

24 September 2023



















































**MANDATORY ALLERGEN INFORMATION TO CONSUMERS FOR NON PRE-PACKED FOOD**

- |   |  |   |   |
|---|--|---|---|
|  <b>Gluten</b>  |  <b>Shellfish</b> |  <b>Eggs</b>   |  <b>Fish</b>     |
|  <b>Peanuts</b> |  <b>Soy</b>       |  <b>Milk</b>   |  <b>Nuts</b>     |
|  <b>Celery</b>  |  <b>Mustard</b>   |  <b>Sesame</b> |  <b>Sulphite</b> |
|  <b>Lupin</b>   |  <b>Molluscs</b>  |   |   |

**Main Courses**

So fresh

<p><b>Bowl Waldorf</b></p> <p>*Red quinoa, baby spinach, kale, apples, grapes, Lebanese cucumber and pecan nuts. With or without eggs, thinking of our Vegan friends Waldorf sauce on the side. What is "Waldorf" sauce? A mayonnaise made from whole-grain mustard, maple syrup and curry.</p>											
<p><b>Burrata Tata</b></p> <p>* Une burrata bien crémeuse, tomates rouges, jaunes, vertes et fraîcheur de pastèque, vinaigrette à l'huile de courge</p>											
<p><b>Foie gras</b></p> <p>Foie gras cooked with Armagnac and fleur de sel, mango and rosemary chutney, and a large slice of toasted brioche.</p>											
<p><b>SMOKED SALMON</b></p> <p>*Nice smoked Scottish salmon, thinly sliced. Citrus whipped cream and toasts. Nothing complicated !</p>											
<p><b>The Kid is in the meadow</b></p> <p>A very cute melting goat cheese with flower honey and thyme, some green apple for an energy boost,</p>											
<p><b>Planche de la mer</b></p> <p>*Smoked salmon, red tuna tataki, two salmon and fresh herb rilette. For sharing...or not!</p>											
<p><b>Punto Salad</b></p> <p>Niçoise style salad seasoned with Bo Bun sauce, tomato, avocado, hard-boiled egg and pan-fried prawns. Same as at home!</p>											

## A solid classic

### \*THE DIRTY SOUP OF THE DAY



\*Seasonal creamy soup, nice roasted chicken, croutons fried in butter and a parmesan crispy biscuit, and a large sliced on brioche spread with fromage frais.

### CLUB 104



\* LE top du club sandwich, du bon pain moelleux, avocat, laitue, tomate, œuf, mayonnaise, servi avec ses frites maison. Poulet ou Saumon Fumé  
Un Jackpot pour les papilles !

### Crispy nuggets



\* Chicken nuggets with cornflakes, tartare sauce and homemade fries

### FINGER ELYSEES



Toasted soft bread, Isigny butter, smoked salmon.

### La Jules



\*Some lettuce, a lovely, perfect egg.  
A very nice creamy avocado sauce, traditional mustard vinaigrette and parmesan cheese.  
With nice roasted chicken or salmon

### Poultry is getting warm Chicken Burger



\*A very moist bun, roasted chicken in its jus, a thick slice of potato, melted reblochon, mushrooms and crunchy lettuce ... Served with "homemade" fries.

### Smoked beef tartare



\*Raw and smoked beef tartare, curcuma mayonnaise, baby leaves, parmesan biscuits, pine nuts, candied tomatoes and basil pesto.  
Served with "homemade" fries or leafy salad  
A classic restyled

### THE Pasta du jour



## It's all kicking off in the plate

### Bœuf sauté aux légumes



\*Marinated beef thin slices, just snacked. Crunchy vegetables, sweet soy sauce and noodles.

### Beef and red wine ...



\*Beef cheeks marinated in red wine jus, Bourguignon-style, vegetable mish mash and GENUINE homemade potato mash.

### Fattened chicken



\*Some cute free-range poultry, genuine homemade potato mash, very simply...

### Pasta Mamamia



\*Cannelloni with fresh and smoked salmon, spinach and a nice comté cream, baked in the oven with cheese on top.

### Souvenir from Bangkok



\*A lovely poultry broth, nice roasted chicken, black and enoki mushrooms, rice vermicelli and a touch of fresh ginger  
Yummy!

### TUNA TATAKI



Red tuna tataki, marinated with soy sauce, just seared on the outside with spicy herby oil.  
Served with crunchy vegetables.

### Steak with French fries please



\*The unmissable flank steak, served with traditional blue cheese sauce and cheddar fries for more fun!

## Desserts

### Sweet darling

#### Jolie Jolie

\* Pineapple, strawberry, raspberry, apple, mango, passion fruit, served with a shooter of light mango syrup.



#### Le 1000 feuilles mouillettes

Smooth cream with vanilla from New-Guinea, pralin and pecan nuts, and caramelized 'crapote' biscuits, a family recipe !!



#### French kiss (coffee with dessert selection)

\*Café from le Dépôt, one mini éclair, deconstructed mille-feuille, one mini cookie, one chocolate bonbon and one macaroon. Choice of tea: +1€



#### My greatest vice

\*Eclairs or barlettes from L'Éclair de Génie collection by Christophe Adam. Served on the premises or takeaway.



#### MAXI PROFITEROLE

\*XL size choux with vanilla ice-cream, nice and warm chocolate sauce, cocoa streusel and crispy praline...

A true bombshell!!



#### Sweetie tiramisu

\*A smooth cream pudding straight from Italy, super moist biscuit, flavor varies depending on the chef's mood.... Bellissimo !



## Wines by the glass

### Red Wines

■ **Crozes-Hermitage AOC** Domaine Combiér



■ **Malbec** 100% Malbec



### White Wines

■ **Argentine - Mendoza do** Terrazas de los Andes, Chardonnay



■ **Australie** Penfolds Koonunga Hill Chardonnay



■ **Petit Chablis AOC** Laroche



### Rosé Wines

■ **Côtes de Provence AOC** "Maur & More", Château Saint-Maur



## Wine

### Red Wines

■ **Château Belgrave** Haut-Médoc AOC, 5ème Grand Cru Classé



■ **Château Cheval Blanc - 1er Grand Cru Classé -**

Appellation Saint Emilion Grand Cru Contrôlée



■ **Château Grand Barrail Lamarzelle Figeac** Saint-Emilion Grand Cru AOC



■ **Château Pey La Tour, Réserve du Château** Bordeaux-Supérieur AOC



■ **Crozes-Hermitage AOC** Le Millepertuis



■ **France** 100 % Malbec



■ **Pessac-Léognan AOC** Château La Garde



■ **Savigny les Beaune** - Clos des Godeaux -



