

L'apéro

French 75

Champagne, gin, lemon, sugar.

22

Negroni

Gin, Campari, Vermouth.

18

Dry martini

Gin, Vermouth.

18

Citronnade maison

Lemon, mint, sugar.

9

Taxes and services included

Net prices in Euros

Payments accepted : Espèces, Visa, Mastercard, American Express



Starters

Grilled & marinated bell pepper Capers, shallots, anchovies, olive oil	14
Mussels with grilled crème double Cucumber, sherry vinegar, shallots, dill, pangrattato	20
Steak tartar Celery, pecorino, olive oil, arugula mayonnaise, shallots, pommes alouettes	22
Vegetable crudités Seasonal fresh, local vegetables, sauce Nobis	18

Main

Steak au poivre Beef tenderloin, pepper sauce, salad, french fries	48
Dorade fillet Grilled white asparagus, café de Paris sauce, pommes écrasée	48
Fettuccine Home made pasta with seasonal mushrooms, tuscan kale, egg, black pepper, rosemary	28
Grilled lamb chops Buttered beans, pistou, lamb jus, crispy polenta fritters	40
Coco beans Beans, Parmigiano Reggiano, broccolini, oyster mushroom, piment d'espelette	26

Dessert

Cheese Assorted cheese, marmalade	18
Pain perdu Homemade vanilla ice cream, caramel sauce	15
Basque cheesecake Served with fresh blood orange	16
Ice cream/ sorbet	6



Menu du chef

Amuse-bouche

Mussels with grilled crème double

Cucumber, sherry vinegar, shallots, dill, pangrattato

Grilled lamb chops

Buttered beans, pistou, lamb jus, crispy polenta fritters

Pain perdu

Homemade vanilla ice cream, caramel sauce

75

Beverages not included

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