

PETITS PLATS À PARTAGER

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

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

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

ENTRÉES

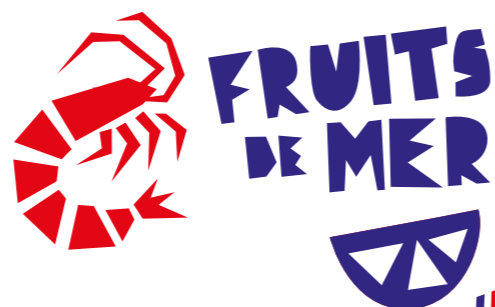
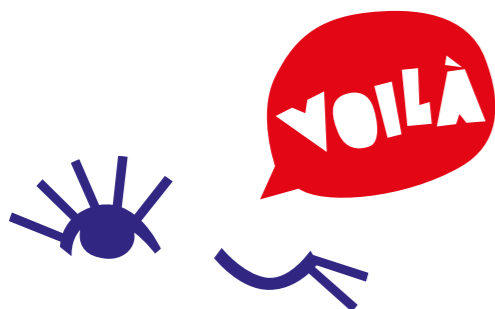
OEUF DUR MAYONNAISE «V» possible - 5
eggs with mayonnaise, anchovy and croutons

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

TOMATE ET FROMAGE FRAIS «V» - 12
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



FRUITS DE MER

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

THON À L'ANTIBOISE - 15
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*

SOUPE À L'OIGNON «V» - 9,5
onion soup gratinated with 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 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 - 23,5
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
green vegetables

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

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

CAFÉ LE FRENCH - 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*



SCAN FOR
ALLERGEN CARD