



Afternoon Menu



Salads / Tartare

<i>Quinoa Salad</i>	20
Bell pepper, cucumber, pomegranate, tomato, mixed herbs	
<i>Nicoise Salad</i>	28
Pan seared tuna, baby lettuce, olives, snap peas, anchovies	
<i>Chicken Schnitzel Salad</i>	28
Chicken Breast, baby lettuce, cherry tomatoes, tartare sauce	
<i>Steak Salad</i>	34
Beef Striploin, baby lettuce, snap peas, cherry tomatoes	
	<i>App MC</i>
<i>Beetroot Tartare</i>	20 28
Three texture of beetroots (roasted, fresh and pickled), nuts	
<i>Salmon & Scallop Tartare</i>	25 36
Fresh salmon, scallops, avocado, cucumber, quinoa, Avruga caviar	
<i>Beef Tartare</i>	26 38
Handcut beef tenderloin, mesclun salad, (fries w/ main course)	

Sandwiches

<i>Monsieur Croq'</i>	22
Our own version of the classic "Croque Monsieur"	
<i>Madame Croq'</i>	24
Our own version of the classic "Croque Monsieur" with an egg	
<i>Le Cochon</i>	24
Braised pork, pork terrine, pickled cucumber, spicy vegetables relish, arugula, cilantro	
<i>Le Poulet</i>	24
Chicken schnitzel, baby lettuce, tomatoes, emmental cheese, tartare sauce	
<i>Duck Conf'wich</i>	28
Shredded duck confit, foie gras terrines, rocket salad, caramelized onion	

Planches à Partager / Board to Share

	<i>for 2</i>	<i>for 4</i>	<i>Duck Rillettes</i>	18
<i>Assorted Cold Cuts</i>	28	48	<i>Country Pâté</i>	18
Selection of 5 artisan cold cuts			Home-made pork terrine, pickles	
<i>Assorted French Cheeses</i>	28	48	<i>Homemade Pâté en Croûte</i>	22
Selection of 5 artisan cheeses			Green salad, pickles and whole grain mustard	
<i>Mix Cold Cuts & French Cheeses</i>	34	55	<i>Baked Camembert</i>	<i>Half 20 Whole 32</i>

Crazy Cups

Although we all love Ice-Cream, we recommend those to share...

<i>Peach Mel'Beach</i>	22
Vanilla & peach ice cream, raspberry sorbet, poached peach, raspberry coulis, chantilly	
<i>Bana-Choc Wow</i>	22
Banana-chocolate, banana-caramel & stracciatella ice cream, caramelized banana, chocolate sauce, chantilly	
<i>Choco Nuts</i>	22
Peanut butter, nutella & chocolate ice cream, chocolate brownie, peanut butter sauce, chantilly	

Desserts

<i>Crème Brûlée</i>	12	<i>Paris Brest</i>	14
Floating Island		Choux Pastry, praline filling, whipped cream	
Crème Anglaise, roasted almonds		<i>Profiteroles Canelé</i>	14
<i>Chocolate Lava Cake</i>	14	Vanilla ice cream, chantilly cream, chocolate sauce	
Vanilla ice cream		<i>Poire Belle-Hélène</i>	14
<i>Baba au Rhum</i>	14	Poached pear, vanilla ice cream, chocolate	

All price are subject to 10% service charge + 7% gouvernement tax