

# MENU

## ENTRÉES

### Rillette de canard 37

Rillette of duck, with ginger bread, dates, pistachio, prosciutto ham, balsamic syrup, rocket salad, sundried tomatoes, almonds

### Salade au fromage de chèvre 28

Salad with goat cheese, mandarin, celery, romaine lettuce, walnuts, sweet red onion

### Tartare de coquilles Saint-Jacques 32

Scallop tartare, lime zest, brioche toast, avocado, saffron mayonnaise, crispy quinoa

### Bouillabaisse de Marseille 32

Rich soup from Marseille served with local fish, shrimps, fennel, parmesan cheese, rouille

### Soupe à l'oignon 20

Traditional French onion soup, cheese crostini

### Toast aux champignons 28

Toast with pan fried mushrooms, blue cheese yoghurt, chives

## PLATS PRINCIPAUX

### Confit de canard 56

Slowly baked duck leg, caramelized chicory, apple syrup, cherry tomatoes, sauerkraut

### Entrecôte beurre café de Paris 50

Sirloin steak topped with garlic-herb butter, French fries, mixed salad

### Lentilles verte du Puy 42

Green lentils from Puy, grilled veggies, sundried tomatoes, fried basil, gruyere cheese

### Tournedos 60

Grilled tenderloin, Brussels sprouts, bacon, dauphine potatoes, choice of bearnaise- or pepper sauce

### Bar aux beurre blanc 45

Baked seabass, butter sauce, ratatouille, roasted potatoes, sweet garlic confit, basil oil

### Poulet en papilot 45

Oven baked chicken, vegetables, roseval potatoes, fried parsley, poultry gravy

## DESSERTS

### Crème brûlée 20

Custard cream with sugar crust, raspberry compote, vanilla ice cream

### Tarte tatin 20

Upside down apple pie, lime sorbet, crispy cookie

### Le trio de chocolats 20

Traditional chocolate mousse, chocolate cake and chocolate crumble