

Dishes to share

French-style tapas



We recommend 2 to 3 small plates per person.

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

• *Chef's special suggestion*

Price varies



Allergens

①
Gluten

②
Sea Food

③
Eggs

④
fish

⑤
Peanuts

⑥
Soy

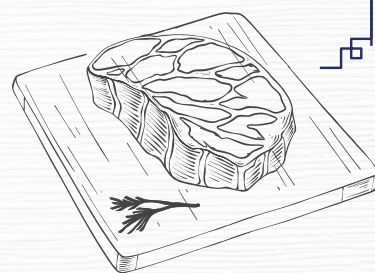
⑦
Milk

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€



Desserts

Greek yogurt mousse / Roasted apples / Pear sorbet and coulis / Toasted hazelnut pieces ⑦ ⑧ 10,00€

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 / ① ③ ⑦ 17,00€
Vanilla ice cream / Salted butter caramel / Homemade whipped cream



Children's Menu

- Breaded chicken supreme, fresh hand-cut fries
Two scoops of ice cream, syrup drink 14,00€

① ③ ⑦



⑧
Nuts

⑨
Celery

⑩
Mustard

⑪
Sesame

⑫
Sulphites

⑬
Lupins

⑭
Molluscs