



mouthwatering flavours

find here all our good meals



GETTING STARTED

Tomato Tartare <i>Tomato caviar and toast</i>	7.5
Avocado toast et pickles de girolles	9
Salmon ceviche <i>Avocado, apple</i>	9.5
Mortadella straciatella focaccia	8
Beef carpaccio <i>Raw beef, parmigiano and basil pesto</i>	9.5
Cesar salad <i>Green salad, chicken, bacon, egg, parmigiano</i>	16.5



HEALTHY STYLE

LE COIN DES POKE BOWLS :

Riz, fèves, concombre, pois chiche, patate douce, nori, oignons, salade, sésame

Vegetable poke bowl	13
Salmon poke bowl	17
Chicken poke bowl	15



ALMOST GROWN UP

KID'S MENU 9,5

For children up to age 12, ask for the kid menu !

TO KEEP GOING

Our meals are served with side dishes,
if you want to change them,
tell us !

Pepper stuffed with spelt risotto <i>Mushrooms and tomato sauce</i>	13
Fregola risotto with squid <i>Fennel and anise</i>	18
Fillet of sea bream <i>Courgette caviar, grated feta</i>	18
Bass fillet <i>white butter sauce</i> <i>Spinach, roasted fennel with orange</i>	18
Veal with mustard cream sauce <i>Broccoli and mushrooms</i>	16
BBQ spare ribs <i>Cumin sweet potato fries</i>	15
Omelette of your choice <i>Plain, ham, cheese, herbs</i>	15.5
Beef tartare (raw) <i>Raw beef, chips and salad</i>	18.5



FINAL PLEASURES

Chia pudding, cocoa powder, muesli, banana	7
Island passion	8
Organic moist moelleux chocolate cake <i>Black forest style</i>	8
French toast with apricots <i>Thyme flower ice-cream</i>	8
Financial with flaked pistachio <i>Crushed raspberries</i>	8
Cheesecake-style cream cheese <i>Apple and kiwi coulis</i>	7



ALL ABOARD

CHAMPAGNES	12,5cl	37,5cl	75cl
Champagne Tsarine Premium Brut	8.5		45
Laurent Perrier brut millésimé			82
Laurent Perrier La Cuvée Brut	12	35	58
APÉRITIFS			
Pastis 512cL			4.5
Porto rouge Graham's Fine Tawny 6cL			6
Martini bianco ou rosso 6cL			5
APÉRITIFS FRANÇAIS			
Kir with white Burgundy 12.5cL <i>with Cartron crème de cassis de Bourgogne- blackcurrant</i>			5.5
Lillet Tonic 15cL			8.5
Red St Raphaël 6cL			6.5
BEERS			
Draft beers	15cl	25cl	50cl
Heineken	3.5	4.5	7.5
Bottled beers			
Grimbergen ambrée bière d'abbaye, <i>round & sweet</i> 33cL			5.5
Hapkin blonde, <i>rich & fruity</i> 33cL			6.5
Desperados original, <i>tequila flavoured with notes of citrus</i> 33cL			5.5
Ciney blonde, <i>sweet & balanced</i> 33cL			6
Lagunitas IPA, <i>citrus & spicy notes</i> 35.5cL			6.5
Heineken o.o., 33cL			5
Mort Subite White Lambic, <i>refreshing and tangy</i> 33cL			6.5
Grimbergen blonde bière d'abbaye, <i>citrus & spicy notes</i> 33cL			5.5
Sans alcool, la fête est plus folle !			
CIDER			
Cidre Bio "SASSY" de Normandie (bio) 33cL			5.5

KEEP WARM



HOT BEVERAGES

Café Nespresso

Double espresso

3.2

Espresso

2.4

Thés Kusmi tea

Infusions

3.5

Aquarosa Flavoured blend of hibiscus, blackberries, fruits, plants

Camomile

Lattés

Monbana Fair-trade Chocolate (bio)

Matcha latte

THIRSTY

Free carafe or glass of water on request

MINÉRALE WATER

33cl

50cl

1l

Evian

3.5

4.5

Badoit

3.5

4.5

Perrier

4

SODAS

4.5

Orangina 25cL

Fuze tea peach 25cL

Sprite 33cL

GRANINI FRUITS JUICE AND NECTARS

4.5

Orange juice 25cL

Grapefruit nectar 25cL

APERIKIDS - ONLY FOR CHILDREN!

5

A TOUCH OF FRESHNESS (33cl)

7.5

Homemade lemonade

Fresh herbal : lemon, cucumber, thyme, sprkling water

Homemade Iced tea

VINTAGE YEAR



PDO WHITE WINE

	15cl	37,5cl	75cl
Languedoc - Roussillon (bio)			28
<i>Naturally Gérard Bertrand IGP Pays d'Oc cépage Sauvignon 2019</i>			
Sud-Ouest			24
<i>BIG (Born In Gascony) IGP Côtes de Gascogne 2019</i>			

PDO ROSE WINE

	15cl	37,5cl	75cl
Provence	7		29
<i>Château du Rouet Cuvée Esterel AOP Côtes de Provence 2020</i>			
Vallée du Rhône			24
<i>Domaine La Champone AOP Lubéron 2020</i>			

PDO RED WINE

	15cl	37,5cl	75cl
Bordeaux			39
<i>Château Lieujean AOP Haut-Médoc Cru Bourgeois 2015</i>			
Languedoc - Roussillon (bio)			26
<i>La Livinière Sirius AOP Minervois 2019</i>			
St Nicolas de Bourgueil (bio)			24
<i>Les Petits Grains, Frédéric Mabileau - Fruité & gourmand</i>			

Prix nets (PR)

** Weight before cooking; may vary by 10%.

Prices in euros incl.tax.

The provenance of our meats is displayed in the restaurant.

Alcohol abuse can be dangerous to your health - drink responsibly.

Allergenic products: consult information available at the restaurant reception.

BIO:Products from organic farming.

We undertake to promote a balanced diet and foster responsible purchasing. Because every gesture counts, our restaurant promotes positive hospitality.

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