



## Entrées

|                                                       |       |
|-------------------------------------------------------|-------|
| <b>Onion soup</b> (d. g.) 395 Kcal  103               | ⌘ 60  |
| Modern onion soup, sourdough toast, comté cheese      |       |
| <b>Confit duck croques</b>                            | ⌘ 65  |
| (d. e. g. md.) 611 Kcal  159                          |       |
| Pulled confit duck croquette, bell pepper sauce       |       |
| <b>Foie gras French toast</b> (e. d. g.) 327 Kcal  85 | ⌘ 95  |
| Seared foie gras, caramelized onion, duck jus         |       |
| <b>Tarte à la tomate</b> (d. g. md. v.) 833 Kcal  216 | ⌘ 100 |
| Confit tomato, tomato relish & puff pastry            |       |
| <b>Escargots « à la bourguignonne »</b>               | ⌘ 95  |
| (d. g. mo.) 386 Kcal  100                             |       |
| Snails, garlic & herbs butter                         |       |
| <b>Moules frites</b> (d. mo.) 1074 Kcal  279          | ⌘ 150 |
| Mussels, lemon curry sauce, pomme paille              |       |
| <b>Parmesan soft egg</b> (e. d. g.) 528 Kcal  137     | ⌘ 95  |
| Parmesan foam, porcini mushroom & veal bacon          |       |
| <b>Provence marinated prawn</b>                       | ⌘ 115 |
| (sf. n.) 349 Kcal  91                                 |       |
| "Sauce vierge", vanilla & grapefruit, pinenut         |       |
| <b>Salmon tarte flambée</b> (g. d. f.) 265 Kcal  69   | ⌘ 145 |
| Smoked salmon, sour cream, citrus & caviar            |       |
| <b>Cured wagyu beef</b> (n. g.) 336 Kcal  87          | ⌘ 80  |
| Sourdough, walnut                                     |       |

## Salades

|                                                                                    |       |
|------------------------------------------------------------------------------------|-------|
| <b>Salade lola</b> (md. v. n.) 634 Kcal  165                                       | ⌘ 95  |
| Duck confit, tarragon vinaigrette, corn salad, green beans & caramelised pistachio |       |
| <b>Salade niçoise</b> (e. f. md.) 512 Kcal  133                                    | ⌘ 80  |
| Romaine salad, confit tuna, olive, tomato, herbs                                   |       |
| <b>Salade de pomme de terre au foie gras</b> (d.) 241 Kcal  63                     | ⌘ 105 |
| Potato, foie gras, truffle, watercress, parmesan                                   |       |
| <b>Salade de crabe</b> (e. sf. md.) 588 Kcal  153                                  | ⌘ 195 |
| King crab, avocado, grapefruit, citrus dressing                                    |       |

## Sauces

|                                                |      |
|------------------------------------------------|------|
| <b>Béarnaise</b> (d. e. v.) 300 Kcal  78       | ⌘ 20 |
| <b>Choron</b> (d. e. md. v.) 253 Kcal  66      | ⌘ 20 |
| <b>Black pepper sauce</b> (d. md.) 70 Kcal  18 | ⌘ 20 |
| <b>Bordelaise</b> (d.) 91 Kcal  24             | ⌘ 20 |

## Garnitures

|                                          |      |
|------------------------------------------|------|
| <b>Green salad</b> (v.) 172 Kcal  45     | ⌘ 30 |
| <b>Mash potato</b> (d. v.) 427 Kcal  111 | ⌘ 45 |
| <b>Ratatouille</b> (v.) 367 Kcal  95     | ⌘ 45 |
| <b>Hand-cut fries</b> (v.) 271 Kcal  70  | ⌘ 45 |

## Crues

|                                                           |       |
|-----------------------------------------------------------|-------|
| <b>Seabream carpaccio</b> (f.) 298 Kcal  77               | ⌘ 90  |
| Lemon thyme dressing, chives, espelette pepper            |       |
| <b>Najel crudo</b> (f.) 230 Kcal  60                      | ⌘ 115 |
| Carrot & ginger dressing, cumin                           |       |
| <b>Scallop carpaccio</b> (sf.) 217 Kcal  56               | ⌘ 140 |
| Ginger & lime dressing, grapefruit                        |       |
| <b>Beef tartare</b> (n. d. e. g. md) 662 Kcal  172        | ⌘ 120 |
| Cocktail sauce, capers, marinated cucumber, crispy potato |       |
| <b>Veal carpaccio</b> (n. d. e. g. md) 413 Kcal  107      | ⌘ 95  |
| Walnut, pinenuts, parmesan, truffle                       |       |

## – Pour 2 ou 3 personnes –

|                                                            |       |
|------------------------------------------------------------|-------|
| <b>Grilled seabass</b> (d. f.) 1289 Kcal  335              | ⌘ 485 |
| Garlic & herbs                                             |       |
| <b>Côte de boeuf</b> (d.) 2202 Kcal  572                   | ⌘ 720 |
| Bone in ribeye, bistro salad, French fries                 |       |
| <b>Cordon bleu</b> (g. d. e.) 1084 Kcal  282               | ⌘ 480 |
| Crispy veal chop, comté cheese, truffle sauce & watercress |       |

## Plats

|                                                                 |       |
|-----------------------------------------------------------------|-------|
| <b>Grilled langoustine</b> (d. sf.) 585 Kcal  152               | ⌘ 340 |
| Citrus, herbs and chili                                         |       |
| <b>Lobster paccheri</b> (d. e. g. sf.) 567 Kcal  147            | ⌘ 320 |
| "Armoricaïne" sauce, roasted tomato, espelette pepper           |       |
| <b>Najel gratiné</b> (d. f.) 480 Kcal  125                      | ⌘ 220 |
| Hollandaise sauce, leek, chives oil                             |       |
| <b>Sole meunière</b> (d. g. f.) 1292 Kcal  336                  | ⌘ 395 |
| Lemon, butter sauce, fresh herbs                                |       |
| <b>Truffle rigatoni</b> (d. e. g.) 516 Kcal  134                | ⌘ 210 |
| Black truffle sauce, parmesan                                   |       |
| <b>Lola slider</b> (d. e. g. md) 1250 Kcal  325                 | ⌘ 195 |
| Beef patty, comte cheese, béarnaise sauce, pomme-paille potato  |       |
| <b>Chicken paillard</b> (d. g.) 925 Kcal  240                   | ⌘ 185 |
| Chicken filet paillard, chicken jus, lemon & herbs              |       |
| <b>Grilled tenderloin</b> (d.) 767 Kcal  199                    | ⌘ 320 |
| Bistro salad, French fries                                      |       |
| <b>Steak aux poivres</b> (d. md.) 893 Kcal  232                 | ⌘ 320 |
| Beef tenderloin, black pepper sauce, bistro salad, French fries |       |
| <b>Grilled striploin</b> (d.) 917 Kcal  238                     | ⌘ 345 |
| Bistro salad, French fries                                      |       |

All our items may contain traces of:  
Peanuts (P) - Tree nuts (N) - Dairy (D) - Eggs (E) - Soy (SY) - Gluten (G) - Fish (F)  
- Shellfish (SF) - Sesame (SE) - Mustard (MD) - Mollusks (MO) - Celery (C) -  
Lupin (L) - Vegetarian (V) - Spicy (S).

Adults need an average of 2,000 calories per day.  
Children aged 4–13 years require 1,200–1,500 calories per day.  
Individual calorie needs may vary.

An individual's salt intake should not exceed 5 grams per day,  
which is equivalent to 2000 mg of sodium.

Minutes to burn calories High Sodium content