

# **MENU**

**LUNCH SERVICE FROM NOON TO 3 PM**

**DRINKS, COFFEE & TEA-TIME FROM 4 TO 6PM**

**DINNER SERVICE FROM 6PM TO 10 PM (9.30 PM ON SUNDAY)**

## **APPETIZERS** (BETWEEN 3€ AND 11 €)

*Marinated olives vegan/Candied carrots vegan, / small potatoe salad, pistachio oil/ house made gravlax / house made focaccia, goat cheese and 'Nduja / Mimosa eggs / Roasted camembert with honey and nuts / Appetizer du jour*

## **SALAD AND VEGETABLES** (BETWEEN 14 € AND 15 €)

*Salade Caesar «façon La Maison Rose» / Oven roasted vegetables vegan*

## **FISH** (BETWEEN 15€ AND 17 €)

*Brandade of morue/Fregola sarda with seashells*

## **MEAT** (BETWEEN 16 € AND 18 €)

*Roasted veal breast/Polpettes with a rosemary tomatoe sauce /Plat du jour*

## **BRUNCH ON SUNDAY** (29 €)

*Hot drink / détox or prosecco or vin / house made granola, yogurt, roasted fruits or carrot cake or gateau du jour / Eggs amatriciana or turquish eggs or Roasted veal breast /Polpettes*

## **DESSERTS** (BETWEEN 6 € AND 11 €)

*Biancomangiare, vegan and gluten free / Carrot cake with nuts and rosemary / Chocolate almond flour cake gluten free / Plum crumble / Lemon cheesecake / Dessert du jour/gâteau du jour*

*ALL OUR DISHES ARE PREPARED IN OUR KITCHEN,*

*WITH SEASONAL LOCAL PRODUCTS AND A LOT OF LOVE*

## **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 brut Wharis Hubert / Prosecco classique et rosé / Domaine Dirler Cadé  
Domaine Bonnet-Huteau / Domaine Duseigneur / Domaine Fouassier / Château La  
Mascarone / Château Falfas / Domaine Jean Yves Millaire / Château les Croizille-  
Domaine Mas des Caprices / Domaine Thevenet / Domaine du Joncier, « L'O de  
Domaine de la Selve*