

SUGGESTIONS D'ENTRÉES

SALMON TARTAR IN THE CHIVE	- 14,50 €
Olive oil, chive, pink berries, toasts Rivaner Clos des Églantiers, Mathis Bastian - 15 cl - 4,00 €	
HOME MADE DUCKLEAVER	- 17,50 €
Cut into shavings, currant Auxerrois Remich Goldberg, Mathis Bastian - 15 cl - 5,00 €	
GAMBAS FLAVOURED WITH COGNAC	- 17,50 €
..... Costières de Nîmes Les galets rouges B10 - 15 cl - 5,00 €	

CARPACCIO WITH FRENCH FRIES AND SALAD...

ITALY	- 17,50 €
Beef carpaccio, Parmesan shavings, mushrooms, lemon, basil oliv oil Pinot Noir Bech Kleinmacher Enschberg Desom - 15 cl - 7,00 €	
MOZZARELLA	- 19,50 €
Beef carapaccio, mozzarella di buffala, basil oliv oil Château de l'Escarelle Prestige - 15 cl - 4,50 €	
VEAL AND DUCKLEAVER	- 21,50 €
Veal carpaccio oliv oil, basil, slice of duck leaver, balsamic vinegar with honey, currant Chardonnay Viognier Domaine Regismont B10 - 15 cl - 5,00 €	
SALMON	- 19,50 €
Red onions, capers, citrus fruit's juice, basil oliv oil, pink berries Pouilly Fumé La Moynerie, Michel Redde - 15 cl - 8,00 €	
VEGETABLE	- 18,50 €
Celery, carrot, beet, tomato, mushrooms, turnip, basil oliv oil, grappa dressing Colombard Ugné Blanc Uby B10 - 15 cl - 4,00 €	

SALADS LA FRAÎCHEUR DU MARCHÉ...

VEGETARIAN SALAD VEGETARIAN	- 16,50 €
Beets, cucumber, avocado, corns, tomatoes, french beans, mushrooms, heart of palm Chardonnay Viognier Domaine Regismont B10 - 15 cl - 5,00 €	
SALAD OF GOAT CHEESE AND FIGS	- 16,50 €
Goat cheese toasts in the acacia honey, walnut, chives Auxerrois Remich Goldberg Mathis Bastian - 15 cl - 5,00 €	
SALADE FRISÉE WITH BACON	- 16,50 €
Croutons, fresh mushrooms, sour cream Rivaner Clos des Églantiers, Mathis Bastian - 15 cl - 4,00 €	
SALADE CAPRESE	- 17,50 €
Cured ham, mozzarella, tomatoes, basil Les Papilles Domaine Geysard - 15 cl - 5,00 €	
CEASAR SALAD	- 17,50 €
Chicken, wiper, croutons, grana padano Costières de Nîmes Les galets rouges B10 - 15 cl - 5,00 €	
SALAD OF GIZZARDS	- 18,50 €
Chicken gizzard deglazed in raspberry vinegar, tomatoes, grana padano Syrah "Les Vignes d'à Côté" Cuilleron - 15 cl - 5,50 €	
SALAD OF FRIED SCAMPI	- 19,50 €
Tomatoes, lemon, basil oil, grana padano Sancerre "Les Pierris" Roger Champault - 15 cl - 7,00 €	

OUR RED BURGERS

RED CHICKEN BURGER	- 17,50 €
Grilled chicken (~200 g), roasted onions, Gouda cheese, tomato, mayonnaise mustard Mâcon Vergisson sur la Roche Saumaize - 15 cl - 6,50 €	
RED CHEESE BURGER	- 18,50 €
Minced beef pure beef (~200 g), roasted onions, Gouda cheese, tomato, American mayonnaise Pinot Noir Bech Kleinmacher Enschberg Desom - 15 cl - 7,00 €	
BIG RED CHEESE BURGER	- 24,50 €
Two pieces of minced beef (~200 g each), roasted onions, Gouda cheese, tomato, American mayonnaise Pinot Noir Bech Kleinmacher Enschberg Desom - 15 cl - 7,00 €	
RED PEPPER BURGER	- 18,50 €
Minced beef pure beef (~200 g), roasted onions, Gouda cheese, tomato, pepper mayonnaise Gigondas Romane Machotte Pierre Amadieu - 15 cl - 8,00 €	
SPECIAL AMERICAN BURGER	- 19,50 €
Fried American net, salad, tomato, chips of Parmesan cheese Syrah "Les Vignes d'à Côté" Cuilleron - 15 cl - 5,50 €	
SPECIAL COD BURGER	- 21,50 €
Cod tartare (slightly cooked on the outside and completely raw inside), chive, red onions, juice of citrus fruits, Béarnaise Pinot Gris Wellenstein Foulschette Mathis Bastian - 15 cl - 6,50 €	
SPECIAL SALMON BURGER	- 22,50 €
Salmon tartare (slightly cooked on the outside and completely raw inside), hives, red onions, fresh basil, Béarnaise Pouilly Fumé La Moynerie, Michel Redde - 15 cl - 8,00 €	

RAW

TARTARES (SLIGHTLY COOKED ON THE OUTSIDE AND COMPLETELY RAW INSIDE)....

BEEF

FILET AMERICAIN Prepared or not by us	- 18,50 €
..... Pinot Noir Bech Kleinmacher Enschberg Desom - 15 cl - 7,00 €	
TARTARE	- 21,50 €
Chopped with a knife in a slab of Angus beef and prepared by us, rawed or fried Montefalco Rosso Perticaia - 15 cl - 7,50 €	

SALMON

SALMON TARTAR	- 21,50 €
Olive oil, chive, pink berries, toasts, red onions Rivaner Clos des Églantiers, Mathis Bastian - 15 cl - 4,00 €	

SEAFOOD

OUR FISHES ARE GRILLED IN AN ORGANIC VEGETABLE CARBON OVEN
(ACCORDING TO AVAILABILITY).

SALMON Fresh salmon filet	- 22,50 €
..... Pouilly Fumé La Moynerie, Michel Redde - 15 cl - 8,00 €	
SEA BREAM Full sea bream grilled fresh	- 24,50 €
..... Mâcon Vergisson sur la Roche Saumaize - 15 cl - 6,50 €	
COD Fresh cod filet	- 21,50 €
..... Riesling Wormer Koepchen Schmit-Fohl - 15 cl - 6,50 €	
GRILLED SCAMPIS ON A STICK Grilled scampis on a stick 2 sticks	- 23,00 €
..... Sancerre "Les Pierris" Roger Champault - 15 cl - 7,00 €	
GAMBAS FLAVOURED WITH COGNAC	- 24,50 €
..... Sancerre "Les Pierris" Roger Champault - 15 cl - 7,00 €	

All of our fish are accompanied with a lemon cream.

BEEF

MARROWBONE	on it's own - 9,00 € as a side-order - 4,00 €
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HEART OF RUMP STEAK OF BEEF (~250G) origine Angus Irlande	- 23,50 €
Very tender and tasty	
..... Les Sabines Mas de la Barben	15 cl - 8,50 €
BEEF TAGLIATA (~250 G) origine Angus Irlande	- 24,50 €
Heart of rump steak, salad, grana padano	
..... Grand Marrenon Rouge Luberon	15 cl - 5,00 €
BIB OF BEEF (~250 G) origine Black Angus Canada, Tender and juicy	- 24,50 €
..... Château Ronan By Clinet	15 cl - 5,50 €
RIB STEAK OF BEEF (~300 G) origine Angus Irlande	- 27,50 €
Sprinkled with parsley, the most delicious piece	
..... Montefalco Rosso Perticaia	15 cl - 7,50 €
BEEF TENDERLOIN (~220 G) origine Luxembourg	- 29,00 €
Tenderness of the net	
..... Château Tournefeuille Lalande de Pomerol	15 cl - 9,50 €
PRIME RIB (450 G À 500 G) origine Angus Irlande	- 31,00 €
Melts in the mouth	
..... Hautes-Côtes de Beaune Rodolphe Demougeot	15 cl - 7,50 €
T-BONE STEACK (450 G À 500 G) origine Luxembourg	- 31,00 €
Renderness of a fillet, flavour of a sirloin	
..... Château Montdoyen Sud-Ouest	15 cl - 5,00 €

OTHERS

CHICKEN WINGS Grilled chicken wings	8 pieces - 16,50 €
..... Pinot Gris Wellenstein Foulschette Mathis Bastian	15 cl - 6,50 €
CHICKEN TAGLIATA Chicken tenderloin in thin strips, salad, gran a padano	- 18,50 €
..... Costières de Nîmes Les galets rouges B10	15 cl - 5,00 €
CHICKEN BROCHETTES (~300 G)	2 sticks - 19,00 €
Poulet, citron jaune, citron vert, red oignons	
..... Mâcon Vergisson sur la Roche Saumaize	15 cl - 6,50 €
DUCK BREAST (~350 G) origine France, Duck breast filet	- 24,50 €
..... Herdade do Rocim Cuvée D.Rizzi	15 cl - 9,50 €
LAMB CHOP (~80 G each piece) 4 very tender lamb chop	- 24,50 €
..... Les Sabines Mas de la Barben	15 cl - 8,50 €
HAM HOCK	- 21,50 €
..... Montefalco Rosso Perticaia	15 cl - 7,50 €
PORC SPARE RIBS Marinated and grilled spare-ribs	- 21,50 €
..... Château Montdoyen Sud-Ouest	15 cl - 5,00 €

- LUNCH FROM MONDAY TO FRIDAY -

RIB EYE STEAK (~200 G)	- 15,50 €
Choice of sauces, French fries, salad, vegetables	

ALL OUR MEATS COME WITH THE SAUCE OF YOUR CHOICE,
FRENCH FRIES AND SALAD

HOME MADE SAUCES

mushrooms and cream
Pepper
Roquefort cheese
Red Beef sauce (caramelized)
Maitre d'hôtel butter
Béarnaise
Shallots

SIDE ORDERS

Basmati rice
Pasta
Vegetables of the day

CHEESE

SELECTION OF 3 CHEESES Dried fruits and toast	- 14,00 €
..... Saumur champigny Domaine des Roches Neuves, Thierry Germain	15 cl - 7,50 €
SELECTION OF 5 CHEESES Dried fruits and toast	- 15,00 €
..... Saumur champigny Domaine des Roches Neuves, Thierry Germain	15 cl - 7,50 €

DESERTS

ÎLE FLOTTANTE	- 8,00 €
VANILLA CRÈME BRÛLÉE	- 9,00 €
TIRAMISU	- 9,00 €
FRESH FRUIT SALAD (selon saison)	- 8,00 €
FRESH FRUIT SALAD WITH HOT CHOCOLATE + WHIPPED CREAM	- 9,00 €
FONDANT AU CHOCOLAT (10 minutes of preparation)	- 9,00 €
With vanilla ice cream	
DAME BLANCHE	- 8,00 €
Vanilla ice cream, hot chocolate, meringue, whipped cream	
DAME GOURMET	- 8,00 €
Vanilla ice cream, hot chocolate, crunching caramel, brownie, whipped cream caramel sauce	
ICE CREAM	la boule - 2,50 €
Vanille, strawberry, chocolate, coffee, pistachio	
WATER ICE	la boule - 2,50 €
Raspberry, lemon, melon	
CAFÉ GOURMAND	- 8,00 €
Expresso and desserts	
THÉ GOURMAND	- 8,00 €
Tea and desserts	
COLONEL	- 9,00 €
FINE APPLE PIE	- 8,00 €
Almond cream, cinnamon, bourbon vanilla ice cream	
With your dessert :	
..... Coupe de Crémant Rosé Schmith-Fohl	1 la coupe - 8,50 €
..... XVIII Saint-Luc Vignerons de Plaimont	1 le verre - 5,50 €

AND TO FINISH...

ESPRESSO, CAFÉ, DÉCAFÉINÉ, MACCHIATO	- 2,80 €
DOUBLE ESPRESSO	- 4,20 €
CAPUCCINO ITALIEN OU CHANTILLY	- 3,80 €
LAIT RUSSE	- 4,00 €
CHOCOLAT CHAUD noir ou au lait	- 5,50 €
IRISH COFFEE	- 8,00 €
THÉS Breakfast, Darjeeling, Earl Grey, Jardin Bleu, Gunpowder, Jasmin, Oriental, Roiboos	- 3,80 €
INFUSIONS Camomille, Verveine, Menthe Poivrée, Tilleul	- 3,80 €