



Le Déjeuner



Set Lunch



2-Course 28

3-Course 32

Les Entrées / Appetizers

Choice of:

L'entrée du Jour / Starter of the Day

Soupe du Jour / Soup of the Day

Les Plats / Main Dishes

Choice of:

La Viande du Jour / Meat of the Day

Le Poisson du Jour / Fish of the Day

Steak Frites (add 10)

Les Desserts

2 Boules de Glace / 2 Scoops of Ice Cream

Dessert du Jour / Dessert of the Day

Quicky's

Les Salades

Salade de Quinoa

Bell pepper, cucumber, pomegranate, tomato, mixed herbs

18

Salade Landaise

Mesclun salad, gizzard, duck breast, shaved foie gras terrine

24

Salade Niçoise

Baby lettuce, pan seared tuna, green beans, olives, hard boiled egg

App 20
MC 28

Les Sandwichs

Comes with salad

Monsieur Croq'

Our own version of the classic "Croque Monsieur"

20

Madame Croq'

Our own version of the classic "Croque Monsieur" with 1 egg

22

Le Cochon

Braised pork cheeks, pork terrine, spicy vegetables relish pickled cucumber, arugula salad, cilantro

22

Le Poulet

Chicken schnitzel, tartare sauce, baby lettuce, tomatoes emmental cheese, whole grain mustard

22

Duck Confitwich

Shredded duck confit, foie gras, confit shallots, rocket salad

28

So France Burger

Sourdough bun, onion confit, raclette cheese, French fries

28

La Carte

Entrées / Appetizers

Tartare de Saumon / Salmon Tartare

Cured salmon, scallops, avocado, cucumber, quinoa, Avruga caviar

App 26
MC 36

Escargots en Persillade / Garlic Butter Snails

French Burgundy snails, garlic parsley-butte

24

Foie Gras Poêlé / Pan Seared Foie Gras

Cherry purée, fresh plum, toasted brioche

28

Terrine de Foie Gras / Foie Gras Terrine

Orange marmelade, Sauternes gelée, caramelized nuts

28

Les plats / Main Dishes

Tartare de Boeuf / Beef Tartare

Mesclun salad & french fries with main course

App 24
MC 34

Filet de Bar / French Seabass Filet

Broccolini duo, pickled radish, white wine sauce

34

Souris d'Agneau / Braised Lamb Shank

Green olives, pearl onions, creamy polenta

36

Entrecôte / Ribeyesteak (350gr)

Mash potatoes, Bordelaise sauce

52

Planches à Partager / Board to Share

Rillettes de Canard / Duck Rillettes

18

Homemade Pâté en Croûte

Green salad, pickles and whole grain mustards

22

Assorted Cold Cuts

Selection of 5 artisan cold cuts

for 2 28
for 4 48

Assorted French Cheeses

Selection of 5 artisan cheeses

28 48

Assorted Cold Cuts & French Cheeses

34 55

Baked Camembert

Half 20
Whole 32

Baked Mont d'Or

Green salad, cold cuts and potato grenaille

48

Desserts

Faisselle

Crème fraîche, berry coulis

10

Fondant au Chocolat / Chocolate Lava Cake

Vanilla ice cream

12

Floating Island

Crème Anglaise, roasted almond

12

Crème Brûlée

12

Baba au Rhum

Spong cake, Rum syrup, whipped cream

12

Paris Brest

Pastry choux, praline filling

12

Profiteroles Canelé

Vanilla ice cream, whipped cream, chocolate sauce

12