

TAPAS AND/ STARTERS

To share (or not!)

IBERIAN HAM CROQUETTES <i>x 3 pieces, with Iberian ham</i>	11
SARDINE RILLETTES <i>with espelette pepper, brioche toasts</i>	10
CRISPY SNAILS <i>x 6 pieces x 12 pieces</i>	12 22
CHEESE PLATTER <i>x 2 choices x 4 choices, seasonal chutney</i>	9 15
CHARCUTERIE & CHEESE PLATTER <i>hams from “Bourgogne–Franche-Comté”: “Haut-Doubs” and “Morvan” + aged cheeses</i>	18
BURRATA <i>heirloom tomatoes and olive oil</i>	14.50
HOMEMADE FOIE GRAS (FRANCE) <i>seasonal chutney and brioche toasts</i>	21
TRUFFLE CROQUE MONSIEUR <i>sandwich bread, béchamel sauce, mozzarella, “Haut-Doubs” ham (from “Bourgogne–Franche-Comté”)</i>	16
BELLOTA HAM (8og)	27
STURIA OSCIETRA CAVIAR <i>10 g, blinis, herbs & citrus cream</i>	35

MAINS COURSES

CESAR SALAD <i>“red label” chicken, little gem lettuce, parmesan, garlic croutons, caesar dressing</i>	19
BEEF TARTARE <i>180 g charolais beef, hand-cut, pickled mustard seeds</i>	21
VEGETARIAN KEBAB <i>bun, curry-roasted cauliflower, spinach, turmeric mayonnaise, pickled mustard seed</i>	18.50
GREEN CURRY CHICKEN <i>red label chicken (FR), coconut milk, onions, carrots, spinach</i>	23
SALMON CLUB SANDWICH <i>brioche bread, smoked salmon, pickles, lemon zest and herb ricotta</i>	19
SEA BREAM CRUDO (FR) <i>Cannes bay sea bream, mango-passion fruit, radishes, smoked oil and bird’s eye chili</i>	28

SIDES

POTATOES & ÉPOISSES SAUCE	5
LITTLE GEM SALAD (SUCRINE) <i>dijon mustard vinaigrette</i>	5
SHOESTRING POTATO CHIPS	4

FOR CHILDREN (UP TO 10 YEARS OLD)
Chicken Label Rouge and potatoes + syrup drink €15

DESSERTS

RED BERRY TARTLET <i>panna cotta style</i>	10
HOMEMADE “SNICKERS” <i>peanut ice cream, caramelized peanuts, praline and chocolate coating</i>	12
“WARM” COOKIE <i>soft-baked and served warm, milk chocolate, dark chocolate and praline</i>	15
“ROULOT” COLONEL <i>homemade apricot sorbet, crumble and apricot liqueur from J.M Roulot</i>	13

Découvrir notre Cave
WINE LIST

