



**mouthwatering flavours**

find here all our good meals



## GETTING STARTED

- Bruschetta with grilled vegetables topped with parmesan and basil cream 9
- Truffled stracciatella with coppa chips and black olive crumble 10
- Sea Bream Ceviche with smoked olive oil and lime 11



## HEALTHY SALADS

- Arugula salad, grilled artichoke dried tomatoes, Kalamata olives 15
- Bowl with organic fusilli pesto and Speck ham 17
- Halloumi cheese and grilled vegetables



## ALMOST GROWN UP

### KID'S MENU = 12

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

### PLATS

Eggplant and ricotta ravioli  
Bolognese Pasta  
Chicken nuggets  
Fish&Chips

### DESSERTS

Ice cream  
Bergamot tiramisu

## TO KEEP GOING

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

<b>Eggplant and ricotta ravioli</b> <i>chickpea cream with cumin and lime</i>	15
<b>Poultry chicken rubbed</b> <i>with black olive, vegetables quinoa with gravy</i>	19
<b>Beef Foccacia Burger with olive</b> <i>brebis cheese, fries and salad</i>	19
<b>Sea Bass fillet</b> <i>with seasonal vegetables</i>	21
<b>Grilled Octopus</b> <i>mashed potatoes with garlic and olive oil</i>	26



## FINAL PLEASURES

<b>Selection of cheeses from the South</b>	12
<b>Frozen berries with basil</b>	8
<b>Bergamot tiramisu</b>	9
<b>Caramelized pistachio and cream with chocolate</b>	10
<b>Lime and green olive tart</b>	10



## ALL ABOARD

<b>CHAMPAGNES</b>	12,5cl	37,5cl	75cl
Champagne Tsarine Premium Brut	12		60
Laurent Perrier La Cuvée Brut	15	43	80
Laurent Perrier La Cuvée Rosé			88
Laurent Perrier Brut Millésimé 2008			95

### APÉRITIFS

Ricard (4cl)			6
Pastis 51 (4cl)			6
Martini bianco ou rosso (6cl)			7
Campari (6cl)			7
Porto Graham's Rouge/Blanc (10cl)			7
Lillet Blanc/Rouge (10cl)			7
Aperol (6cl)			7
St Raphaël rouge (6cl)			7
Otto's athens vermouth (6cl)			7
Lillet Tonic (15cl)			10
Kir au bourgogne blanc (15cl)			10
avec sa crème de cassis de bourgogne Cartron, mûre ou framboise			

### BEERS

<b>Draft beers</b>	25cl	50cl
Heineken	5	9
Affligem	6	10
Pietra Blonda	6	10

### Bottled beers

Ciney blonde, (douce & équilibrée) 33cl		7
Ciney brune, (amertume, caramel & fruits) 33cl		7
Hapkin blonde, (riche & caractère) 33cl		7
Lagunitas IPA, (amère aux notes d'agrumes) 35,5cl		7
Grimbergen blonde, (bière d'abbaye, agrumes & notes d'épices) 33cl		7
Grimbergen ambrée, (bière d'abbaye, amère & sucrée) 33cl		7
Parisienne blonde 33cl		7
Desperados, (notes d'agrumes et arômes de téquila) 33cl		7
Pelforth brune, (caramélisée & de caractère) 33cl		7
Mort Subite Blanche 33cl		7
Brooklyn Lager, (florale et houblonnée) 33cl		7

### Bières sans alcool

Desperados virgin, (notes d'agrumes et citron) 33cl		7
Heineken 0.0 33cl		7

### CIDER

Cidre "SASSY" de Normandie (33cl) <b>Bio</b>		7
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# KEEP WARM



## HOT BEVERAGES

### Café Nespresso

Espresso	3
Double espresso	4
Cappuccino	5
Latte Macchiato	5
Flat white	5
Chocolat chaud Max Havelaar	5

Thés Kusmi tea *Bio* 5

### Thés noirs

- English Breakfast, de Ceylan et d'Assam
- Prince Wladimir, (aromatisé agrumes, vanille et épices)

### Thés verts

- À la menthe nanah, (Thé vert de chine aromatisé menthe nanah)
- Sencha, de Chine
- Detox, (mélange de thé vert, maté et citronnelle)
- Boost, (maté, thé vert et épices)
- Label Impérial, (thé vert, orange et cannelle)

Infusions Kusmi tea *Bio* 5

- AquaRosa, (Mélange d'hibiscus, plantes et fruits aromatisé fruits rouges)
- Camomille

# THIRSTY

WATER	33cl	50cl	75cl	1l
Evian		4		6
Badoit		4		6
Perrier	5			
Acqua panna			6	
Ferrarelle			6	
Mastiqua water	5			

**SODAS** 6

- Coca-Cola, Coca Cherry, Coca-Cola zéro (33 cl)
- Oasis tropical, Fanta orange, Sprite (33 cl)
- Orangina, Schweppes agrum, Schweppes Indian tonic
- Red bull, Fuze tea pêche (25 cl)

**GRANINI FRUITS JUICE AND NECTARS** 25 cl 5

- Jus de tomate, orange ou pomme
- Nectar de pamplemousse rose, ananas, fraise ou abricot

**NECTARS ALAIN MILLIAT AND FRUITS JUICE** 20 cl 6

- Pomme, Tomate, Abricot, Peche blanche, Poire William

# VINTAGE YEAR



<b>PDO WHITE WINE</b>	15cl	37,5cl	75cl
<b>Languedoc Roussillon</b>			
Infini «Viognier» <i>IGP Pays d'OC</i>	<b>6</b>		<b>28</b>
Domaine du Clos des Fées «Les Sorcières» <i>AOP Côtes du Roussillon</i>			<b>46</b>
<b>Loire</b>			
Domaine Redde «La Moynerie» <i>AOC Pouilly Fumé</i>	<b>9,5</b>		<b>46</b>
<b>Bourgogne</b>			
Domaine du Colombier <i>AOC Chablis</i>	<b>9</b>		<b>44</b>
Domaine Thibert Miranda <i>AOP St Véran</i>			<b>46</b>
<b>PDO ROSE WINE</b>	15cl		75cl
<b>Provence</b>			
Minuty Prestige <i>AOC Côtes de Provence</i>	<b>9</b>		<b>44</b>
<b>PDO RED WINE</b>	15cl	37,5cl	75cl
<b>Bordeaux</b>			
Château Jean Gue <i>AOC Lalande Pomerol</i>	<b>9,5</b>		<b>46</b>
<b>Bourgogne</b>			
Domaine Brintet «La Charmée» <i>AOC Mercurey</i>			<b>49</b>
<b>Beaujolais</b>			
Domaine Thulon <i>AOC Morgon Charmes</i>			<b>38</b>
<b>Provence</b>			
Domaine St Victorin <i>Bio</i> <i>AOC Côtes de Provence</i>	<b>8</b>		<b>38</b>
<b>Rhone</b>			
Domaine du Grand Veneur «réserve» <i>Bio</i> <i>AOC Côtes du Rhône</i>			<b>36</b>
<b>Languedoc Roussillon</b>			
Abbaye de Sylva Plana «La Closeraie» <i>Bio</i> <i>AOC Faugères</i>			<b>39</b>
Château Grand Moulin «Vieilles Vignes» <i>AOC Corbières</i>			<b>38</b>
Mas Gourdou «Le Pas du Loup» <i>AOP Pic Saint-Loup</i>	<b>7</b>		<b>32</b>

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.

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