

DRINKS, SNACKS AND TEA-TIME
ONLY FROM 3 PM TO 5.30 PM

FULL LUNCH SERVICE FROM NOON TO 2.30 PM
FULL DINNER SERVICE FROM 6PM TO 9.45 PM

(9.30 PM ON SUNDAY)

APPETIZERS (BETWEEN 5 € - 12 €)

*Mezze of vegan starters (gluten free option) / Leeks vinaigrette / House made focaccia, goat cheese and 'Nduja / House made gravlax (gluten free) / Deviled eggs and bottarga / Marinated vegetables
Appetizer du jour*

VEGAN AND GLUTEN FREE DISH (BETWEEN 18 € - 20 €)

Parmentier of lentils and vegetables

FISH (BETWEEN 18 € - 20 €)

Brandade of morue, small green salad

MEAT (BETWEEN 19 € - 22 €)

Roasted veal breast, slow cooked at low temperature / Polpettes with a rosemary tomato sauce / Plat du jour

DESSERT (BETWEEN 6 € - 12 €)

Pear pannacotta vegan and gluten free / Carrot cake with walnuts and rosemary / Chocolate almond flour cake gluten free / Lemon cheesecake / Dessert du jour

BRUNCH ON SATURDAY AND SUNDAY (32 €)

Hot drink / detox or prosecco or wine / Eggs florentine or vegan panisse and roasted vegetables/ Yogurt with home made applesauce and granola / Cakes, gluten free, vegan options

LUNCH ON SATURDAY AND SUNDAY

STARTER + MAIN + DESSERT (33 €)

STARTER + MAIN OR MAIN + DESSERT (26 €)

*ALL OUR DISHES ARE PREPARED IN OUR KITCHEN, WITH SEASONAL LOCAL PRODUCTS AND A LOT OF LOVE **NO DRINKS OR SNACKS DURING OUR LUNCH, BRUNCH AND DINNER SERVICE***

HOT DRINKS (BETWEEN 2,50 € - 10 €)

COFFEES (LOMI, FAIR TRADE AND ROASTED À PARIS 18E)

TEAS (THÉ BON THÉ BIO, LOCAL BUSINESS)

WINE BY THE GLASS (BETWEEN 5 € - 9 €)

CARAFES AND BOTTLES (BETWEEN 15 € - 75 €)

WE WORK WITH DOMAINES AND CHATEAUX THAT PRODUCE ORGANIC OR BIODYNAMIC WINES

*Champagne Waris Hubert / Prosecco classique et rosé /
Domaine Dirlor Cadé / Domaine Bonnet-Huteau /
Domaine Duseigneur / Domaine Fouassier /
Chateau La Mascarone / Château Falfas /
Domaine Jean Yves Millaire / Château les Croizille /
Mas des Caprices / Domaine Thevenet /
Domaine du Joncier / Domaine de la Selve /
Chateau La Coste*