

## SALADS

Gauguin.....	12,50 €
Young leaves of spinach, minced chicken breast, snap peas, soya, ginger, sesame seeds, coriander and mint, with mangos and grapefruits, served on a tomato brick with a honey vinaigrette.	
Matisse.....	13,90 €
Penne salad with crayfish, feta, sundried tomatoes, cherry tomatoes, parmesan and basil with arugula salad, green tapenade and a sauce with lemon and olive oil.	
Laurencin .....	14,90 €
Crayfish, chinese cabbage, carrots, soy sprouts, coriander, snow peas, sucrine lettuce, mint, sesame, hazelnut, balsamic vinegar, soy sauce and olive oil.	
Léger .....	13,90 €
Quinoa, carrots, coriander, cumin, dried tomatoes and salads, olive oil, soy sauce, vegetables pickles (carrots, red onion, mini ears of corn) and guacamole.	
Russian, so-called Olivier.....	15,50 €
Created by the chef Lucien Olivier at the Russian imperial court in the 19 <sup>th</sup> century.	
Mixed vegetables, carrots, peas, turnip, beet and malossols, encircled with yellow courgettes, served with king prawns and beet coulis.	

## MAIN COURSES

Aubergine-mozzarella gratin with mixed salad.....	9,00 €
Salmon piece, wok vegetables .....	13,50 €
Beef carpaccio.....	13,50 €
served with its mashed potatoes	

## MENUS

<b>Lunch time</b> until 3pm	<b>Children's Formule</b> until 7 years old	<b>Tea time</b> after 3pm
Quiche of the day with mixed salad *	Mini chicken skewer *	Tea *
Pastry from our special selection	Mashed potatoes *	Pastry from our special selection
19,50 €	Cookie or Brownie	12,50 €
	8,00 €	

## DESSERTS

Pastry from our special selection.....	9,70 €
Today's sweet dessert.....	4,50 €
White cheese with mixed berries coulis.....	7,20 €
Coffee with gourmet dessert.....	9,80 €
Ice creams and sorbets :	
1 scoop .....	4,00 €
2 scoops .....	7,00 €
3 scoops .....	9,00 €

*Prix nets - service compris*

*La liste des substances allergènes contenue dans les plats est disponible à la demande*

## HOT DRINKS

Espresso coffee.....	2,90 €	Cappuccino.....	4,40 €
Decaffeinated coffee.....	2,90 €	Viennois coffee.....	4,40 €
Double espresso.....	4,00 €	Coffee with whipped creme.....	4,00 €
Noisette espresso.....	2,90 €	Herbal tea (camomile, verveina, mint).....	5,10 €
Decaffeinated noisette espresso	2,90 €	Viennois chocolate.....	5,50 €
Americano.....	2,90 €	Hot chocolate.....	6,00 €

## TEAS (4,90 €)

Vanilla	Eden Rose perfumed black tea lavender, bergamot, vanilla and rose	Courtisane perfumed green tea blueberry, vanilla and clementine, orange peel and rose)	Darjeeling Testa Valley des Indes
Earl Grey	Lapsang Souchong smoked black tea	Japon Sencha green tea	Red fruits

## COLD DRINKS

Coca-Cola /Light /Zero (33cl)....	4,50 €	Fruits juice (fresh or bottle 25cl).....	4,50 €
Lemonade (33cl).....	4,50 €	Perrier (33cl).....	4,50 €
Evian (50cl).....	5,00 €	Ferrarelle (50cl).....	5,00 €
Evian (75cl).....	6,50 €	Ferrarelle (100cl).....	6,50 €
Corona (35,5cl).....	5,90 €	1664 (33cl).....	5,50 €

## WINE AND CHAMPAGNE

	Verre 12cl	Bouteille 75cl
<b>Red wines</b>		
<i>Saint Nicolas de Bourgueil Langlois-Château.....</i>	5,50 €	26,00 €
<i>La Motte de Clément Pichon - AOC Haut Médoc.....</i>	5,50 €	26,00 €
<b>White wine</b>		
<i>Chablis Les Sureau.....</i>	6,50 €	33,00 €
<b>Rosé wine</b>		
<i>Château de Pourcieux - AOP Côtes de Provence.....</i>	5,00 €	22,00 €
<b>Champagne</b>		
<i>Roederer brut premier.....</i>	12,00 €	65,00 €

## APERITIF AND SPIRITS

Red porto .....	6,00 €	Mackinlay 5 years.....	7,50 €
White martini .....	6,00 €	Rhum XO Reserve Cask .....	7,50 €
Whisky BRUICHLADDICH .....	12,00 €	Vodka .....	7,50 €

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