

DESSERTS

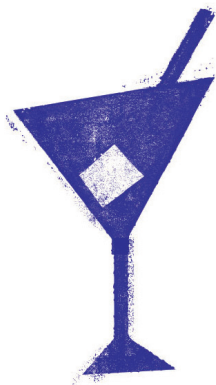
TARTE TATIN* — 9,5
APPLE, VANILLA AND SOUR CREAM

**ÉCLAIR ET
GLACE VANILLE* — 9**
ÉCLAIR WITH VANILLA ICE
AND DARK CHOCOLAT

**ANANAS
CARAMÉLISÉ* — 8,5**
CAMELIZED PINEAPPLE
WITH RUM ICE CREAM

CRÈME CARAMEL* — 9
CARAMEL, WHIPPED CREAM
AND VANILLA

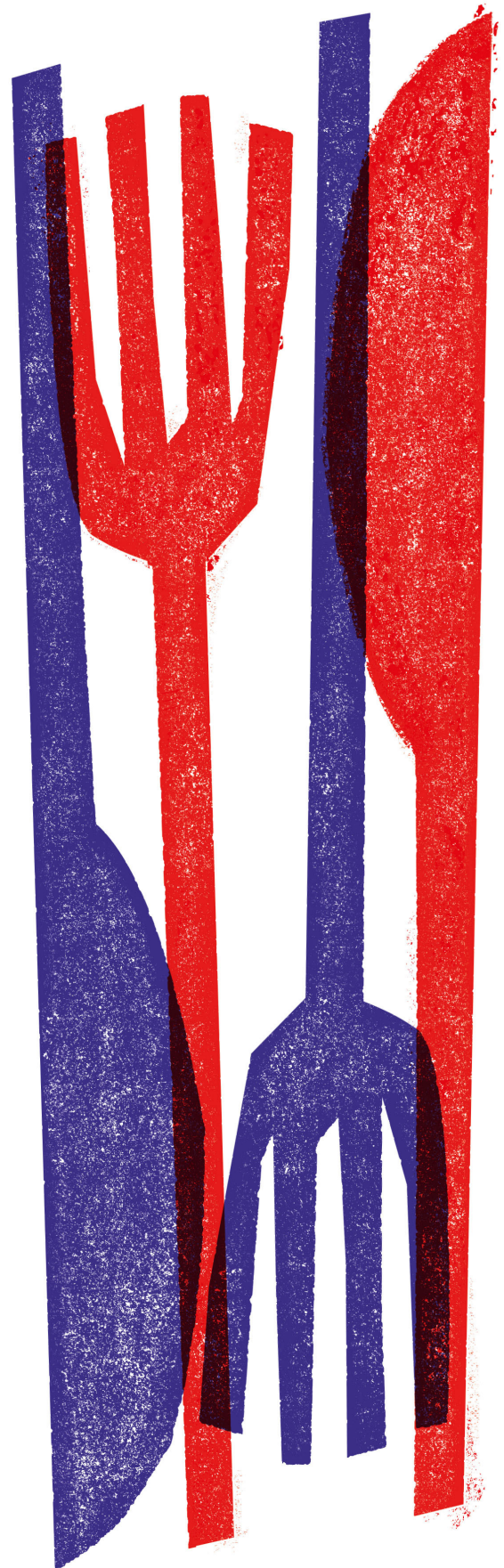
**ASSIÈTTE DE
FROMAGES* — 15,5**
SELECTION OF FRENCH
CHEESES SERVED WITH COMPOTE
AND DATE BREAD



**ESPRESSO
MARTINI - 12,5**
KETEL ONE VODKA, DORAGROSSA
COFFEE LIQUEUR, AND ESPRESSO

CAFÉ AMORE - 12
AMARETTO, COGNAC,
COFFEE AND CREAM

LE FRENCH COFFEE - 10,5
GRAND MARNIER,
COFFEE AND CREAM



APÉRO

HUÎTRES P/S — 4,5
FINES DE CLAIRE WITH
MIGNONETTE AND PASSION FRUIT
VINAIGRETTE AND LEMON

BAGUETTE AU LEVAIN* — 6,5
BAGUETTE WITH HERB BUTTER

PLATEAU DE CHARCUTERIE

Selection of cured meats with
pickles and sourdough bread
— 15,5

PETIT PLATS

**BRIOCHE AUX
CHAMPIGNONS* — 13**
BRIOCHE TOAST WITH MUSHROOMS,
CREAM, GARLIC, ONION, WHITE WINE
AND THYME

+ SUPPLEMENT FOIE GRAS — 8

PISSALADIÈRE MAQUEREAU — 13
FLATBREAD WITH MACKEREL,
GARLIC, ONION, LEMON, HERBS
AND HORSHRADISH

TARTARE DE BOEUF — 13,5
STEAK TARTARE WITH EGG YOLK,
MUSHROOMS AND BRIOCHE TOAST

TARTE TATIN D'ÉCHALOTE* — 11,5
TARTE TATIN FROM SHALLOT
WITH HORSERADISH

TERRINE DE CANARD — 18
TERRINE OF DUCK LIVER WITH JAM
OF BLOODORANGE, VIG SYRUP
AND HOME MADE BRIOCHE

CRUDO DE BAR — 16
RED BASS CRUDO WITH SALMON
ROE, ZUCCHINI, SPRING ONION,
AND TIGRE DE LECHE

PLATS

PRINCIPAUX

CASSOULET* - 19,5
VEGETARIAN BEANSTEW FROM
SOUTHERN FRANCE, CARROT,
LEEK, CELERY AND WHITE WINE

FROMAGE DU FOUR - 21,5
WARM FRENCH CHEESE FROM THE
OVEN WITH THYME, ROSEMARY
AND CRUDITÉ

+ SUPPLEMENT CHARCUTERIE — 9

**BOEUF
BOURGUIGNON - 24,5**
BEEF STEW WITH RED WINE,
BROTH, MUSHROOMS, ONION,
CARROTS, AND POTATOES

TARBOTINE - 23,5
SMALL TURBOTINE WITH
POTATO MOUSSELINE, FENNEL
AND CELERI FOAM

**TOURNEDOS
ET POIVRE - 28,5**
TOURNEDOS 250GR WITH
RATATOUILLE, ONION, PEPPERSAUCE
AND LE FRENCH FRITES

SIDES

**POIREAUX À LA
VINAIGRETTE* — 7,5**
LEEKS FROM THE BBQ WITH
VINAIGRETTE AND CAPERS

LE FRENCH FRITES* — 5,95
WITH HOMEMADE MAYONNAISE

SALADE VERTE* — 6,5
BUTTERHEAD LETTUCE WITH
RED ONION, PARMESAN CHEESE
AND FRENCH DRESSING

**POMME DE TERRE FRITES
(* POSSIBLE) — 6,5**
BAKED POTATO WITH BACON
AND ONION

CHEF'S MENU

3—COURSE 45
STARTER - MAIN - DESSERT*

4—GANGEN 57,5
STARTER - INTERMEDIATE -
MAIN -DESSERT*

*SUPPLEMENT CHEESE +5

