

PETITS PLATS À PARTAGER

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

COQUILLAGES SAUTÉ - 17,5
stewed clams with lemon and butter

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

PLATEAU CHARCUTERIE - 17,5
*selection of cured meats with pickles
and sourdough toast*

ENTRÉES

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

BETTERAVE RÔTIE «V» - 10,5
*beetroot with bell pepper, wild rice
and buttermilk dressing*

THON ET BRIOCHE - 16,5
*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

PULPO A LA PLANGHA - 16,5
zucchini, ratatouille sauce and pangritata

COQUILLAGE SAUTÉ - 17,5
steamed clams with lemon and butter

THON À L'ANTIBOISE - 16,5
seared tuna with antiboise

**PETIT PLATEAU
DE FRUITS DE MER
- 34,5**

SOUP ET SALADES

SALADE CÉSAR - 18,95
*crispy chicken, bacon, parmesan,
poached egg and croutons*

SALADE NIÇOISE - 18,95
*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 - 23,5
dish of the week

**QUICHE AU CITROUILLE
ET POIREAUX «V» - 19,5**
*quiche filled with pumpkin and leek served
with radicchio and orange salad*

CHOUX-FLEUR «V» - 17,5
*baked cauliflower with hazelnuts, capers,
béchamel sauce, parmesan and salsa verde*

POISSON DU MOMENT - 25
*Fish of the moment, pomme dauphinois, fenel,
stewed mussel and shore crab sauce*

POUSSIN - 22,5
spring chicken, chicken gravy and le French fries

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 fries*

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

STEAK - 24,5
180 gram

ENTRECÔTE - 28,5
200 gram

RIBEYE - POUR DEUX - 65
500 gram - for 2 persons

SUPPLEMENTS

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

LÉGUMES VERTS «V» - 7,5
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

CREMEUX AU CHOCOLA - 11,5
chocolate cremeux with tangerine and merengue

TARTE TATIN CHAUD - 11,5
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*

