

DRINKS, SNACKS AND TEA-TIME

ONLY FROM 3,30 PM TO 5 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 4€ - 12 €)

*Marinated olives vegan/Mezze of vegan starters gluten option
/ Caponata vegan/House made focaccia, goat cheese
and 'Nduja / Carpaccio of octopus gluten free / French
charcuterie plate / Appetizer du jour*

SALAD LA MAISON ROSE (BETWEEN 16 - 18€)

*Farm raised chicken slow cooked with smoked paprika
a mint and lemon yogurt dressing, roasted carrots,
croutons with pesto*

VEGAN DISH (BETWEEN 15 € - 18 €)

*Pasta primavera, zucchini, Housemade pesto, roasted
cherry tomatoes, fresh herbs and lemon*

FISH (BETWEEN 15€ - 17 €)

Brandade of morue, small green salad

MEAT (BETWEEN 16 € - 19 €)

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

DESSERTS (BETWEEN 6 € - 12 €)

*Almond milk biancomangiare, vegan and gluten free /Carrot
cake with walnuts and rosemary / Chocolate almond
flour cake gluten free / Hazelnut biscuit with roasted
apricots / Blueberry cheesecake cheesecake / Dessert
du jour*

ALL OUR DISHES ARE PREPARED IN OUR KITCHEN

BRUNCH ON SATURDAY AND SUNDAY (29 €)

Hot drink / detox or prosecco or wine / toast, butter and organic jam / vegan and gluten free lemon polenta cake or carrot cake / Eggs parfait with ratatouille, labneh and house made corn bread or vegan pasta primavera, with zucchini, roasted tomatoes and lemon

LUNCH ON SATURDAY AND SUNDAY

STARTER + MAIN + DESSERT 32 €

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 AND 10€)

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

TEAS (THÉ BON THÉ BIO, LOCAL BUSINESS)

WINE BY THE GLASS (BETWEEN 5€ AND 9 €)

CARAFES AND BOTTLES (BETWEEN 15€ AND 75 €)

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

*Champagne Waris Hubert /Prosecco classique et rosé/Domaine Dirlor Cadé Do-
maine 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*