

# MENU DE DÉJEUNER

MONDAY, MARCH 31<sup>ST</sup> UNTIL FRIDAY, APRIL 4<sup>TH</sup> 2025

## LUNCH MENU

### SOUPE À LA CRÈME D'ASPERGES

ASPARAGUS CREAM SOUP

6 €

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### ASPERGE BLANCHE AVEC ESCALOPE DE VEAU

WHITE ASPARAGUS WITH HOLLANDAISE SAUCE,  
SERVED WITH SCHNITZEL AND BUTTERED POTATOES

14 €

OPTIONAL

### FILET DE LOUP DE MER

FILLET OF LOUP DE MER ON SAFFRON SAUCE  
WITH RATATOUILLE AND BASMATI RICE

14 €

OPTIONAL

### TROIS SORTES DE RAVIOLIS

THREE TYPES OF RAVIOLI WITH ROQUEFORT SAUCE AND SALAD BOUQUET

14 €

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### GALETTE DE PÂTE FEUILLETÉE À LA PÂTE D'AMANDE

PUFF PASTRY GALETTE WITH ALMOND PASTE AND STRAWBERRIES

6 €

2-COURSE-MENU 18 €

3-COURSE-MENU 22 €

## OUR FRENCH CLASSICS

### MOULES FRITES

FRESH MUSSELS IN WHITE WINE SAUCE  
WITH FRENCH FRIES

24,50 €

### STEAK FRITES

GRILLED RUMP STEAK WITH FRENCH FRIES  
AND SMALL MIXED SALAD

26,50 €

### STEAK TARTARE

BEEF TARTARE, EGG YOLK, SHALLOTS, CAPERS, ANCHOVIES  
AND POMMES ALLUMETTES

24 €

### LE BOUDIN

FRENCH BLACK PUDDING WITH MUSTARD SAUCE, APPLES,  
ONIONS, MASHED POTATOES

23 €