

JUNE LUNCH AND EARLY EVENING MENU

MONDAY TO FRIDAY 12 NOON TO 7 PM
TWO COURSES 11,50 / THREE COURSES 13,50

STARTERS

PEA AND MINT SOUP

PEA, MINT AND COURGETTE SOUP WITH
TOASTED PINE NUTS

GRILLED SARDINES

GRILLED SARDINES WITH CRUSHED GARLIC CROUTONS,
PARSLEY AND LEMON

ASPARAGUS

ROASTED SEASONAL ASPARAGUS WITH COMTÉ CHEESE
AND A POACHED EGG

CHARCUTERIE

FINELY SHREDDED PORK PÂTÉ AND SLICED
SAUCISSON SEC WITH CORNICHONS AND TOASTED
SOURDOUGH BREAD

CHERRY TOMATO SALAD

VINE-RIPENED CHERRY TOMATO SALAD WITH AVOCADO,
ROCKET, CROUTONS, PINE NUTS AND SHAVED
GRUYÈRE CHEESE

MAINS

ROAST SEA BREAM

ROAST SEA BREAM WITH BASIL POTATO PURÉE
AND SAUCE VIERGE

PIQUANT CHICKEN

CHARGRILLED CHICKEN BREAST WITH HARISSA, WARM
WHITE BEAN SALAD, CHERRY TOMATOES AND ROCKET

OMELETTE "MIXTE"

OMELETTE WITH HAM, COMTÉ CHEESE, FRITES
AND SALADE VERTE

BAKED CAMEMBERT

BAKED WHOLE CAMEMBERT WITH GARLIC, ROSEMARY
AND HONEY, BAGUETTE TOASTS AND GREEN SALAD

STEAK FRITES (2,00 SUPPLEMENT)

CHARGRILLED THINLY BEATEN OUT MINUTE STEAK
SERVED PINK WITH FRITES AND GARLIC BUTTER

SIDES

FRITES 2,95

GREEN SALAD 2,95

CREAMED SPINACH 3,95

TOMATO SALAD 3,25
with basil and shallots

FINGER CARROTS 2,95
glazed with parsley

FRENCH BEANS 3,25

GRATIN POTATO 3,25

BRAISED MINTED PEAS 3,25

DESSERTS

**DARK
CHOCOLATE POT**
WITH CRÈME FRAÎCHE

ICED BERRIES
WITH WARM WHITE
CHOCOLATE SAUCE

**ICE CREAMS
AND SORBETS**

CRÈME CARAMEL
TRADITIONAL SET VANILLA POD
CUSTARD WITH DARK CARAMEL
AND CREAM