



Afternoon Menu



Salads / Tartare

<i>Quinoa Salad</i>	20
Bell pepper, cucumber, pomegranate, tomato, mixed herbs	
<i>Nicoise Salad</i>	32
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	

App MC

<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 / Sharing Platters

<i>Rillettes de Canard / Duck Rillettes</i>	20
<i>Homemade Pâté en Croûte</i>	22
Green salad, pickles and whole grain mustard	
<i>Assorted Cold Cuts & French Cheeses</i>	for 2 / for 4 34 / 55
<i>Assorted Cold Cuts</i> Selection of 5 artisan cold cuts	28 / 48
<i>Assorted French Cheeses</i> Selection of 5 artisan cheeses	28 / 48
<i>Baked Camembert</i>	Half / Whole 20 / 32
<i>Baked Mont d'Or</i>	55
Mesclun salad, cold cut, potato grenaille	

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-caramel & stracciatella ice cream, banana, chocolate sauce, chantilly	
<i>Choco Nuts</i>	22
Peanut butter, nutella, chocolate ice cream, brownie, peanut butter sauce, chantilly	

Desserts

<i>Crème Brûlée</i>	12	<i>Paris Brest</i>	14
Floating Island		Choux pastry, praline filling, chantilly	
<i>Chocolate Lava Cake</i>	14	<i>Profiteroles Canelé</i>	14
Baba au Rhum		Vanilla ice cream, chocolate sauce	
Sponge cake, rum syrup, chantilly		<i>Poire Belle-Hélène</i>	14
		Poached pear, vanilla ice cream, chocolate	

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