

PETITS PLATS À PARTAGER

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

COQUILLAGES SAUTÉ - 15,5
stewed clams with lemon and butter

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

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

ENTRÉES

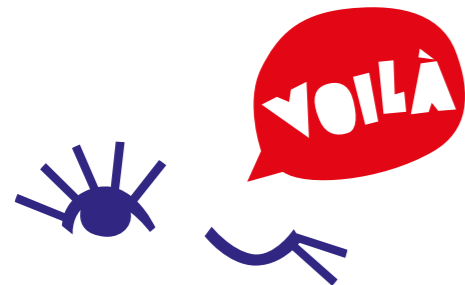
OEUF DUR MAYONNAISE «V» possible - 5
eggs with mayonnaise and anchovy fritters

POIREAUX VINAIGRETTE «V» - 11
*slowcooked leek, balsamico vinaigrette,
egg and fried capers*

THON ET BRIOCHE - 15
*tuna tartare with leek-mayonnaise
and nori served on brioche*

ESCARGOTS GRATINÉS - 13
6 gratinated snails with herb butter

**TARTARE DE BOEUF
CLASSIQUE 80 GR.** - 14,5
classic steak tartare served with croutons



FRUITS DE MER

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

CREVETTES - 12,5
shrimps with cocktailsauce and lemon

COQUILLAGE SAUTÉ - 15,5
steamed clams with lemon and butter

THON À L'ANTIBOISE - 15
seared tuna with antiboise

**PETIT PLATEAU
DE FRUITS DE MER**
selection of our fruits de mer
- 34,5

SOUP ET SALADES

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

SALADE NIÇOISE - 18,5
*roasted tuna, soft-boiled egg,
black olives, green beans and baby potato*

SOUP À L'OIGNON - 9,5
Onion soup with croutons and gruyère cheese

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 salade vert*

POISSON DU MOMENT - 23,5
*fish of the moment, potato rosti, cherry tomato,
sauce vierge and garlic beurre blanc*

POUSSIN - 21,5
spring chicken, chicken gravy and le French frites

BAR DE MER - POUR DEUX - 50
*butterfly seabass sautéed in butter with capers,
parsley and chervil - for two persons*

STEAK FRITES

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

**TARTARE DE BOEUF
CLASSIQUE 110 GR.** - 21,5

STEAK - 23,5
180 gram

ENTRECÔTE - 27,5
200 gram

RIBEYE - POUR DEUX - 60
500 gram - for 2 persons



SUPPLEMENTS

SALADE VERTE «VGN» - 5,5
head lettuce with mustard vinaigrette

LÉGUMES VERTS «V» - 6,5
with lemon and butter

LE FRENCH FRITES «V» - 5,5
fries with mayonnaise

DESSERTS ET FROMAGE

CRÈME BRÛLÉE - POUR DEUX - 12,5
crème brûlée for two persons

MADELEINES - 9,5
with crème anglaise and strawberries

TARTE TATIN CHAUD - 10,5
caramel with Calvados and vanilla ice cream

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

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

