

MENU MIDI

PARTAGEZ !

Sélection de fromages français 18
Sélection de charcuterie 18

ENTRÉES 9€

Terrine de Campagne maison, oignons pickles
Vitello-Tonnato, câpres, croûtons
Ceviche de bar, mangue, coriandre, sauce jalapenos
Gaspacho Andalou, framboises, siphon burrata

PLATS 19€

Filet de daurade, courgettes, noix de cajou, sauce vierge
Encornet snacké, piquillos, siphon chorizo
Filet de canette, brocolini, figues fraîche, sauce figues
Pluma de porc Ibérique, carottes cumin, caramel IPA/moutarde

DESSERTS 9€

Mousse au chocolat, dulce de leche, topping grué & gavottes
Fontainebleau, pêche/verveine fraîche, meringue thé blanc
Tiramisu, crémeux choco/café, amaretto

$ENTRÉE + PLAT + DESSERT = 26$
 $PLAT + DESSERT \text{ OU } ENTRÉE + PLAT = 23$

SOFT

2,5 EXPRESSO/LONG
5 CHOCOLAT CHAUD
5 CAPPUCCINO
5 SELECTION THE
5 SELECTION INFUSIONS

COCA / COCA 0 5
THE GLACE MAISON 5
EVIAN / SANPELLEGRINO 50 CL 4
PERRIER 5
LIMONADE 5
GINGER BEER FEVERTREE 5



LUNCH MENU

SHARE !

French cheese board 18
Charcuterie board 18

STARTERS 9€

Homemade Country Terrine, Pickled Onions
Vitello-Tonnato, capers, croutons
Sea bass ceviche, mango, coriander, jalapeño sauce
Andalusian gazpacho, raspberries, burrata siphon

MAINS COURSES 19€

Sea bream fillet, zucchini, cashew nuts, sauce vierge
Pan-fried squid, piquillo peppers, chorizo siphon
Duckling fillet, broccolini, fresh figs, fig sauce
Iberian pork pluma, carrots, cumin, IPA/mustard caramel

DESSERTS 9€

Chocolate mousse, dulce de leche, cocoa nibs and gavottes topping
Fontainebleau, peach/fresh verbena, white tea meringue
Tiramisu, chocolate/coffee cream, amaretto

STARTER + MAIN COURSE + DESSERT = 26
MAIN COURSE + DESSERT OR STARTER + MAIN COURSE = 23

SOFT

2,5 EXPRESSO/LONG
5 HOT CHOCOLATE
5 CAPPUCCINO
5 SELECTION OF TEA
5 SELECTION OF INFUSIONS

COCA / COCA 0 5
EVIAN / SANPELLEGRINO 50 CL 4
PERRIER 5
HOMEMADE ICE TEA 5
LIMONADE 5
GINGER BEER FEVERTREE 5



LE SAMEDI

& JOURS FÉRIÉS

PARTAGEZ !

Sélection de fromages français 17
Sélection de charcuterie 17

ENTRÉES 10€

Terrine de Campagne maison, oignons pickles
Vitello-Tonnato, câpres, croûtons
Ceviche de bar, mangue, coriandre, sauce jalapenos
Gaspacho Andalou, framboises, siphon burrata

PLATS 21€

Filet de daurade, courgettes, noix de cajou, sauce vierge
Encornet snacké, piquillos, siphon chorizo
Filet de canette, brocolini, figues fraîche, sauce figues
Pluma de porc Ibérique, carottes cumin, caramel IPA/moutarde

DESSERTS 9€

Mousse au chocolat, dulce de leche, topping grué & gavottes
Fontainebleau, pêche/verveine fraîche, meringue thé blanc
Tiramisu, crémeux choco/café, amaretto

$ENTRÉE + PLAT + DESSERT = 30$
 $PLAT + DESSERT / ENTRÉE + PLAT = 26$

SOFT

2,5 EXPRESSO/LONG
5 CHOCOLAT CHAUD
5 CAPPUCCINO
5 SELECTION THE
5 SELECTION INFUSIONS

COCA / COCA 0 5
THE GLACE MAISON 5
EVIAN / SANPELLEGRINO 50 CL 4
PERRIER 5
LIMONADE 5
GINGER BEER FEVERTREE 5



SATURDAY MENU

& BOXING DAYS

SHARE!

French cheese board 17

Charcuterie board 17

STARTERS 10€

Homemade Country Terrine, Pickled Onions

Vitello-Tonnato, capers, croutons

Sea bass ceviche, mango, coriander, jalapeño sauce

Andalusian gazpacho, raspberries, burrata siphon

MAINS COURSES 21€

Sea bream fillet, zucchini, cashew nuts, sauce vierge

Pan-fried squid, piquillo peppers, chorizo siphon

Duckling fillet, broccolini, fresh figs, fig sauce

Iberian pork pluma, carrots, cumin, IPA/mustard caramel

DESSERTS 9€

Chocolate mousse, dulce de leche, cocoa nibs and gavottes topping

Fontainebleau, peach/fresh verbena, white tea meringue

Tiramisu, chocolate/coffee cream, amaretto

STARTER + MAIN COURSE + DESSERT = 30

MAIN COURSE + DESSERT OR STARTER + MAIN COURSE = 26

SOFT

2,5 EXPRESSO/LONG
5 HOT CHOCOLATE
5 CAPPUCCINO
5 SELECTION OF TEA
5 SELECTION OF INFUSIONS

COCA / COCA 0 5
EVIAN / SANPELLEGRINO 50 CL 4
PERRIER 5
HOMEMADE ICE TEA 5
LIMONADE 5
GINGER BEER FEVERTREE 5

