade, olive oil marinade	19,00 €
Garlic & parsley butter		Flambéed with Pastis	
Niçoise salad	start 15,00€	Homemade duck foie gras	24.00 €
The one and only	main 19,00 €	Toasts & variety of chutneys & jams	

LUNCH MENU

Only middays during the week, except bank holidays

Price "plat du jour" + 4,00 €

Starter "du jour" + "Plat du jour" or "Plat du jour" + Dessert from menu
& Coffee included

Net prices - Service included



PASTAS AND RISOTTOS

Pennes Bolognese	16,00 €	Asparagus & Parmesan Risotto	21,00 €
Spaghettis Carbonara	18,00 €	Scallop & Prawn Risotto	26,00 €
Spaghetti with fresh catch of the day, fennel and lemon			24,00 €

DISHES TO SHARE

Fisherman's stew 30,00 € /pers

Local Bouillabaisse served with rouille, gruyere and croutons

Bone-in Rib eye for 2 persons (approx 1kg) - 25min 40,00 € /pers

Accompanied with homemade french fries & salad

3 sauces of your choice : Gorgonzola - Bearnaise - Chimichurri - Green pepper & cognac

Grilled seafood platter - minimum 2 persons 42,00 € /pers

Accompanied with Vichy carrots and garlic potatoes

and 2 sauces : Citrus from Menton - Chimichurri

CHILDREN'S MENU

Syrup or fruit juice

+

Pennes Bolognese
or chicken nuggets, french fries

+

Ice cream (1 scoop)

12,50€

Net prices - Service included

Extra Side + 3€



FRESH FROM THE SEA

Each dish is proposed with one side dish of your choice and a sauce "recommendation"

Of course you have to change your sauce with any of the recommended alternatives which are mentioned under the concerned dish

Poached cod fish, classic provençal Aioli 22,00 €

✕ or Light Spanish red pepper and chorizo cream or Citrus from Menton

Fresh Mediterranean sea bream fillet, Basil oil 25,00 €

✕ or Exotic mango sauce or Citrus from Menton or Light Spanish red pepper and chorizo cream

Yellowfin tuna steak 250g, Sweet Yakitori sauce with carrots 25,00 €

✕ or Grilled or Chimichurri or Citrus from Menton

Mediterranean prawns flambeed in Pastis 28,00 €

✕ or Flambeed in Cognac or Marinade of parsley, garlic & olive oil

Sole Meunière 39,00 €

✕ or Lemon emulsified cream or Citrus from Menton

SIDES: White rice / Homemade french fries / Fresh garden vegetables / Dauphinois potatoes /
Vichy carrots / Fried garlic potatoes / Creamy risotto / Salad

Net prices - Service included

Extra side + 3€

✕ Other sauce varieties



CUTS FROM THE BUTCHER

Each dish is proposed with one side dish of your choice and a sauce "recommendation"

Of course you have to change your sauce with any of the recommended alternatives which are mentioned under the concerned dish

Veal kidneys in a mustard seed sauce	21,00 €
✕ or Parsley, garlic & olive oil marinade or Madeira (Red wine and shallots)	
Chicken supreme , Gorgonzola	22,00 €
✕ or Light Spanish red pepper and chorizo cream or Chimichurri sauce or cream and portobello mushroom sauce	
Angus beef burger	23,00 €
Rossini (duck foie gras) +3€	
Grilled pork ribs , <i>Marinated in Barbecue sauce, slow cooked</i>	25,00 €
Veal escalope pan fried in a cream and portobello mushroom sauce	27,00 €
✕ or Milanese style or Gorgonzola or Light Spanish red pepper and chorizo cream	
Whole roasted duck breast , Duo of soja Yakitori	30,00 €
✕ or Green pepper & cognac or Honey marinade or Espelette pepper (spiced to your preference)	

SIDES: White rice / Homemade french fries / Fresh garden vegetables / Dauphinois potatoes /
Vichy carrots / Fried garlic potatoes / Creamy risotto / Salad

Net prices - Service included

Extra side + 3€

✕ Other sauce varieties



GOURMET MENU

35,00 €

Burgundy snails

or

Duo of meat stuffed vegetables

Fresh Mediterranean sea bram fillet,
Basil oil, Vichy carrots

or

Chicken supreme,
cream and portobello mushroom sauce,
Homemade french fries

Dessert on blackboard

PRESTIGE MENU

45,00 €

Burrata from Puglia

or

Niçoise salad

Yellowfin tuna steak, Citrus from Menton,
White rice

or

Angus beef burger,
Homemade french fries

Dessert on blackboard