





We welcome you

FROM TUESDAY TO FRIDAY

FOR LUNCH

From 12 pm to 1.30 pm

FOR DINNER

From 7 pm to 9.30 pm

ON SATURDAY

FOR LUNCH

From 12 pm to 2 pm

FOR DINNER

From 7 pm to 9.30 pm



Signature Menu

STARTER + MAIN COURSE + DESSERT

Drink not included

33€

STARTER

BEEF TATAKI WITH VOANTSY BLACK PEPPER, SWEET AND SOUR SOY SAUCE, SESAME AND WASABI-SPIKED AVOCADO CREAM

MAIN COURSE

FILET MIGNON OF PIG WITH HONEY, SWEET POTATO IN DIFFERENT TEXTURES, SAVOURY CRUMBLE WITH THYME

DESSERT

STRAWBERRY, LEMON AND PEPPERMINT DELICACY

A list of allergens is available on request.

Carte



STARTER

KIRI, WALNUT AND SALAD BRICK	5 €
PERFECT EGG, CARROT CREAM AND SMOKED SALMON.....	7 €
FRESH MELON, DRY HAM, LAMB'S LETTUCE AND BALSAMIC VINEGAR.....	6 €
CRISPY RAY WING WITH VEGETABLE MAYONNAISE	8€

MAIN COURSE

BEEF, HOMEMADE SPICED POTATOES.....	22 €
POULTRY PARMENTIER WITH LAMB'S LETTUCE	17 €
SALMON PAVÉ, CREAMY RISOTTO WITH PECORINO PEARL PASTA	21 €
COQUILLETES WITH HAM AND EMMENTAL CHEESE	15 €

DESSERT

CHEESE TRIO FROM MAISON BEILLEVAIRE	7 €
MADAGASCAR VANILLA CREME BRULEE	6 €
2 SCOOPS OF ICE CREAM (+2 EUROS PER ADDITIONAL SCOOP) VANILLA, CHOCOLATE, STRAWBERRY SORBET, LIME SORBET.....	5 €
CHOCOLATE CAKE WITH CHANTILLY	8 €
BRIOCHE PERDUE WITH SALTED BUTTER CARAMEL SAUCE	7 €

Children's BistronÔms Menu

UP TO 10 YEARS - DRINKS NOT INCLUDED

MAIN COURSE AND DESSERT IN CHILDREN'S PORTIONS - 15€

COQUILLETES WITH HAM AND EMMENTAL CHEESE or SALMON PAVÉ, CREAMY RISOTTO
WITH PECORINO PEARL PASTA

2 SCOOPS OF ICE CREAM or BRIOCHE PERDUE WITH SALTED BUTTER CARAMEL SAUCE

A list of allergens is available on request.