

Carte soir

Children's menu

HOMEMADE GROUND BEEF OR HOMEMADE CHICKEN TENDERS
FRENCH FRIES OR MASHED POTATOES.
PROFITEROLE
12,00€

Alone or to share

Homemade truffled Cordon Bleu TURKEY FILLET, TRUFFLE CREAM, WHITE HAM, MORBIER CHEESE	14,50 €	Zucchini fritters ✓ LEMON YOGURT, FETA CHEESE, HERBS	8,00 €
Iberian ham board in chiffonade GHERKINS, SALTED BUTTER, RED ONION PICKLES	14,00 €	Potato croquettes ✓ PARMESAN, NUTMEG, PESTO SAUCE	8,00 €
Tuna tataki with sesame seeds HOMEMADE GUACAMOLE AND MANGO VINEGAR	15,00 €	Stir fried razor clam DEGLAZED WITH CHARDONNAY AND LEMON JUICE	12,50 €
Pork belly confit in the flame MOUSSELINE OF VITELLOTTE, PEAS AND PEPPER DROPS	12,50 €	Roasted Camembert cheese HONEY FLOWERS, ROSEMARY GRENAILLES AND MESCLUN SALAD	18,00 €

Pour les copains

Le Boucher MINIMUM 🍷

1,2 Kg / 75,00€
IRISH PRIME RIB, BÉARNAISE SAUCE

Le Poissonnier MINIMUM 🍷

1 Kg / 64,00 €
WHOLE ROASTED SEA BEAM WITH LEMON AND FENNEL SEEDS, VIERGE SAUCE

Choice of side dishes

HOMEMADE FRIES
HERBED QUINOA
MASHED POTATOES
ROASTED BABY POTATOES
RATATOUILLE

Les Plats

Le Burger des Copains (HOMEMADE BEEF BURGER OR HOMEMADE FRIED CHICKEN) RED CABBAGE AND CARROT COLESLAW, BURNT ONION MAYONNAISE, PICKLES, ROMAINE LETTUCE, CREAM OF CHEDDAR CHEESE, HOMEMADE FRENCH FRIES +1,5€ SMOKED BACON	19,00 €	Truffled coquillettes ✓ CRÈME DE TRUFFE, CHAMPIGNONS DE PARIS, PARMESAN	24,50 €
Half eggplant ✓ ROASTED WITH HONEY FLOWERS AND PAPRIKA, SPICY YOGURT, HERBED QUINOA, RED ONION PICKLES, FETA CHEESE	18,50 €	Angus ribeye roll 350 gr MESCLUN SALAD, HOMEMADE FRENCH FRIES AND HOMEMADE BÉARNAISE SAUCE	33,00 €
Fillet of sea bream grilled on a plancha CREAM OF BROCCOLI, SAUTEED BROCCOLI, CRISPY KALE, PEAS AND CHERRY TOMATOES, CARROT PICKLES, LEMON ZEST	25,00 €	Crispy octopus PAN-FRIED BABY POTATOES, CHERRY TOMATOES, KALAMATA OLIVES AND RED PEPPERS IN PARSLEY, CREAM OF HERBS, CHORIZO POWDER	29,00 €
		Half Roasted Chicken Breast MOUSSELINE OF POTATOES WITH NUTMEG, ROASTED ONION AND MOREL/SHALLOT SAUCE	25,00 €