

MENU

FRESH, SEASONAL COOK

OUR SET MENUS :

Starter + Main course

OR Main course + Dessert 23 €

Starter + Main course + Dessert 26 €

STARTER ONLY 6€

MAIN COURSE ONLY 19€

DESSERT ONLY 6€

STARTERS

EGGS MAYONNAISE WITH PICKLES  

COUNTRY TERRINE  

STARTER OF THE DAY

SOUP *or* VELOUTÉ OF THE MOMENT

PLATS

SALMON FILLET, carrot cream, saffron-infused fennel & chili oil  

SIMMENTAL FLANK STEAK (160G), chimichurri, fries & side salad 

TOULOUSE SAUSAGE, homemade mashed potatoes & rich meat jus 

SWEET ONION TATIN TART, Aveyron sheep's milk cheese & young sprout salad   

CAESAR SALAD     

MAIN COURSE OF THE DAY

DESSERTS

CHOCOLATE MOUSSE    

VANILLA CRÈME BRÛLÉE  

PROFITEROLE   

FRUIT SALAD

DESSERT OF THE DAY

ICE CREAM SCOOPS   

Choice of 2 scoops: vanilla, strawberry, chocolate, salted butter caramel, praline,

Please inform us of any food allergies or intolerances.  = vegetarian

ALLERGENS

Milk



Celery



Sesame



Egg



Mustard



Gluten



Soy



Tree nuts



Fish



Crustaceans

