

# MENU DE DÉJEUNER

MONDAY, MAY 12<sup>TH</sup> UNTIL FRIDAY, MAY 16<sup>TH</sup> 2025

## LUNCH MENU

### SOUPE DE CONCOMBRE GLACÉE

ICED CUCUMBER SOUP WITH YOGHURT AND DILL

7 €

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### PETITS STEAKS SUR SAUCE AU VIN BLANC

SMALL STEAKS ON A WHITE WINE SAUCE, WITH SAGE AND BAYONNE HAM,  
SERVED WITH SPRING VEGETABLES AND RIBBON NOODLES

15,50 €

OPTIONAL

### FILET DE TRUITE SAUMONÉE

FINE GRILLED SALMON TROUT FILLET ON SAFFRON FOAM  
WITH PROVENÇAL ROASTED VEGETABLE

15,50 €

OPTIONAL

### AUBERGINE GRATINÉE AU FROMAGE FRAIS

AUBERGINE AU GRATIN WITH CREAM CHEESE AND  
RATATOUILLE VEGETABLES, SERVED WITH A SALAD BOUQUET

15,50 €

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### TARTE MAISON

HOME-MADE TART WITH VANILLA ICE CREAM

7 €

2-COURSE-MENU 21 €

3-COURSE-MENU 25 €

## OUR FRENCH CLASSICS

### STEAK TARTARE

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

24 €

### STEAK FRITES

GRILLED RUMP STEAK WITH FRENCH FRIES  
AND SMALL MIXED SALAD

28,50 €

### LE BOUDIN

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

24,50 €