

Starters

- ✓ **Variation around beetroot and orange** 15 €
Pieces of Picodon (*goat cheese*), kale chips and citrus gel
- Sliced tuna, just seared** 16 €
Asian-flavored marinade, roasted sesam seed and pak choï from La Ferme Intégrale (26)
- ✓ **Spring roll** 13 €
Seasonal vegetables and prawns, with peanut butter sauce and soy sauce

Main Courses

- Pork belly confit for 10 hours** 26 €
Grilled on the plancha, roasted Drôme's sucrine and homemade barbecue sauce
- ✓ **Coral lentil dahl** 22 €
With coconut milk and tomato sauce, fresh herbs, pickles and homemade naan bread
- Flame-grilled mackerel** 26 €
Stuffed with chorizo, broccoli in various textures, and seasonal pickles
- Main course of the moment**
To discover on the slate


Desserts

- Plate of mature cheeses** 12 €
Assortment of the moment
- Popcorn pie** 12 €
Sweet cocoa pastry, fleur de sel caramel, soft chocolate biscuit, crunchy corn, praline and creamy corn, caramel whipped cream
- Bergamot** 12 €
Sweet pastry, almond cream, creamy bergamot, vanilla whipped cream and bergamot veil
- Gourmet coffee** 13 €
Assortment of the moment
- Homemade fresh fruit salad and sorbet of the moment** 9 €
- "M.A. Création" ice cream** 4€/scoop
Flavors : Lemon-basil, Chocolate, Yogourt, Vanilla, Caramel

Prices are in euros, taxes and service included. All our meats are of European origin. We have a list of allergens available to you in this QR Code :



To share

Assortment of cheeses Current assortment	12 €
Mixed Board Assortment of Cheeses, Rosette of Lyon and 18 months Serrano ham	19 €
Serrano ham plate, 18 months and Rosette of Lyon	15 €
Tuna tataki With Asian flavors, flame-grilled pak choi	15 €
 Chickpea hummus Olive oil from Maison Richard and toasted sourdough bread	10 €

Our specialties

To share - according to arrivals and availability

French pork chop Grilled on the plancha and cep butter	39€ / 300g
Piece of beef of the moment Seared on the grill, aromatic bouquet and seasoned butter <i>Between 400g and 1.2kg, depending on availability</i>	13 € / 100g
Galician turbot Roasted in the oven with garlic, lemon and butter <i>Between 800g and 1.3kg depending on availability</i>	9 € / 100g
Choice of side dish: Mashed potatoes or seasonal vegetables	

Drinks menu



Easter Brunch

Prices are in euros, taxes and service included. All our meats are of European origin. We have a list of allergens available to you



Menu

40€

Chef's appetizer

Starters

Spring roll

Seasonal vegetables and prawns, with peanut butter sauce and soy sauce

or

Variation around beetroot and orange

Pieces of Picodon (*goat cheese*), kale chips and citrus gel

Main Courses

Pork belly confit for 10 hours

Grilled on the plancha, roasted Drôme's sucrine and homemade barbecue sauce

or

Flame-grilled mackerel

Stuffed with chorizo, broccoli in various textures, and seasonal pickles

Desserts

Popcorn pie

Sweet cocoa pastry, fleur de sel caramel, soft chocolate biscuit, crunchy corn, praline and creamy corn, caramel whipped cream

or

Bergamot

Sweet pastry, almond cream, creamy bergamot, vanilla whipped cream and bergamot veil

Vegetarian alternative possible