







### Starters

Field-grown heirloom tomatoes, mozzarella di bufala, olives from Nice	17
Melon and pineapple tomato gazpacho, mint granita 	14
Organic farm eggs "mimosa" 	14
Avocado cocktail, pink prawns, grapefruit 	16
Sea bass marinated with basil, tomato confit, arugula pesto	21

### Mains

Summer vegetable stuffed tomato	25
Cod fillet à la grenobloise, wilted spinach with pink garlic 	33
Gâtinais roasted free-range chicken, Pont-Neuf potatoes 	30
Aberdeen beef hanger steak with Sarawak black pepper, green beans, traditional home-style potatoes	37
Organic spelt risotto from Haute Provence with artichokes and aged parmesan	26
Lemon-marinated and barbecued swordfish, sauce vierge	32
Langoustine ravioli, artichoke mousseline, shellfish coulis	36

### Sweets

Selection of regional French cheeses by Marie Quatrehomme	18
Rice pudding with Madagascar vanilla, salted butter caramel and grilled almonds	12
Raspberry tart, vanilla ice cream	14
Yellow peach Melba, raspberry confit	13
Seasonal red berries, mint and lime condiment 	18
Coffee tiramisu	12
Melting apricots with lemon thyme, almond ice cream	13



Gluten-free option



Vegan option (lactose-free)



Local product

We offer natural sourdough breads, baked by Jean Luc Poujauran, with flour from Précy-sur-Marne mills and organic salt from Guérande.  
We prioritize organic farming and local fruit and vegetable producers from short supply chains.

Our meats are born, bred, slaughtered, and butchered in France, except for the beef hanger steak, coming from Scotland. Our fish are sustainably caught.

Please let us know shall you have any special dietary requirements. The Allergen list is available for your own reference.

Net prices in euros / Taxes and service are included.

*Starter & Main  
or Main & Dessert*  
39€

*Starter & Main & Dessert*  
45€

*Wednesday*

Niçoise salad

& Barbecued rosemary leg  
of lamb, bulgur, roasted  
apricots with thyme honey

*Starter : 16 €  
Main : 32 €  
Dessert : 12€*

*Thursday*

Sautéed squid with chorizo  
and spring onion

& Stuffed tomato, pilaf rice,  
oregano tomato sauce

*Tuesday*

Chilled tomato soup,  
pineapple, smoked  
stracciatella

& Madagascar Black Tiger  
prawns, sweet pepper confit

*Friday*

Perfect organic French free-  
range egg, piperade, and  
Serrano ham

& Rosemary hake, roasted  
fennel, and baby broad beans  
with preserved lemon purée

*Monday*

Salmon Gravlax with  
pink peppercorns and  
dill, cucumber pickles,  
sour cream

& Grilled Landes yellow  
poultry satay skewer,  
potatoes

*Sweet Endings*

Rice pudding with  
Madagascar vanilla

Coffee tiramisu

Yellow peach Melba,  
raspberry confit