

## PETITS PLATS À PARTAGER

**PAIN AU LEVAIN** «V» - 6,5  
*sourdough bread served with radishes  
and sel de Guérande butter*

**COMTÉ ET JAMBON** - 13  
*plate comté and ham with cornichons*

**PLATEAU CHARCUTERIE** - 16,5  
*selection of fine meats with pickles and toast*

**RILLETTES DE CANARD** - 12,5  
*duck rillettes with pickles and toast*

## ENTRÉES

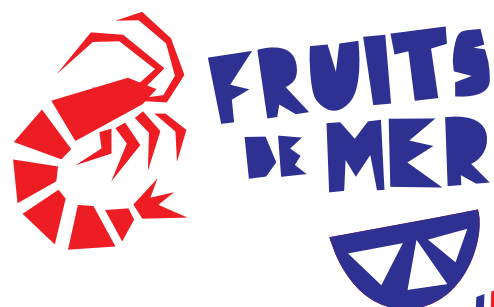
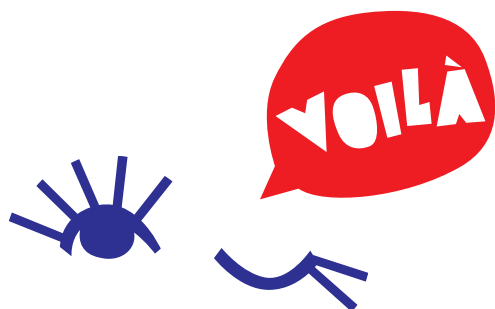
**OEUF DUR MAYONNAISE** «V» possible - 4,5  
*eggs with mayonnaise, anchovy and croutons*

**SAUMON MARINÉ** - 15  
*marinated salmon with buttermilk dressing,  
sweet and sour beetroot and dill oil*

**TOMATE ET FROMAGE FRAIS** «V» - 11  
*marinated tomatoes with fresh cheese and basil oil*

**ESCARGOTS GRATINÉS** - 13  
*6 gratinated snails with herb butter*

**TARTARE DE BOEUF  
CLASSIQUE 80GR** - 14,5  
*classic steak tartare with crostini*



**HUÎTRE** - 4,5 p.s  
*Fine de Claire oyster with  
mignonette and lemon*

**THON À L'ANTIBOISE** - 14,5  
*seared tuna with antiboise*

**CREVETTES** - 12,5  
*shrimp with lemon mayonnaise*

**COQUILLAGES SAUTÉ** - 15,5  
*steamed clams with lemon and butter*

**PETIT PLATEAU DE  
FRUITS DE MER**  
*platter with a selection of our  
fruits de mer*

- 34,5 -

## SOUP ET SALADES

**SALADE NIÇOISE** - 18,5  
*salad with green beans, baby potatoes,  
red onion, poached egg and seared tuna*

**SALADE CÉSAR** - 18,5  
*romaine salad with bacon, parmesan,  
poached egg, croutons and crispy chicken*

**BOUILLABAISSE** - 17,5  
*richly filled fish soup with rouille, gruyère and croutons*

## PLATS

*check 'supplements' for side dishes*

**PLAT DE LA SEMAINE** - 21,5  
*dish of the week*

**RATATOUILLE PROVENÇALE** «V» - 17  
*with tomato bell pepper sauce and crispy parmesan*

**VOL-AU-VENT À LA JARDINIÈRE** «V» - 18,5  
*seasonal vegetable ragout with puff  
pastry and green salad*

**SUPRÊME DE POULET AU MAIS** - 20,5  
*corn-fed chicken suprême with coq au vin sauce  
and roasted baby potatoes*

**POISSON DU MOMENT** - 23,5  
*fish of the moment with celeriac  
puree and eel beurre blanc*

**BAR DE MER - POUR DEUX** - 50  
*butterfly seabass, brown butter with capers,  
parsley and chervil - for 2 persons*

## STEAK FRITES

*served with pepper-or bearnaise sauce  
and le French fries*

**TARTARE DE BOEUF  
CLASSIQUE** - 21,5

**STEAK** - 22,5  
*180 gram*

**ENTRECÔTE** - 27,5  
*200 gram*

**RIBEYE** - 60  
*500 gram, for 2 persons*



## SUPPLEMENTS

**SALADE VERTE** «V» - 5,5  
*green salad with French dressing*

**LÉGUMES VERTS** - 6,5  
*groene groenten*

**LE FRENCH FRITES** «V» - 5,5  
*frites met mayonaise*

## DESSERTS ET FROMAGE

**ÎLE FLOTTANTE** «V» - 9,5  
*egg white foam in vanilla sauce with caramel*

**RIZ AU LAIT** - 9,5  
*rice pudding with vanilla,  
passion fruit, caramel and almond*

**MOUSSE AU CHOCOLAT** «V» - 9,5  
*chocolat mousse with roasted crumble of white chocolate*

**ASSIÈTTE DE FROMAGES** «V» - 14,5  
*selection of French cheeses from  
Fromagerie Kef with compote and toast*

## LE FRENCH CAFÉ

**LE FRENCH COFFEE** - 9,5  
*Grand Marnier, coffee and cream*

**CAFÉ AMORE** - 13  
*Amaretto, cognac, coffee and cream*

**ESPRESSO MARTINI** - 13,5  
*espresso, Ketel One vodka,  
Kahlúa and Grand Marnier*

ALLERGIES OR SPECIAL  
DIETARY REQUIERMENTS?  
PLEASE LET US KNOW.