

## 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

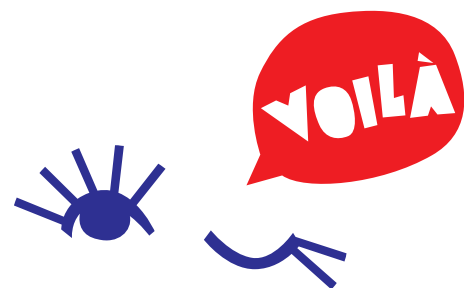
**OEUF DUR MAYONNAISE «V» possible** - 5  
*eggs with mayonnaise and anchovy fritters*

**POIREAUX À LA  
VINAIGRETTE «V»** - 11  
*slow-cooked leek with vinaigrette,  
egg and capers*

**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**  
*selection of our 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»** - 17,5  
*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, fennel,  
stewed mussel and shore crab sauce*

**POUSSIN** - 22,5  
*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** - 24,5  
*180 gram*

**ENTRECÔTE** - 28,5  
*200 gram*

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



## SUPPLEMENTS

**SALADE VERTE «VGN»** - 5,95  
*head lettuce with mustard vinaigrette*

**LÉGUMES VERTS «V»** - 7,95  
*with lemon and butter*

**LE FRENCH FRITES «V»** - 5,95  
*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*

