

our entries

(cannot be served as a single dish)

Green salad, plain or with garlic	4.50
Snail poles (6 pieces)	7.50 (12 pieces)
	14.50

GOURMET

Semi-cooked duck foie gras terrine	20.00 and its fig jam
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Roasted marrow bone on garlic salad	13.00
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Plate of cold cuts	13.00
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Warm goat cheese salad on toast	13.00 and raw ham
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Poached egg, winemaker style	13.00
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Homemade country pâté	13.00 and its condiments
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Roasted Saint-Marcellin and its charcuterie	13.00
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Marinated salmon with dill	13.00
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Scallop Gratin,	16.00 crayfish tails and bisque
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our “homemade” dishes

Salad MEAL hot fresh goat cheese	19.00 on toast and raw ham
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Calf's head with gribiche sauce	25.00
A superb, roguish dish, emblematic of the house	

Beef cheek stew with linguine	25.00
Bistro dish, very French, full of taste, tradition and history	

Charolais beef tartare	200 g	20.00
	400 g	36.00
Chopped or with knives, prepared with its condiments		

Grilled veal chop, porcini mushroom sauce	25.00
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Shoulder of lamb, confit for 8 hours	33.00 (approx. 800 gr)
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Fish of the day (see table)	24.00
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Every weekend, Chef Olive surprises you... with a carefully selected meat to discover!

our grilled meats

Poultry skewer	18.00
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AAAAA Provençal Andouillette	19.00
Pure pork from Maison Filière Whole duck	

breast	25.00
Grilled whole veal	

kidney	21.00
Grilled pork La	

pluma	25.00
Rack of lamb with herbs	

and its jus	25.00
Beef skewer (300 g)	
	20.00

Rump steak	23.00
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Butcher's Plate	25.00
3 pieces chosen by the chef (butcher)	

Gourmet sauces (your choice)

Béarnaise • Pepper • Roquefort • 3.50

VERY

gourmet sauces (your choice)

Ceps • Morels • 5.00

A SIDE

OF YOUR CHOICE (the second 4.00)!

Fresh homemade fries • Gratin Dauphinois Pasta •

Vegetables of the day

Charolais beef

Ribeye	27.00	Super
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Ribeye	42.00	Beef
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Sirloin	20.00
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Sirloin steak	21.00
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Beef hanger steak	21.00
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Beef rib for two	72.00
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Grilled beef fillet	25.00
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our cheeses

Cheese is the complement to a good meal and the complement to a bad one.

Saint-Marcellin	6.00
with olive oil from Provence	

Assortment of goat cheeses	8.00 and its olive oil from Provence
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the chef's desserts!

Chocolate mousse and English cream	7.90
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Salted caramel crème brûlée	7.90
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Chocolate fondant and English cream	7.90
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Rum Baba	7.90
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Gourmet Coffee or Tea	9.90
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Dessert of the day	Price on the blackboard.
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our ice creams and sundaes

Ice cream or sorbet sundae (Scoop of your choice)	3.00
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Vanilla, chocolate, coffee, salted caramel, coconut, pistachio, strawberry, lemon, raspberry, passion fruit, pear, cherry

Whipped cream supplement	1.50
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ICE CREAM SUNDIES

Café Liégeois	8.50
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Vanilla and coffee ice cream, coffee, whipped cream

Liège Chocolate	
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8.50 Vanilla and chocolate ice cream, hot chocolate, whipped cream

White Lady	
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8.50 Vanilla ice cream, hot chocolate, whipped cream

Black Lady	
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8.50 Chocolate ice cream, hot chocolate, whipped cream

ALCOHOLIC ICE CREAM SUNDIES

Colonel	Lemon sorbet, vodka	9.00
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General	Pear sorbet, pear alcohol	9.00
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Framboisine	Raspberry sorbet, champagne	9.00
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The Exotic	Passion fruit sorbet, white rum	9.00
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Caramelo	Caramel ice cream, Bailey's	9.00
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your
gourmet menu
39.00



Homemade dishes are prepared on site, using raw products!

Our recipes may contain major allergens (EU regulation no. 1169/2011), a list of which is available at the counter.

ALL OUR PRICES ARE IN EUROS • SERVICE INCLUDED

Alcohol abuse is dangerous for your health, to be consumed in moderation