

Starters



<i>Pumkin soup</i>	<i>13</i>
<i>Home-made “Country-style” pâté</i>	<i>12</i>
<i>6 Oysters n°3</i>	<i>19</i>
<i>Organic eggs with mayonnaise</i>	<i>8</i>
<i>Avocado & crab tartare</i>	<i>18</i>
<i>Fried calamari, creamy spicy sauce</i>	<i>19</i>
<i>Smoked salmon and Poilâne bread</i>	<i>19</i>
<i>Duck foie gras, Poilâne bread</i>	<i>25</i>



Main Courses



<i>Dish of the day — Mon–Fri, lunch only</i>	21.5
<i>Rigatoni pasta with morels mushrooms sauce</i>	24
<i>Salmon loin & teriyaki sauce, rice</i>	25
<i>Sea bass fillet, beurre blanc sauce, green beans</i>	24
<i>Bacon-cheeseburger, homemade fries</i>	23
<i>Flank Angus steak with shallots, homemade fries</i>	24
<i>Beef tartare (raw or seared), homemade fries</i>	22
<i>Traditional french veal blanquette, rice</i>	26
<i>Milanese veal steak, rigatoni, tomato sauce</i>	29

Extra side dish €6



