



RED WINES

- Loire Valley Wines - 75 cl

AOC Cheverny 2024 « *Pascal Bellier* » **29 €**

AOP Bourgueil 2018 « *Secret de famille* » **32 €**

AOC Saumur Champigny 2022 « *La Source du Ruault* » (Bio) **35 €**

- Bordeaux Wines - 75 cl

AOC St Julien 2016 « *Connétable Talbot* » **97 €**

AOP Graves « *Château pouyanne* » 2022 **29 €**

- Beaujolais Wines - 75 cl

AOP Moulin-à-Vent 2023 « *Domaine Berrod* » **38 €**

- Burgundy Wines - 75 cl

VDF Bourgogne Pinot Noir 2023 « *Les Montevrières* » **37 €**

AOC Hautes-Côtes de Nuits 2023 « *Domaine Delin Legou* » **44 €**

AOC Volnay 2020 « *Valentin Rossignol* » **139 €**

- Rhône Valley - 75 cl

AOC Châteauneuf-du-Pape 2021 « *Clos de l'Oratoire des Papes* » **91 €**

- Côtes de Provence - 75 cl

AOP Château Saint Baillon 2020 "Famille Delon" **39 €**

WHITE WINES

- Loire Valley Wines - 75 cl

AOC Cheverny 2024 « *Pascal Bellier* » **29 €**

AOC Pouilly-Fumé 2018 « *Régis Minet Vent d'Ange* » **38 €**

- Côtes de Provence - 75 cl

AOP Château Saint Baillon 2025 "Famille Delon" **29 €**

- Burgundy Wines 75 cl

AOC Bourgogne Aligoté 2023 « *Manuel Olivier* » **30 €**

AOC Petit Chablis 2024 « *Domaine Milcent* » **38 €**

ROSÉ WINES

- Côtes de Provence - 75 cl

AOP Château Saint Baillon 2025 "Famille Delon" **29 €**

SWEET WINES

AOP Coteaux-du-Layon 2024 **28 €**

OUR SPARKLING WINES 75CL

- Crémant de Loire **37 €**
- Champagne « *Paul Berthelot* » **75 €**
- Champagne « *Cuvée D* » Devaux Brut Premier **89 €**



MENU

STARTERS

- Starter of the Day * **11€**
- Homemade duck foie gras terrine, red onion compote, and country bread **19€**
- Melon and local cured ham * **11€**
- Warm goat cheese with Le Francis honey, crispy bacon slice * **12€**
- Trout gravlax, mustard, and Le Francis honey * **15€**
- Beef carpaccio, pesto, and parmesan * **12€**
- Avocado tartare and marinated prawns, cocktail sauce * **15€**

MAIN COURSES

- Main Course of the Day * **16€**
- Caesar Salad (lettuce, dressing, hard-boiled egg, cherry tomatoes, chicken, parmesan, croutons, Caesar sauce) * **15€**
- Fresh salad (young spinach, cherry tomatoes, peaches, mozzarella balls, sliced chorizo, lemon dressing, basil) * **14€**
- French ribeye steak (entrecôte), pepper sauce, homemade mashed potatoes **26€**
- Pork chop (+/- 250g), BBQ sauce, herb polenta * **16€**
- Prepared beef tartare (can be seared upon request), salad, baby potatoes * **16€**
- Salmon fillet with beurre blanc sauce, zucchini brunoise * **16 €**
- Beef hanger steak, pepper sauce, homemade mashed potatoes * **21€**
- Vitello tonnato "the original", green salad * **23€**

SIGNATURE DISH: Veal chop (+/- 320g), morel mushroom cream sauce, Sarladaise potatoes **36€**

DESSERTS *(Please order at the beginning of the meal)*

- Dessert from the counter * **6€**
- Vanilla crème brûlée, homemade almond tuile biscuit * **8 €**
- Ice cream or sorbet : 1 scoop * **3€** / 2 scoops * **6€** / 3 scoops **9€**
- Chocolate fondant (moelleux), crème anglaise (custard), vanilla ice cream (please allow 12 minutes) **9 €**

** Dishes marked with an asterisk are included in the "Soirée Étape" package.*

SNACKING

- Croque-Madame, green salad * **13.50 €**
- Croque-Monsieur, green salad * **12.00 €**
- Vegetarian lasagna, green salad * **15.00 €**
- Plain omelette, green salad * **12.00 €**
- Ham and cheese omelette, green salad * **14.00 €**

CHILDREN'S MENU

11 € (Up to 12 years old)

Snacking OR White ham with mashed potatoes

2 scoops of ice cream

Soft drink

TODAY'S MENU

***CHECK OUT OUR DAILY SPECIALS
FOR €21-SEE THE CHALKBOARD.***

***BONFIRE PARTY ON FRIDAY, WEATHER
PERMITTING***

APPETIZERS

- Ricard, Pastis 5l 5.60 €
- Suze (5 cl) 5.60 €
- Muscat de Rivesaltes (5 cl) 6.30 €
- Gin, Vodka (4 cl) 6.30 €
- Red or white port (5 cl) 6.30 €
- White, red, or extra dry martini (5 cl) 7.00 €
- Campari (5 cl) 7.00 €
- Dark rum (4 cl) 7.50 €
- Kir (peach, blackcurrant, blackberry) 7.00 €
- Kir with Crémant de Loire 10.00 €
- Glass of Crémant de Loire 9.00 €
- Glass of Berthelot Champagne 13.00 €
- Kir Royal 14.00 €