

## PETITS PLATS À PARTAGER

**PAIN AU LEVAIN «V»** - 6,95  
*sourdough bread served with radishes  
and sel de Guérande butter*

**MOUSSE DE VOLAILLE** - 11,5  
*toasted brioche with poultry mousse  
and redfruit compote*

**PLATEAU CHARCUTERIE** - 17,5  
*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*

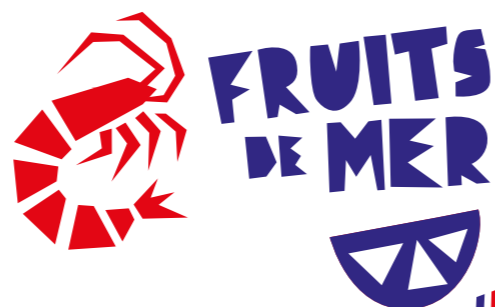
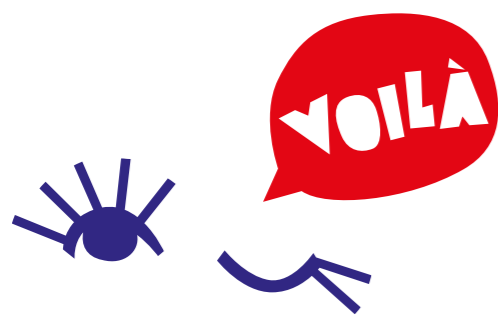
**COQUILLES CRUDO** - 18,5  
*coquilles with herringcaviar, orange vinaigrette,  
red chicory, appel and hazelnut*

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

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

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

**COCKTAIL DE CREVETTES** - 14,5  
*prawncocktail, salad and lemon*



## FRUITS DE MER

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

**THON À L'ANTIBOISE** - 15,5  
*seared tuna with antiboise*

**CREVETTES** - 13,5  
*shrimp with lemon mayonnaise*

**COQUILLAGES SAUTÉ** - 17,5  
*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** - 18,95  
*salad with green beans, baby potatoes,  
red onion, poached egg and seared tuna*

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

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

**CHOU POINTU** - 17  
*roasted pointed cabbage, beurre  
blanc and roasted almond*

**CONFIT DU CANARD** - 25  
*duck confit with cassoulet,  
poultry jus and crispy sage*

**POISSON DU MOMENT** - 25  
*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** - 24,5  
*180 gram*

**ENTRECÔTE** - 28,5  
*200 gram*

**RIBEYE** - 65  
*500 gram, for 2 persons*



## SUPPLEMENTS

**SALADE VERTE «V»** - 5,95  
*green salad with French dressing*

**LÉGUMES VERTS** - 7,95  
*green vegetables*

**LE FRENCH FRITES «V»** - 5,95  
*fries with mayonnaise*

## DESSERTS ET FROMAGE

**ÎLE FLOTTANTE «V»** - 10,5  
*egg white foam in vanilla sauce with caramel*

**PANNA COTTA** - 11,5  
*panna cotta with orange,  
cardemon and ginger snaps*

**MOUSSE AU CHOCOLAT** - 11,5  
*chocolat mousse with roasted crumble of  
white chocolate and crème anglaise*

**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