

FAIT

MAISON

BRASSERIE

RESTAURANT

CUISINE

RECETTE

RESTAURATEUR

BISTROT

CUISIN

VIN PASSION

PLAT DU

CHEF

Starters

Crispy large prawns	7.50€
<i>& Guacamole</i>	
Millefeuille of tomatoes & mozzarella	6.10€
Melon & Serrano ham	5.10€
<i>with Port caramel</i>	
Rabbit terrine	7.50€

Today's Menu at 15.30€

(Starter+main course+dessert)

Have a look at the menu on slate

Served at lunchtime

except on Sundays and Public Holidays

The Fish

Scallops and Salmon kebabs	16.90€
<i>Sour cream sauce and chive</i>	
Sea bass Fillet	16.90€
<i>With lemon-flavoured olive oil</i>	
Hake Fillet	14.00€
<i>With Sauce vierge</i>	

The Meats grilled a la plancha

Today's selection (lunchtime only except Sundays and Public Holidays)...	8.20€
Chicken ballotine and peppers	11.50€
<i>Chorizo cream</i>	
Beef Fillet	18.00€
<i>French beef meat 250gr, Béarnaise sauce</i>	
Top of Sirloin	14.10€
<i>EU meat 180gr, shallots sauce</i>	

The Vegetables

To go with the fish and meats, choose among the following vegetables:

Green salad +:

Basmati rice / French fries / tagliatelle /
Wok of vegetables / Squashed potatoes /
Fried Grenaille Potatoes

Tartare / Carpaccio

Beef tartare and condiments	14.20€
<i>Unprepared, raw and knife-chopped beef meat</i>	
Carpaccio of Black Angus beef	12.30€
<i>Thin slices of raw beef meat</i>	
<i>Seasoning: olive oil, lemon, pesto & Parmesan</i>	

MUSSELS & FRIES

Depending on availability, casseroled to order

Moules marinières 11.70€

Mussels in white wine & onions

Moules façon Croix Cadeau 12.90€

Mussels in white wine, onions, Roquefort-flavoured sour cream & diced bacon

Moules au Curry 11.90€

Mussels in white wine, onions, sour cream with curry

Moules Crème de Chorizo 12.30€

Mussels in white wine, onions, chorizo cream, chorizo

ASK FOR OUR

Les Galettes

(Buckwheat pancakes) at 9.40€

(with a bowl of green salad)

Galette au Chèvre

Goat cheese, Honey from Anjou, Tomatoes,
Persillade*

Galette Complète

Ham, Gruyère cheese, Tomato sauce,
Mushrooms with cream, Fried egg

Galette Milanaise

Beef meat bolognese, Gruyère cheese,
Fried egg

Galette au saumon

Fresh salmon, Sour cream, persillade*

*Persillade: sauce made from chopped parsley and garlic

Tagliatelle Carbonara 9.60€

Fresh Tagliatelle, raw egg yolk,
diced bacon

Large Dishes

Salade César.....13.00€

Green salad, hard-boiled egg, Parmesan shavings,
Chicken breast, Garlic Croutons, Diced tomato,
Caesar Sauce

Planche Tex mex14.80€

Emincé of chicken with peppers, Fried Potatoes,
Beef Samosa, cheese croquettes

Salade niçoise.....13.00€

Green salad, hard-boiled egg, potatoes, green
beans, tuna flakes, anchovy, onions, peppers,
tomatoes.

Salade de la Mer.....17.00€

Green salad, crispy prawns, salmon tartare,
scallops, slices of citrus fruits, potatoes & herring

Salade de chèvre chaud.....13.80€

Green salad, hot goat cheese, bacon, dried
apricots, walnuts, tomatoes

Salade Fraîcheur.....12.30€

Melon with dry-cured ham, tomatoes &
mozzarella, green salad

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Dessert

Goût

Addition

BISTROT

RESTAURANT

CUISINE PLAT

SQUIDDE

Carte

Prendre

son temps

appétit

Brasserie

OUR BURGERS & FRIES

9.90€

Traditionally-made grain cereal buns

Hamburger de Boeuf

*Beef mince, Green salad, Onions, Tomato,
Emmenthal & melted cheddar*

Burger Indien

*Chicken curry, Green salad, Onions, Tomato,
Emmenthal & Melted Cheddar*

Our Tartines (toasts)

11€

(with green salad)

Traditionally-made seven grain cereal bread

Toast base: homemade tomato sauce and mozzarella

Tartine Contadina

*Mushrooms, cooked ham,
tomatoes, persillade**

Tartine aux légumes

Seared seasonal vegetables

Tartine St Jacques & Saumon

*Scallops, Fresh Salmon, persillade**

Tartine mexicaine

Beef meat, egg yolk, guacamole

Tartine Alsacienne

*Diced bacon, Potatoes,
Onions, Sour cream*

The Pizzas

(Green salad +2.30€)

11.40€

Homemade pizza dough made from organic flour

Pizza base: homemade tomato sauce and mozzarella

Pizza Campagnarde

Potatoes, Chitterlings sausage, Cooked ham, Rillauds (small pieces of pork belly)

Pizza Pêcheur

*Prawn tails, Scallops, sour cream, persillade**

Pizza Spezia

*Tomatoes, merguez (spicy North African sausage), chorizo, onions, marinated peppers, olives, persillade**

Pizza Savoyarde

*Potatoes, Reblochon cheese, dry cured ham,
Sour cream, Onions, oregano*

Pizza Carbonara

*Sour cream base, Diced bacon, Onions, Cooked ham,
raw egg yolk, Oregano*

Pizza 4 Fromages

Blue cheese, goat cheese, Camembert cheese, Reblochon cheese, oregano

Pizza Royale

*Cooked ham, sour cream, mushrooms,
Onions, raw egg yolk, persillade**

Pizza Bolognaise

*Beef meat bolognese, Button mushrooms,
Egg yolk, oregano*

Pizza Printanière

Artichokes, tomatoes, Button mushrooms, Anchovy

Pizza Estival

A dash of tomato sauce, cherry tomatoes, fresh basil, fresh mozzarella and olive oil

Pizza Roquette

Thick dough, a dash of tomato sauce & mozzarella, Rocket salad, coppa ham, parmesan shavings, garlic & parsley cream

*Persillade: sauce made from chopped parsley and garlic

VIN

goût

RESTAURANT

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Recet

te

Table