



# RESTAURANT & BAR

Summer 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 garlic bread.....	5.50
Bitterballen.....	6.50
Shrimp croquettes.....	8.00
<b>Plateau LEF</b> (3 Cheeses, paté, olives, French bread).....	19.50
<b>Plateau Familial</b> (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

Grilled tomato and red pepper soup with basil oil (v).....	6.50
Half avocado stuffed with shrimps, apple and sherry mayonnaise.....	9.50
Grilled merguez sausages with Harissa.....	8.00
Beetroot with goat cheese, fresh oregano and vinaigrette (v).....	7.50
Farmers Paté with small pickles and pickled onions.....	7.50
Escargots (6 pcs) with garlic butter from the oven.....	9.50

## les salades

	small	large
Salade Perigordine, gesiers, duck confit, croutons and vinaigrette.....	10.00	20.00
Salade Santé, grilled vegetables, sundried tomatoes, walnuts and vinaigrette (v).....	8.00	16.00
Salade au Chèvre chaud with warm goat's cheese, grapes, tomatoes, croûtons, walnuts and vinaigrette (v)...	9.00	18.00

## les plats

Grilled bavette de boeuf ( 7oz) with garlic butter or pepper sauce, vegetables and French fries.....	21.50
Whole grilled sea bass with salsa verde, French fries and a salad.....	23.50
<b>Confit de canard</b> duck confit with garlic gravy, parsley potatoes and a salad.....	21.50
Camembert from the oven with fresh herbs, bread and a rocket salad (v).....	19.50
Whole free range chicken with lemon and tym from the oven, French fries and a salad.....	22.50
Spaghetti aglio e olio Peperoncino with small tomatoes and rocket leaves (v).....	15.50

## 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
<b>Cheese selection</b> .....	from 8.50



## MENU DU MARCHÉ



See our chalkboards for the 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 Whole grilled sea bass with salsa verde, French fries and a salad *****
Crème brûlée or Chocolate moulleux with vanilla ice-cream

## MENU RAPIDE 27.50

-served in about 1 hour-

Beetroot with goat cheese, oregano and vinaigrette (v) *****
Spaghetti aglio e olio Peperoncino with small tomatoes and rocket leaves(v) *****
Cocos Panna Cotta with passionfruitcoulis

## MENU ENFANT 13.50

Small farmers paté or Tomata and red pepper soup *****
Small grilled bavette with French fries and vegetables or Spaghetti with tomatoes, rocket leaves and olive-oil *****
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 extra spaghetti 3.50