

VIN DE TABLE

ask our staff about the extensive wine menu

PÉTILLANT

JAILLANCE PRESTIGE BRUT
crémant / chardonnay
glass 8 – bottle 40

BLANC

DOMAINE DE JOY, L' ECLAT
sauvignon blanc
glass 5,5 – carafe 19,5 – bottle 27,5

LES VIGNERONS DE FLORENSAC
picpoul
glass 6,5 – glas 32,5

XAVIER VIGNON
viognier
glass 7,5 – carafe 26 – bottle 37,5

MAISON LOUIS LATOUR
chardonnay
glass 8,5 – carafe 29,5 – bottle 42,5

PASCAL & BEATRICE LAMBERT 
chenin blanc
glass 9,5 – carafe 31,5 – bottle 49

ORANGE

WEINGUT CARL KOCH 
orange / gewürztraminer
glass 8,5 – carafe 32,5 – bottle 42,5

ROUGE

LES CLAUX DES TOURETTES
grenache / syrah
glass 6 – carafe 22 – bottle 30

WEINGUT BECKER LANDGRAF 
spätburgunder
glass 7 – carafe 25 – bottle 35

GILLES GELIN
beaujolais / gamay
glass 8,5 – carafe 32,5 – bottle 42,5

DOMAINE BEATRICE & PASCAL LAMBERT 
cabernet franc
glass 8,5 – carafe 32,5 – bottle 42,5

DOMAINE COSSE-MAISONNEUVE
malbec
glass 9 – carafe 32,5 – bottle 45

 VIN NATURE



HUÎTRES - 4,5 pc
Fine de Claire oyster with
mignonette and lemon

CREVETTES - 12,5
shrimp with lemon mayonnaise

SAUTÉ DE COQUILLAGES - 15,5
braised clams with lemon and butter

THON À L'ANTIBOISE - 14,5
roasted tuna with antiboise

PETIT PLATEAU DE
FRUITS DE MER
selection of our fruits de mer
- 32,5 -

ENTRÉES

PAIN AU LEVAIN «V» - 5,5
sourdough served with radish and
salted Guérande butter

SOUPE À L'OIGNON «V» - 9
classic onion soup with croutons
and gratinated with comté

OEUF EN MEURETTE - 12,5
poached egg in red wine sauce, bacon,
mushrooms and crouton

BAR DE MER CRU - 15
crudo from seabass with citrus vinaigrette,
chili pepper and chives

ESCARGOTS GRATINÉS - 13
6 au gratin snails with herb butter

TARTARE DE BOEUF CLASSIQUE - 14,5
classic steak tartare

«V» vegetarian | «VGN» vegan

PLATS

check 'supplements' for side dishes

PLAT DE LA SEMAINE - 23,5
dish of the week

BETTERAVES «VGN» - 16,5
puffed beetroot with vegan beurre
blanc and smoked almonds

VOL AU VENT AUX CHAMPIGNONS «V» - 18
mushroom ragout with puff pastry and salad

CABILLAUD - 22,5
fried cod fillet with crab jus, roasted fennel and celery

POULET AUX MAIS - 19,5
cornfed chicken suprême with coq au
vin sauce and mashed potatoes

TARTARE DE BOEUF CLASSIQUE - 21,5
classic steak tartare served with crispy potato
+ oyster supplement - 4

BAR DE MER - 45
flinned sea bass sautéed in butter with capers,
parsley and chervil - for 2 persons

STEAK FRITES

served with Le French fries
and pepper sauce

BAVETTE - 23,5
200 g

ENTRECÔTE - 27,5
200 g

RIBEYE - 60
500 g, for 2 persons



SALADES

SALADE NIÇOISE «VGN» 17,5
gebrande tonijn, krieltjes, haricots verts,
gepocheerd ei, rode ui en zwarte olijf

SALADE LYONNAIS «V» possible - 14,5
salad with poached egg, bacon,
croutons and French dressing

SUPPLEMENTS

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

PURÉE DE POMMES DE TERRE «V» - 5,5
mashed potatoes with beurre noisette

LÉGUMES «VGN» - 5,5
vegetables

SALADE VERTE «VGN» - 5,5
green salad with French dressing

DESSERTS ET FROMAGE

ÎLE FLOTTANTE «V» - 9,5
egg white foam in vanilla sauce with caramel

TARTE TATIN «V» - 9
tarte tatin from apple with vanilla ice cream

MOUSSE AU CHOCOLAT «V» - 7,5
chocolat mousse with white chocolat crumble

ASSIÈTTE DE FROMAGES «V» - 14,5
selection of French cheeses served
with compote and nut fig bread

LE FRENCH CAFÉ

LE FRENCH CAFÉ - 9,5
Grand Marnier, coffee and cream

CAFÉ AMORE - 13
Amaretto, cognac, coffee and cream

ESPRESSO MARTINI - 13
espresso, Ketel One vodka,
Kahlúa and Grand Marnier

ALLERGIES OR SPECIAL
DIETARY REQUIREMENTS?
PLEASE LET US KNOW.