

FOOD



GETTING STARTED



Atlantic smoked salmon, whipped and acidulous Isigny cream	12
Razor shell clam from Arcachon chopped parsley and garlic	10
Landes duck foie gras, fig compote, condiments	14
Seasonal vegetable soup, <i>Vége</i> comté and garlic croutons	9
South-west duck tataki, sauce and wakame	16

APEROTHÉRAPIE

	For 2	For 4
Cold meats and cheese board	16	30
Croquettes from Txogitxu de San Sebastian	12	22
Roasted marrowbone, fleur de sel and garlic bread	12	18
Leek quiche, <i>Vége</i> mesclun salad, vinaigrette		6
Club sandwich with chicken of French origin, salad		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 !**

Caesar salad with prawns	16
Cooking pot from the sea with autumn vegetables	23
Beef tartare seasoned for you (250gr origin France), fries	19
Limousin beef burger, candied onions, cheddar cream, fries	16
Version XL	24
Poultry from the farm of Marauli, old-fashioned potato gratin	18
Pasta with seasonal vegetables 	15

FINAL PLEASURES



Plate of mature cheeses Tomme of cow and ewes from Puyaubreau farm and Saint Nectaire	12
Baba with infused rum by Barthélémy	8
Fruit Clafoutis	7
3 flavors mousse Salted butter caramel, white chocolate and Toblerone	9
Crème brulée with canelets	7
Gourmet coffee 5 desserts in the form of bites	10



ALL ABOARD !

LES CHAMPAGNES

	12,5cl	37,5cl	75cl
Champagne Tsarine 12,5° Premium Brut	8,5		45
Champagne Tsarine 12° Rosé	9,5		55
Laurent Perrier 12° Brut Millésimé 2008			82
Laurent Perrier 12° La Cuvée Brut	12	35	58

APÉRITIFS

Pastis 51, Ricard 45° (2cl)			4,5
Porto rouge Graham's Fine Tawny 19° (6cl)			6
Martini bianco ou rosso 14,4° (6cl)			5
Campari 28,5° (6cl)			5

FRENCH APÉRITIFS

Kir au bourgogne blanc 12,5° (12,5cl) avec sa crème de cassis de bourgogne Cartron, mûre ou framboise			5
Lillet Tonic 17° (15cl)			8
St Raphaël ambré 14,9° (6cl)			6

BEERS

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

Bottled beers

Grimbergen ambrée, Amère & sucrée 6,5° (33cl)			5
Hapkin blonde, Riche & de caractère 8,5° (33cl)			6
Desperados, Arômes de tequila & d'agrumes 5,9° (33cl)			5
Ciney blonde, Douce & équilibrée 7° (33cl)			5,5
Lagunitas IPA, Amère aux notes d'agrumes 6,2° (35,5cl)			6
Heineken 0.0 (33cl)			4,5
Mort Subite Kriek, Cerise associée à l'acidulé du lambic 4,5° (33cl)			6
Grimbergen Blanche, Agrumes & notes d'épices 6° (33cl)			5
Mira blonde BIO 5,2° (33cl)			6
Mira ambrée N°3 5,6° (33cl)			6
Mira blanche N°2 5,2° (33cl)			6
La Chouffe 8° (33cl)			6

CIDER

Cidre "SASSY" de Normandie 5,2° (33cl) BIO			5
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KEEP WARM



HOT DRINKS

Café Nespresso

Expresso	2,4
Double expresso	3,2
Latte Macchiato	4,9
Cappuccino	4,9

Thés Kusmi tea **BIO** 3,5

BLACK TEAS :

- Thé earl Grey
- Thé english Breakfast
- Thé quatre fruits rouges

GREEN TEAS :

- Thé vert de Chine
- Thé vert à la menthe
- Thé détox

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) 5

Fanta orange, Sprite (33 cl)

Orangina, Schweppes agrumes, Schweppes Indian tonic

Redbull, Fuze tea pêche, Oasis Tropical (25 cl)

GRANINI FRUIT JUICE AND NECTAR 25 cl 5

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

A TOUCH OF FRESHNESS 33 cl 6,5

- Limonade maison
- Soda artisanal Mona :
- Citron vert **BIO**
- Pétillant pomme **BIO**

VINTAGE YEAR



PDO WHITE WINE	15cl	37,5cl	75cl
Bordeaux 12° <i>entre 2 mers « bistrot chic de la mer » 2021</i>	6		25
Côtes de Gascogne 11° <i>Orby Moelleux 2019</i>	6		25
Bourgogne 12,5° <i>Gloire de Chablis 2021</i>	9	25	42
Pessac Léognan 12,5° <i>Abeille de Fieuzal 2019</i>	10		45
PDO ROSÉ WINE			
	15cl	50cl	75cl
Côtes de Provence 12,5° <i>Château Ste Marguerite cru classé 2021 BIO ✓</i>	7,5	20	35
Bordeaux 12,5° <i>Château Orangerie Carignan 2021</i>	6		22
PDO RED WINE			
	15cl	37,5cl	75cl
Bordeaux supérieur 14° <i>Château Chapelle d'Aliénor by La Gaffelière 2018</i>	7		30
Fronsac 14,5° <i>Château Barrabaque 2018</i>	7		30
Pessac Léognan 13° <i>Abeille de Fieuzal 2019</i>	10	25	50
Saint Emilion Grand Cru 14° <i>La Dame de Gaffelière 2016</i>	13		70
Margaux 13,5° <i>Château La Fortune 2019</i>	10		50
Val de Loire 13,5° <i>St Nicolas de Bourgueil 2020</i>			35
Bourgogne 14° <i>Hautes Côtes de Nuits 2020</i>	7		35
Côtes du Rhône 14,5° <i>Aromanes 2020 BIO</i>	6		30

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.

Products from organic farming.

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