

SALADS

CREAMY BURRATA (125g) **GF VG 19.50€**

Sicilian tomatoes, fresh basil, sucrine salad, arugula, taggiasche olives, breadsticks, olive oil, balsamic cream

WARM GOAT'S CHEESE SALAD **VG VO 18,5€**

Honey goat cheese brick, tomato confit, pine nuts, basil

CAESAR SALAD **19€**

Tender pieces of crispy chicken, Caesar sauce, Parmesan shavings, Sucrine salad, Croutons of garlic country bread, anchovies

VEGETARIAN BOWL **GF VG VO 22€**

Quinoa, falafel, green hummus, tomatoes, grilled cucumber, radicchio, red cabbage pickles, yogurt sauce w za'atar

MUSSELS

MARINIÈRES **17€**

Garlic, onions, parsley, white wine

POULETTES **18€**

With cream sauce

ROQUEFORT **18€**

With cream and Roquefort cheese

FISH

FRIED SUPIONS WITH GARLIC AND PARSLEY **22,50€**

Fresh fries, salad, aioli

FISH AND CHIPS **26€**

Fried cod fish, grilled sucrine, tartare sauce, lemon & fresh fries

STEAMED SALMON GF 22€

Ginger, Teriyaki, lime, Provence vegetables

TATAKI-STYLE RED TUNA HEART 28€

Crispy Nori, Satay vinaigrette, Teriyaki, Fresh herb salad, Fresh fries

SEA BREAM (400/ 600g) GF 32€

Confit of Provence vegetables

SOUPE DE ROCHE 27€

Roche soup, fish of the moment, saffron rouille, garlic crouton

GRILLED OCTOPUS AT LA PLANCHA GF 34€

Padron pimientos, grilled cucumber, baby potatoes, sumac greek yogurt sauce, preserved lemon and fresh herbs

MEATS

BEEF TARTAR 19.50€ (Charolais origin)

Tartar sauce, shallot pickles, French fries

CARPACCIO DE BOEUF GF GF 22€

Olive oil, spices, capers, dried tomatoes, parmesan cheese, fresh herbs, salad & fries

CHICKEN SUPREME GF 24€

French fries, mayonnaise, garlic confit, red onions pickles

BEEF OR FRIED CHICKEN BURGER 22€

Cheddar, lettuce, brioche bun, fresh fries, salad, burger sauce

VEAL CUTLET MILANESE 24€

Lemon, salad, fresh fries

BELLE ENTRECÔTE SAUCE POIVRE (280g) GF 27€

Fleur de sel, beurre maître d'hôtel, garlic and shallot confit, French fries

OUR PASTA

LINGUINE WITH TOMATO BURRATA SAUCE **VG VO 20€**

Fresh basil, olive oil

LINGUINE ALLE VONGOLE **25€**

garlic, parsley, Sicilian tomatoes

TRUFFLE PASTA **27€**

Truffle cream, truffle carpaccio, Parmesan shavings

GAMBAS PASTA **29€**

Gambas, tomatoes, fresh herbs, lemon and parmesan

OUR DESSERTS

BLACK CHOCOLATE MOELLEUX **12€**

black chocolate 50%, fleur de sel, tonka bean, crème patissière & vanilla ice cream

FRENCH TOAST **GF 9€**

Sea salted caramel, fleur de sel & vanilla ice cream

PATISSERIES **9,5€**

Norwegian omelette, Rum Baba, cheesecake

PROFITEROLES 10,5€

FRESH FRUIT SALAD **9€**

CAFE GOURMAND **10€**

VG = VEGETARIEN // GF= GLUTEN FREE // Vo= VEGAN OPTION

All our meats come from France, Italy, and Ireland. Are you allergic ? Please ask us.

Net prices, service included.