15 March 2024

MANDATORY ALLERGEN INFORMATION TO CONSUMERS FOR NON PRE-PACKED FOOD

menuonline.fr / Droits réservés

Gluten

Cereals containing gluten: wheat, rye, barley, oat, spelt, kamut or their hybridized strains and cereal-based products

*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

Beef and red wine ...

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

Foie gras

Foie gras cooked with Armagnac and fleur de sel, mango and rosemary chutney, and a large slice of toasted brioche.

SMOKED SALMON

*Nice smoked Scottish salmon, thinly sliced. Citrus whipped cream and toasts. Nothing complicated !

FINGER ELYSEES

Toasted soft bread, Isigny butter, smoked salmon.

The Kid is in the meadow

A very cute melting goat cheese with flower honey and thyme, some green apple for an energy boost,

Fattened chicken

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

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.

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, destructured 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.

Pasta Mamamia

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

Planche de la mer

*Smoked salmon, red tuna tataki, two salmon and fresh herb rillette. For sharing...or not!

MAXI PROFITEROLE

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

Souvenir from Bangkok

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

Sweetie tiramisu

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

THE Pasta du jour

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!

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Shellfish

Crustaceans and crustacean-based products

Punto Salad

Niçoise style salad seasoned with Bo Bun sauce, tomato, avocado, hard-boiled egg and pan-fried prawns.
Same as at home!

THE Pasta du jour

Eggs

Eggs and egg-based products

*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.

Bowl Waldorf

*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.

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

Foie gras

Foie gras cooked with Armagnac and fleur de sel, mango and rosemary chutney, and a large slice of toasted brioche.

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

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)

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Punto Salad

Niçoise style salad seasoned with Bo Bun sauce, tomato, avocado, hard-boiled egg and pan-fried prawns.
Same as at home!

Sweetie tiramisu

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

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

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Fish

Fish and fish-based products

*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 !

SMOKED SALMON

*Nice smoked Scottish salmon, thinly sliced. Citrus whipped cream and toasts. Nothing complicated !

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

Pasta Mamamia

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

Planche de la mer

*Smoked salmon, red tuna tataki, two salmon and fresh herb rillette. For sharing...or not!

Punto Salad

Niçoise style salad seasoned with Bo Bun sauce, tomato, avocado, hard-boiled egg and pan-fried prawns.
Same as at home!

THE Pasta du jour

TUNA TATAKI

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

Peanuts

Peanuts and peanut-based products

Bœuf sauté aux légumes

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

Bowl Waldorf

*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.
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Crispy nuggets

* Chicken nuggets with cornflakes, tartare sauce and homemade fries

Beef and red wine ...

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

Foie gras

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A very cute melting goat cheese with flower honey and thyme, some green apple for an energy boost,

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A very nice creamy avocado sauce, traditional mustard vinaigrette and parmesan cheese.
With nice roasted chicken or salmon

Fattened chicken

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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.

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Planche de la mer

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MAXI PROFITEROLE

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

Punto Salad

Niçoise style salad seasoned with Bo Bun sauce, tomato, avocado, hard-boiled egg and pan-fried prawns.
Same as at home!

Souvenir from Bangkok

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

Sweetie tiramisu

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

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

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!

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Soy

Soy and soy-based products

Bœuf sauté aux légumes

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

SMOKED SALMON

*Nice smoked Scottish salmon, thinly sliced. Citrus whipped cream and toasts. Nothing complicated !

The Kid is in the meadow

A very cute melting goat cheese with flower honey and thyme, some green apple for an energy boost,

Planche de la mer

*Smoked salmon, red tuna tataki, two salmon and fresh herb rillette. For sharing...or not!

Punto Salad

Niçoise style salad seasoned with Bo Bun sauce, tomato, avocado, hard-boiled egg and pan-fried prawns.
Same as at home!

Souvenir from Bangkok

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A classic restyled

THE Pasta du jour

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!

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Milk

Milk and milk-based products, including lactose

*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.

Burrata Tata
* Une burrata bien crémeuse, tomates rouges, jaunes, vertes et fraîcheur de pastèque, vinaigrette à l'huile de courge

Café crème « Double espresso, milk foam »

Cappuccino « Double espresso, milk foam, cocoa »

Chocolat chaud « Homemade hot chocolate »

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

Foie gras
Foie gras cooked with Armagnac and fleur de sel, mango and rosemary chutney, and a large slice of toasted brioche.

SMOKED SALMON
*Nice smoked Scottish salmon, thinly sliced. Citrus whipped cream and toasts. Nothing complicated !

FINGER ELYSEES
Toasted soft bread, Isigny butter, smoked salmon.

The Kid is in the meadow
A very cute melting goat cheese with flower honey and thyme, some green apple for an energy boost,

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

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.

Latte « Double espresso with milk »

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, destructured mille-feuille, one mini cookie, one chocolate bonbon and one macaroon. Choice of tea: +1€

Macchiato « Espresso with milk »

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

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

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 most biscuit, flavor varies depending on the chef's mood.... Bellissimo !

THE Pasta du jour

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

Viennois dégoulinant "Hot chocolate, whipped cream and chocolate shavings"

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Nuts

Nuts : almonds, hazelnuts, pistachios, walnuts, cashew nuts, pecan nuts, macadamia nuts, Brazil nuts, Queensland nuts and nut-based products

Bowl Waldorf

*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.

Le 1000 feuilles mouillettes

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A true bombshell!!

Punto Salad

Niçoise style salad seasoned with Bo Bun sauce, tomato, avocado, hard-boiled egg and pan-fried prawns.
Same as at home!

Sweetie tiramisu

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

THE Pasta du jour

Steak with French fries please

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

Celery

Celery and celery-based products

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.

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

Fattened chicken

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

Planche de la mer

*Smoked salmon, red tuna tataki, two salmon and fresh herb rillette. For sharing...or not!

Punto Salad

Niçoise style salad seasoned with Bo Bun sauce, tomato, avocado, hard-boiled egg and pan-fried prawns.
Same as at home!

THE Pasta du jour

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!

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Mustard

Mustard and mustard-based products

Bowl Waldorf

*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.

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

The Kid is in the meadow

A very cute melting goat cheese with flower honey and thyme, some green apple for an energy boost,

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

Fattened chicken

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

Punto Salad

Niçoise style salad seasoned with Bo Bun sauce, tomato, avocado, hard-boiled egg and pan-fried prawns.
Same as at home!

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

TUNA TATAKI

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

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Sesame

Sesame seeds and products with sesame seeds

*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.

Bœuf sauté aux légumes

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

SMOKED SALMON

*Nice smoked Scottish salmon, thinly sliced. Citrus whipped cream and toasts. Nothing complicated !

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.

Pasta Mamamia

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

Punto Salad

Niçoise style salad seasoned with Bo Bun sauce, tomato, avocado, hard-boiled egg and pan-fried prawns.
Same as at home!

Souvenir from Bangkok

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

Smoked beef tartare

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Served with "homemade" fries or leafy salad
A classic restyled

THE Pasta du jour

TUNA TATAKI

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

Sulphite

Sulphurous anhydride and sulphites in concentration exceeding 10mg/kg or 10mg/L (expressed in total SO2)

*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.

- Argentine - Mendoza do Terrazas de los Andes, Chardonnay
- Australie Penfolds Koonunga Hill Chardonnay
- Australie Penfolds Koonunga Hill Chardonnay

Bœuf sauté aux légumes

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

Bowl Waldorf

*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.

Burrata Tata

* Une burrata bien crémeuse, tomates rouges, jaunes, vertes
et fraîcheur de pastèque, vinaigrette à l'huile de courge

- 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

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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 !

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

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

Crispy nuggets

* Chicken nuggets with cornflakes, tartare sauce and homemade fries

Cristal Roederer Cuvée Prestige 2009

Crozes-Hermitage AOC Domaine Combier

Crozes-Hermitage AOC Le Millepertuis

Crozes-Hermitage AOC Domaine Combier

Dom Pérignon Cuvée Prestige

Dom Pérignon Rosé Vintage

Dom Pérignon Vintage 2004

Beef and red wine ...

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

Foie gras

Foie gras cooked with Armagnac and fleur de sel, mango and rosemary chutney, and a large slice of toasted brioche.

SMOKED SALMON

*Nice smoked Scottish salmon, thinly sliced. Citrus whipped cream and toasts. Nothing complicated !

FINGER ELYSEES

Toasted soft bread, Isigny butter, smoked salmon.

Fouquet's

Fouquet's

Fouquet's Rosé

Fouquet's Rosé

France 100 % Malbec

Krug Clos du Mesnil

Krug Grande Cuvée

Krug Vintage 2004

The Kid is in the meadow

A very cute melting goat cheese with flower honey and thyme, some green apple for an energy boost,

Jolie Jolie

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

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

Fattened chicken

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

Poultry is getting warm Chicken Burger

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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, destructured mille-feuille, one mini cookie, one chocolate bonbon and one macaroon. Choice of tea: +1€

Les Ailes d'Argent - Baron Philippe de Rothschild -

Malbec 100% Malbec

Marsannay AOC L. Latour

Menetou-Salon AOC La Bardine, Joseph Mellot

Meursault Blagny 1er Cru - Maison Champy -

Moët & Chandon Impérial

Moët & Chandon Impérial

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Moët & Chandon Rosé Impérial

Moët & Chandon Rosé Impérial

My greatest vice

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

Pasta Mamamia

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

Pessac-Léognan AOC Château La Garde

Petit Chablis AOC Laroche

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Planche de la mer

*Smoked salmon, red tuna tataki, two salmon and fresh herb rillette. For sharing...or not!

Pouilly Fumé AOC Baron de L de Ladoucette

MAXI PROFITEROLE

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

Punto Salad

Niçoise style salad seasoned with Bo Bun sauce, tomato, avocado, hard-boiled egg and pan-fried prawns.
Same as at home!

Sauternes AOC Château d'Yquem

Savigny les Beaune - Clos des Godeaux -

Souvenir from Bangkok

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

Sweetie tiramisu

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Taittinger Comte de Champagne 2006

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

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!

Lupin

Lupin and lupin based-products

*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.

Argentine - Mendoza do Terrazas de los Andes, Chardonnay

Bœuf sauté aux légumes

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

Bowl Waldorf

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CLUB 104

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Un Jackpot pour les papilles !

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

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Crispy nuggets

* Chicken nuggets with cornflakes, tartare sauce and homemade fries

Crozes-Hermitage AOC Domaine Combier

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Beef and red wine ...

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

Foie gras

Foie gras cooked with Armagnac and fleur de sel, mango and rosemary chutney, and a large slice of toasted brioche.

SMOKED SALMON

*Nice smoked Scottish salmon, thinly sliced. Citrus whipped cream and toasts. Nothing complicated !

FINGER ELYSEES

Toasted soft bread, Isigny butter, smoked salmon.

The Kid is in the meadow

A very cute melting goat cheese with flower honey and thyme, some green apple for an energy boost,

Jolie Jolie

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

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

Fattened chicken

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

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, destructured mille-feuille, one mini cookie, one chocolate bonbon and one macaroon. Choice of tea: +1€

Malbec 100% Malbec

My greatest vice

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

Pasta Mamamia

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

Planche de la mer

*Smoked salmon, red tuna tataki, two salmon and fresh herb rillette. For sharing...or not!

MAXI PROFITEROLE

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

Punto Salad

Niçoise style salad seasoned with Bo Bun sauce, tomato, avocado, hard-boiled egg and pan-fried prawns.
Same as at home!

Souvenir from Bangkok

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

Sweetie tiramisu

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

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

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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!

Molluscs

Molluscs and molluscs-based products

THE Pasta du jour

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