

Starter

<i>Starter of the Day</i>	6,00
Marinated Salmon, Sucrin Salad, Wasabi & Savora Mustard Sauce	10,50
Mashed Eggplant & Fresh Goat Cheese Mousse	10,00
Terrine of Potted Vegetables, Balsamic Vinegar	9,00
Iced Melon & Serrano Smoked Ham	11,50
"Home Made" Foie Gras with Grilled Country Bread	18,50
Rocket Salad and Thin Slices of Parmesan Cheese	9,50
French Onion Soup	9,00
Peach & Tomatoe Gaspacho, Tomatoe and Basil Sorbet	9,00

A Simple Starter

Grilled French Crispy Bread Served with : Mashed Eggplant, Salmon Rillettes, Fresh Goat Cheese Mousse	6,50
With a Glass of Wine (15cl.) up to You : St. Nicolas de Bourgueil, Chardonnay du Pays d'Oc, Rosé de Provence	10,00

Large Salad

Gourmet Salad Slices of Foie Gras, Green Beans, Snow Peas, Avocado, Tomatoes, Celery, Serrano Smoked Ham	19,00
Caesar Salad Romaine Salad, Parnesan Cheese, Potted Tomatoes, Slice of Chicken, Bacon	18,00
Orechiette Salad Noodles, Tomatoes, Parnesan Cheese, Broad Beans, Basil Pistou	15,50

For the Not So Hungry

Steamed Spring Vegetables Dish, Pesto Sauce	19,00
Chicken Club Sandwich & Bacon with Green Salad or French Fries	15,50
Croque-Monsieur or Madame (with Egg), and Salad (Toasted Ham and Cheese on "Bio" Country Bread)	11,00
Beef Carpaccio, Served with Salad and French Fries (Thin Slices of Raw Beef Fillet with Oil and Parmesan)	15,50
Green Risotto with Spring Vegetables	15,50



Menu du Jour à l'Ardoise

Starter + Main Course
or Main Course + Dessert

19,50 €

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Starter + Main Course + Dessert

24,50 €



Main Course

Whole Grilled Sea-Bass, Mashed Potatoes with Virgin Oil Sauce	23,50
Marinated Salmon & Gilthead Tartare, Chinese Noodles	19,50
Roasted Prawns, Vegetables Wok, Saté Emulsion	24,50
Steamed Fillet of Codfish, Vegetables, Mascarpone Dressing	22,00
Grilled Fillet of Salmon, Potted Vegetables in Season, Basil Sauce	20,50
Fried Scallops, Vegetables Tagliatelles, Ginger Butter	24,50

<i>Main Course of the Day</i>	16,00
Sirloin Steak, Bearnaise Sauce, French Fries	23,50
Steak Tartare (Raw or Pary Fried), With French Fries or Green Salad	18,00
Roasted Duck Fillet, Poached Peaches, Fried Polenta	22,00
Hamburger "les éditeurs" With French Fries or Green Salad	19,00
Grilled Leg of Lamb, Green Beans, Thyme Sauce	20,50

Cheese

Cottage Cheese Plain or Served with Strawberry Sauce	6,00
Saint-Marcellin Cheese with Country Bread	7,00

Dessert

Café Gourmand Served with Small Pastries	8,50
<i>Dessert of the Day</i>	6,00
Moist Chocolate Gâteau "Tanzanie", Almond Ice Cream	9,50
Orange and Grapefruit Soup, Lime and Ginger Sorbet	9,00
Assorted Red Fruits Gaspacho, Gingerbread and Speculoos Ice Cream	9,00
Fruit in Season Tartlet	8,00
Strawberries, Plain or with Sugar or Chantilly	8,00
Strawberry Ice Cream Melba	9,50
Cup of Cottage Cheese, Vanilla and Raspberries	7,50
Ice Cream and Sorbets	A Scoop 2,50