

Lunch Menu

Starters

Garlic & Parsley brioche ① ③ ⑦	5,00€
Hard-boiled eggs with mayonnaise / Beetroot coulis & pickles ③ ⑩ ⑫	6,00€
Fresh salmon rillettes / Ricotta & citrus ④ ⑦ ⑫	8,00€
"Maison Bastide" chickpea Falafels / Greek yogurt, parsley & lemon sauce	10,00€
French beef tataki / Crunchy red cabbage and fresh mint ① ⑥	13,00€

To share for 2 people

French veal chop (400 g) / Homemade mayonnaise / Fresh-cut fries ③ ⑩	35,00€
Octopus tentacles (400 g) / Virgin sauce / Kalamata black olives / ① ⑦ ⑫ ⑭	62,00€
Pasta risotto (Fregola Sarda) with grated Grana Padano	
Prime rib (1 kg) / Homemade mayonnaise / Fresh-cut fries ③ ⑩	84,00€

Butcher's selection

Toulouse sausage rougail ① ⑫	14,00€
Breaded French chicken burger / Homemade smoked mozzarella / Aioli sauce / Pickled red onions ① ③ ⑦ ⑩ ⑫	16,00€
Butcher's selection of the day	(Market Price)

From the sea

Oven-roasted Scottish or Icelandic salmon fillet / Sorrel beurre blanc ① ④ ⑦ ⑫	14,00€
Sea bream fillet cooked on one side / Virgin sauce / Kalamata black olives ④	16,00€
Catch of the day	(Market Price)

Desserts

- Greek yogurt mousse / Roasted apples / Pear sorbet and coulis / ⁷ ⁸ 10,00€
Toasted hazelnut pieces
- Lemon pudding / Lime sorbet and meringue ¹ ³ ⁷ 10,00€
- 64% chocolate mousse / Feuilletine praline / Organic olive oil and Camargue fleur de sel ³ ⁷ ⁸ 10,00€
- Questel gourmand (coffee or tea) 10,00€

To share

- Our beautiful French toast brioche / Vanilla ice cream / Salted butter caramel / ¹ ³ ⁷ 18,00€
Homemade whipped cream

Children's Menu

Breaded chicken supreme / Fresh-cut fries /
two scoops of ice cream / Syrup drink 14,00€

¹ ³ ⁷

Side dishes

- Homemade fresh-cut fries 5,00€
- Asian-style sautéed carrots and fennel ⁶ ¹¹ 5,00€
- Camargue-style pilaf rice / Peanut sauce ⁵ ⁶ ¹² 5,00€
- Pasta risotto (Fregola Sarda) with grated Grana Padano ¹ ⁷ ¹² 6,00€

⁸
Nuts

⁹
Celery

¹⁰
Mustard

¹¹
Sesame

¹²
Sulphites

¹³
Lupins

¹⁴
Molluscs