



# Afternoon Menu



## 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	
	for 2 / for 4
<i>Assorted Cold Cuts &amp; French Cheeses</i>	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
	Half / Whole
<i>Baked Camembert</i>	20 / 32
<i>Baked Mont d'Or</i>	55
Mesclun salad, Bayonne Ham, potato grenaille	

## 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	

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

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