



Entrées

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

Salades

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

Sauces

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

Garnitures

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

Crues

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

– Pour 2 ou 3 personnes –

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

Plats

Grilled langoustine (d. sf.) 585 Kcal 152	⌘ 340
Citrus, herbs and chili	
Lobster fettuccini (d. e. g. sf.) 567 Kcal 147	⌘ 320
Lobster, citrusy bisque	
Najel Gratiné (d. f.) 480 Kcal 125	⌘ 220
Hollandaise sauce, leek, chives oil	
Sole meunière (d. g. f.) 1292 Kcal 336	⌘ 395
Lemon, butter sauce, fresh herbs	
Truffle rigatoni (d. e. g.) 516 Kcal 134	⌘ 210
Black truffle sauce, parmesan	
Bordeaux burger (d. e. g. md) 1250 Kcal 325	⌘ 195
Beef burger, onion & tomato relish, bordelaise sauce	
Chicken paillard (d. g.) 925 Kcal 240	⌘ 185
Chicken filet paillard, chicken jus, lemon & herbs	
Grilled tenderloin (d.) 767 Kcal 199	⌘ 320
Bistro salad, French fries	
Steak aux poivres (d. md.) 893 Kcal 232	⌘ 320
Beef tenderloin, black pepper sauce, bistro salad, French fries	
Grilled striploin (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