



RESTAURANT & BAR

winter 2018



Aperitif

Cremant	6.50
Kir blanc	5.00
Kir pétillant (sparkling)	7.50
Martini	3.50
Picon bière	3.00
Ricard/Pernod	4.50
Campari	4.50
Pineau	6.50

Snacks

Marinated olives.....	5.50
French bread with aioli.....	5.50
French bread with bio-olive oil and seasalt.....	5.50
Warm garlicbread.....	5.50
Bitterballen.....	6.50
Shrimp croquettes.....	8.00
Plateau LEF (3 Cheeses, paté, olives, Frenchbread).....	19.50
Plateau Familial (Bitterballen, French snack sausage, aioli, French bread).....	16.50

Perrier

Bottle 75cl. 6.00

V = vegetarian dish

We use fresh products as much as possible. It may happen during the evening that some dishes run out.

Are you allergic for some products? Please tell us.

les entrées

Soupe de poissons de Marseille with rouille and grilled bread.....	8.50
Grilled merguez sausages with Harissa.....	8.00
Half avocado stuffed with shrimps, apple and sherry mayonnaise.....	9.50
Farmers Paté with small pickles and pickled onions.....	7.50
Escargots (6 pcs) with garlic butter from the oven.....	9.00
Salad Caprese with real buffalo mozzarella (v).....	7.00
Changing starter.....	

les salades

	small large
Salade au Chèvre chaud with warm goat's cheese, grapes, tomatoes, croûtons, walnuts and vinaigrette (v).....	10.00 19.00
Salade Santé, grilled vegetables, sundried tomatoes, walnuts and vinaigrette (v).....	8.00 15.00

les plats

Grilled bavette de boeuf (7oz) with garlic butter or pepper sauce, vegetables and French fries.....	21.50
Stewed whole Sea bream with fresh vegetable and lemon.....	22.00
Confit de canard duck confit with garlic gravy, parsley potatoes and a salad.....	21.50
Camembert from the oven with herbs, bread and a rocket salad (v).....	19.50
Shoulder of lamb (from Texel) stewed in tomato and red wine, with small potatoes and Kalamata olives.....	23.50
Spaghetti al Pesto alle Genovese with zucchini and sundried tomatoes (v).....	16.50
Changing maincourse.....	

les desserts

Crème brûlée.....	5.50
Chocolate moulleux with vanilla ice-cream.....	5.50
Sorbet ice-cream with whiped cream.....	7.50
Bonbons of Leonidas (5 pcs).....	6.00
Cocos Panna Cotta with passionfruitcoulis.....	5.50
Cheese selection	from 8.50
Changing desert.....	



MENU DU MARCHÉ



Changing 3 course menu



MENU ROYAL



33.50

Farmers Paté with small pickles and pickled onions or Half avocado stuffed with shrimps, apple and sherry mayonnaise *****
Grilled bavette de boeuf (7oz) with garlic butter or pepper sauce, vegetables and French fries or Stewed whole Sea bream with fresh vegetable and lemon *****
Crème brûlée or Chocolate moulleux with vanilla ice-cream

MENU RAPIDE 27.50

-served in about 1 hour-

Salad Caprese with real buffalo mozzarella (v) *****
Spaghetti al Pesto alle Genovese with zucchini and sundried tomatoes (v) *****
Cocos Panna Cotta with passionfruitcoulis

MENU ENFANT 13.50

Small farmers paté or Small salad Caprese *****
Small grilled bavette with French fries and vegetables or Small spaghetti al Pesto (v) *****
Ice-cream with a surprise

Change of supplements 1.00, extra French fries 4.00, extra salad 5.00, extra vegetables 5.00, extra bread 3.00, extra parsley potatoes 5.00