

MENU

PETIT DEJEUNER AVAILABLE ALL DAY



- ✓ MÜSLI À LA HELENE AVAILABLE FROM 9AM - 12AM ONLY 6.50
Bircher muesli with pear and chocolate

- ✓ CROISSANT 4.90
served with jam and french butter

- ✓ FRANZBRÖTCHEN 4.00

- ✓ MADELEINES 3.50

BAGUETTE AVAILABLE ALL DAY

- BAGUETTE 7.90
French baguette with air-dried french ham and papaya

- ✓ BAGUETTE 7.90
French baguette with Epoisses (unpasteurised french cheese) and figs

- ✓ BAGUETTE 6.90
French baguette with avocado, tomato and vegan pâté

SALADS AVAILABLE FROM 12 MIDDAY

✓ SALADE DE CRUDITÉS	13.90
Green salad with carrot, cucumber, tomato and pine nuts	
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SALAT NIÇOISE	16.90
with tuna, peppers, potato and olives	

QUICHE & SANDWICH AVAILABLE FROM 12 MIDDAY

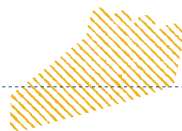
QUICHE OF THE DAY	11.90
with side salad	
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FRENCH CLUB SANDWICH	16.90
with egg, corn poulade, Bayonne ham and French cheese	

POMMES FRITES AVAILABLE FROM 12 MIDDAY

POMMES FRITES	6.50
Fried in beef dripping	
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POMMES FRITES AU PARMESAN & TRUFFE	8.50
Fried in beef dripping with parmesan and truffle, truffle mayonnaise	

DESSERT AVAILABLE FROM 12 MIDDAY

✓ TARTE AU CHOCOLAT	6.90
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✓ MACARONS	each 2.80
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✓ CAFÉ GOURMAND	7.90
Espresso with 4 sweets	



EVENING MENU

5-10 PM [open from Wednesday to Saturday]

STARTERS

✓ SALADE DE CHICORÉE	12.90
Chicory with radish, marinated pear, walnuts and herbal vinaigrette	

✓ ARTICHAUT	16.50
Whole backed artichoke with garlic bread and vinaigrette	

PLÉIADE POGET	each 6.20
Oyster with shallot vinaigrette and oyster bread	

PLÉIADE POGET ROCKEFELLER	each 7.50
Oyster au gratin with spinach and hollandaise sauce	

COQUILLE	17.90
Two scallops with carrot and lemon	

ASPIC DE VEAU	14.90
Veal aspic with remoulade sauce and fried potato cream	

TARTARE DE BOEUF	starter 16.90
Beef tartar with toasted white bread	
	main 25.90

OMELETTE

✓ OMELETTE	15.90
with fried mushrooms and Reblochon [soft french cheese]	

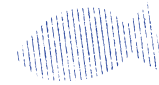
OMELETTE	16.90
with veal salpicon and wild herb salad	

MEAT DISHES



STEAK FRITES	180g	30.90
Entrecote steak served with Pommes frites truffle fried in beef dripping, truffle mayonnaise, anchovy butter, sauce béarnaise and green salad	250g	40.90
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CANARD DE BARBARIE		27.90
Barbarie duck breast with potato-herb strudel and cognac tomato		
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JARRET D'AGNEAU		28.90
Braised lamb shank with potato mousseline and crispy artichoke		
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BOEUF BOURGUIGNON		28.90
Tender beef, bacon, mushrooms and shallots under a puff pastry hood with vegetables		

FISH/SEAFOOD



MOULES MARINIÈRES DE PROVENCE		23.50
Mussels in a white wine tomato stock served with leaf salad and herb fries		
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TURBOT		28.90
Turbot with pointed cabbage, celery puree and sauce moules		

DESSERT

✓ TARTE TATIN		8.50
Caramelized apple pie with homemade vanilla ice cream		
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✓ CRÈME BRÛLÉE		7.90
with vanilla and strawberry		

All prices in Euro including VAT.

If you have any questions about additives and allergens, please contact our staff.