



FOOD



GETTING STARTED



Organic tomato trilogy BIO , Andalusian gazpacho, pineapple tomato tartare, tomato salsita	7,5
Escalivade (Salad) BIO , of organic vegetables, smoked tofu breaded with zathar	8,5
Stir-fried squid, matcha tea foam	11
Fried soft-boiled egg, Comté cheese & shavings of bacon di Colonata (IGP)	9
Burrata di buffala (125 g), arugula salad & olive oil truffle	10

APEROTHÉRAPIE



	For 2	For 4
Sea side sharing platter	14	24
The sharing board on the land side	14	24
Cheese sharing board	14	24
Mixed sharing board	16	28
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Homemade country terrine		10
Croque-monsieur		12

ALMOST GROWN UP



KID MENU = 9,5

Ask us the kids menu (available until 12 years old)!

All your dishes are homemade with fresh products

TO KEEP GOING



**OUR MEALS ARE SERVED WITH SIDE DISHES,
IF YOU WANT TO CHANGE THEM,
TELL US !**

Aubrac sirloin (250 g), fresh fries and salad, confit of shallots	26
Limousin beef tartare (180 g) Mediterranean style, fresh fries & arugula salad	18
Breaded chicken fillet burger, Bleu d'Auvergne blue cheese and apple and Espelette pepper jam, fresh fries and salad	18
Casarecce with summer vegetables Extra: Bayonne raw ham	12 3
Veggie burger (soya steak, red pesto)	18
Snacked monkfish, bio cereal bar with seasonal vegetables, curcuma emulsion	18
Salad of smoked trout, feta cheese, Kalamata olives	16
Caesar salad	16

FINAL PLEASURES



homemade Ariagga chocolate mousse, in its shell from Maison Valrhona	8,5
Apricot iced parfait	7
Clafoutis with red fruits (market selection) Tagada emulsion	7
Pistachio financier, ball of ricotta-coconut	8
Cheese plate (4 local selection cheeses)	12

THE ICE CREAM MENU

La Dame blanche Vanilla ice cream, whipped cream, chocolate coulis, meringue and slivered almonds	10
Liège coffee Vanilla ice cream, coffee ice cream, espresso, whipped cream, crushed speculoos	10
The fruistyle Raspberry, strawberry and apricot sorbet, fresh raspberry, strawberry coulis and meringue	10
The kit'spread Vanilla ice cream, salted butter caramel, hazelnut praline, Kit-Kat burst, whipped cream, caramel coulis	10
One scoop of your choice	3

ALL ABOARD !



LES CHAMPAGNES

	12,5cl	37,5cl	75cl
Champagne Tsarine Premium Brut	8,5		45
Laurent Perrier La Cuvée Brut	12	35	58
Laurent Perrier Brut Millésimé 2008			82

APÉRITIFS

Ricard (2cl)			4,5
Pastis (2cl)			4,5
Martini bianco ou rosso (6cl)			5
Campari (6cl)			5
Porto rouge Graham's Fine Tawny (6cl)			6

FRENCH APÉRITIFS

St Raphaël ambré (6cl)			6
Lillet Tonic (15cl)			8
Kir au bourgogne blanc (12,5cl) avec sa crème de cassis de bourgogne Cartron, mûre ou framboise			5

BEERS

	15cl	25cl	50cl
Draft beers			
Heneken	3,5	4,5	7,5
Pression du moment		5,2	8,5

Bottled beers

Grimbergen ambrée, Amère & sucrée (33cl)			5
Hapkin blonde, Riche & de caractère (33cl)			6
Desperados, Arômes de tequila & d'agrumes (33cl)			5
Ciney blonde, Douce & équilibrée (33cl)			5,5
Lagunitas IPA, Amère aux notes d'agrumes (35,5cl)			6
Heineken 0.0 (33cl)			4,5
Mort Subite Kriek, Cerise associée à l'acidulé du lambic (33cl)			6
Grimbergen Blanche, Agrumes & notes d'épices (33cl)			5
Mira blonde BIO (33cl)			6
Mira ambrée N°3 (33cl)			6
Mira blanche N°2 (33cl)			6
La Chouffe (33cl)			6

CIDER

Cidre "SASSY" de Normandie (33cl) BIO			5
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VINTAGE YEAR



PDO WHITE WINE	15cl	37,5cl	75cl
Bordeaux <i>entre 2 mers « bistrot chic de la mer » 2020</i>	6		25
Côtes de Gascogne <i>Orby Moelleux 2019</i>	5,5		25
Côtes Catalanes <i>Le canon du Maréchal 2020 BIO</i>	6		28
Chablis - Gloire de Chablis <i>Moreau et Fils - Vif & fruité 2021</i>	9,5	28	44
Pessac Léognan <i>Abeille de Fieuzal 2019</i>	8		38
Anjou <i>Château de Fesles 2018</i>	7		30
PDO ROSÉ WINE	15cl	50cl	75cl
Côtes de Provence <i>Château Ste Marguerite cru classé 2020 BIO ✓</i>	7,5	20	35
IGP Île de Beauté <i>Domaine Gaspa d'oru 2021</i>	6,5		28
Bordeaux <i>Château Orangerie Carignan 2020</i>	5,5		20
PDO RED WINE	15cl	37,5cl	75cl
Bordeaux <i>Instant Becaud 2016</i>	6,5		30
Fronsac <i>Château Barrabaque 2018</i>	6,5		30
Pessac Léognan <i>Lafont Menault 2017</i>	8,5		40
Pessac Léognan <i>Abeille de Fieuzal 2019</i>	9	25	48
Saint Emilion Grand Cru <i>Château Capet Guillier 2016</i>	12		65
Margaux <i>Château La Fortune 2019</i>	10		50
Val de Loire <i>St Nicolas de Bourgueil</i>			33
Bourgogne <i>Hautes Côtes de Nuits 2020</i>	7		35
Côtes du Rhône <i>Aromanes - 2019 BIO</i>	6		28

The vintage are subject to change

Net prices (ST)

** 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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We are serious about sustainability! This card is printed on PEFC-certified paper.

KEEP WARM



HOT DRINKS

Café Nespresso

Espresso	2,4
Double espresso	3,2
Latte Macchiato	4,9
Cappuccino	4,9

Thés Kusmi tea **BIO** 3,5

- Thé Earl Grey
- Thé Vert Sencha
- Thé Vert à la menthe Nanah
- Thé English Breakfast
- Détox : maté, thé vert et citronnelle

Infusions 3,5

- AquaRosa : Mélange aromatisé d'hibiscus, baies noires, fruits et plantes
- Camomille

Lattés

- Chocolat Commerce Equitable Monbana **BIO** 3,5

THIRSTY



MINERAL WATER

	33cl	50cl	1l
Evian		3,5	4,5
Badoit		3,5	4,5
Perrier	4		

SODAS

- Coca-Cola, Coca-Cola sans sucre (33 cl) 4,5
- Fanta orange, Sprite (33 cl) 4,5
- Orangina, Schweppes agrum, Schweppes Indian tonic
- Redbull, Fuze tea pêche, Oasis Tropical (25 cl) 4,5

GRANINI FRUIT JUICE AND NECTAR 25 cl 4,5

- Jus de tomate, orange ou pomme
- Nectar d'abricot ou fraise

A TOUCH OF FRESHNESS 33 cl 6,5

- Home-made limonade