


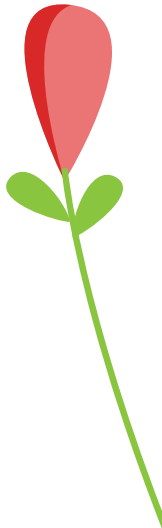






APPETIZERS

 Gaspacho of peas and mint, poached egg, salad of fresh peas	17 €
 Caprese, burrata from Puglia, assorted tomatoes, basil	18 €
 Croustillant of Brie from "Un peu de tout", zucchini, arugula, walnuts and honey	18 €
Yellowfin tuna tartar, "Datterino" tomatoes, sweet chili, Sardinian bread	21 €
"Black Tiger" shrimp, garlic and parsley butter, red wine vinaigrette	19 €
Vitello Tonnato, poached veal, tuna sauce, capers and croutons	21 €
Dierendonck" short ribs, homemade chimichurri	18 €



MAIN COURSES

 Parmiggiana of eggplant, tomato compote, smoked scamorza, basil	22 €
Grilled swordfish, sauce vierge, roasted grenailles with thyme and lemon	26 €
 Tortellinis « Caccio & peppe », Pecorino cheese, aged Balsamic, "pangrattato"	22 €
Roasted cockerel, fresh peas and carrots, tarragon gravy	26 €
Skewer of grilled "Black Tiger" shrimp, "Caesar-like" salad	26 €
Matured beef burger, Comté cheese, bacon, onion compote, lettuce, tomato, pickles	22 €
"Hereford" beef steak 230g, choice of sauce, mayonnaise lettuce, fresh French fries	29 €
Rosé veal tagliata, arugula, tomato confit, Parmesan shavings, fresh pasta	26 €
American Beef tartar, young shoots, fries in beef fat	24 €

[BOOK A TABLE](#)

A vegan alternative can be requested.

DESSERTS

Strawberry millefeuille, caramelized puff pastry, vanilla chantilly, strawberry sorbet from Nicolas	14 €
Peanut and caramel entremet with fleur de sel, blackberry sorbet from Nicolas	15 €
Melon gaspacho, watermelon, basil syrup	14 €
Apricot and pecan cookie, apricots, verbena	15 €
Ice creams, sorbets..., or both !	12 €
Selection of mature cheeses from "Un peu de tout", condiments, sourdough bread	15 €

CHILDREN'S CORNER

 Soup of the day, croutons, grated cheese ^{1,7}	8 €
 Cheese croquettes, fried parsley, lemon ^{1,7}	9 €
Home-made fish nuggets, mashed potatoes ^{1,3,4,7}	12 €
Beef burger, cheese, lettuce, tomato, ketchup, chips ^{1,3,7}	14 €
 Rigatoni, roasted tomato coulis, parmesan cheese ^{1,3,7}	9 €
Ice cream or sorbets, or both ! ³	7 €

BOOK A TABLE





42€ MENU



APPETIZERS

- 🌿 Gaspacho of peas and mint, poached egg, salad of fresh peas
- 🌿 Croustillant of Brie from “Un peu de tout”, zucchini, arugula, walnuts and honey
- Black Tiger” shrimp, garlic and parsley butter, red wine vinaigrette

MAIN COURSES

- 🌿 Parmiggiana of eggplant, tomato compote, smoked scamorza, basil
- Grilled swordfish, sauce vierge, roasted grenailles with thyme and lemon
- American Beef tartar, young shoots, fries in beef fat

DESSERTS

- Strawberry millefeuille, caramelized puff pastry, vanilla chantilly, strawberry sorbet from Nicolas
- Apricot and pecan cookie, apricots, verbena
- Selection of mature cheeses from “Un peu de tout”, condiments, sourdough bread

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