



La Carte

NOS ENTRÉES

VELOUTÉ D'ASPERGES 	12	SALADE DE JEUNES POUSSÉS	16
Asperges blanches & croûtons 1, 7		Épinards, yuzu, huile de truffe, parmesan, bonite séchée, miso croustillant & kadaïf frit	
POIVRONS CONFITS 	14		
Marinade au balsamique blanc, câprons & basilic 27		SALADE ESTIVALE 	21
VITELLO TONNATO	20	Burrata, tomates, olives taggiasca, câpres, basilic & vinaigrette à la tomate	
Câprons, roquette & copeaux de parmesan 10, 14, 24, 25, 27		14, 25, 27	

NOS PÂTES


RISOTTO VERDE 	20	LINGUINE TOMATES STRACCIATELLA 	22
Fregola Sarda, courgettes, petits pois, asperges & fèves 1, 7		Tomates cerises & roquette 1, 7, 14	
FUSILLI AUX GAMBAS	25	PIPE RIGATE JAMBON & TRUFFE	26
Courgettes, estragon, ail & piment 1, 7, 8, 9, 14, 24		Tartufata, jambon blanc & Comté 1, 7, 14, 27	

NOS POISSONS - GARNITURE AU CHOIX



COEUR DE SAUMON	36	POULPE RIVIERA	36
Beurre blanc & fondue de poireaux 8, 10, 14, 27, 29		Poulpe grillé, jalapeños & condiment Riviera 14, 27, 29	

NOS VIANDES - GARNITURE AU CHOIX

FILET DE BOEUF SIMMENTAL 250GR 	39	KATSU MILANAISE	32
Poêlée d'asperges & béarnaise maison 9, 14, 27		Escalope de veau panée au panko, tomates cerises, roquette, parmesan, mayonnaise kewpie & sauce tonkatsu	
SOURIS D'AGNEAU DE 7H	33	1, 7, 9, 14, 24, 25, 27	
Cuite à basse température & jus réduit 24, 27			

NOS GARNITURES

FRITES MAISON	5	PURÉE DE POMMES DE TERRE	5
RIZ	5	SUCRINE VINAIGRETTE CITRON	5
HARICOTS VERTS	5	RATATOUILLE CONFITE	5



La Carte

NOS INCONTOURNABLES DU PRINTEMPS

BURGER DE BŒUF 25 Onion rings, tomates, sucrose, cheddar, ketchup maison au sésame, frites & salade 1, 7, 12, 14, 24, 25, 26, 27	CARPACCIO DE BŒUF 25 Vinaigrette sauce soja, roquette, parmesan, câpres, olives taggiasca, croûtons de focaccia, frites & salade 1, 7, 12, 14, 26, 27
BURGER FISH & CHIPS 26 Cabillaud en croûte de panko, coleslaw, pickles de cornichons, frites & salade 1, 7, 9, 10, 14, 25, 27	TARTARE DE BŒUF 26 Rumsteak de bœuf au couteau, jaune d'œuf, câpres, cornichons, pickles d'oignons, moutarde, ketchup, frites & salade 9, 14, 25, 27
CURRY DE LÉGUMES 21 Carottes, courgettes, haricots verts, pak choi, pois chiches, navets & lait de coco	SALADE CAESAR 25 Salade romaine, filet de poulet panés au corn flakes, tomates cerises, œufs de caille, croûtons & parmesan 1, 7, 9, 10, 14, 25, 27
L'OMELETTE 19 Au choix, frites & salade 9, 14	

NOS PLANCHES - À PARTAGER ... OU PAS !

FROMAGES 20 Sélection de fromages 13, 14, 17, 25, 27	CHARCUTERIES 20 Sélection de charcuteries 14, 25, 27
MIXTE 21 Sélection de fromages & charcuteries 13, 14, 17, 25, 27	




NOS DESSERTS

MOELLEUX AU CHOCOLAT 13 Glace à la barbe à papa 1, 7, 9, 14	MINISTRONE FRAISE RHUBARBE 12 Sorbet citron
TIRAMISU 10 Fruits rouges 1, 7, 9, 14	ASSIETTE DE FROMAGES 13 13, 14, 17, 25
MILLE-FEUILLE CARAMÉLISÉ 10 Crème pâtissière & caramel 9, 14	GLACES & SORBETS AU CHOIX 3 boules 9.50 2 boules 6.50 1 boule 3.50 Supplément chantilly maison 1
FRAISE MELBA 13 Coulis au poivre Timut & chantilly maison 9, 14	





La Carte

OUR STARTERS

ASPARAGUS CREAM SOUP 	12	BABY LEAF SALAD	16
White asparagus & croutons 1, 7		Spinach, yuzu, truffle oil, parmesan, dried bonito flakes, crispy miso & fried kadaif	
CONFIT PEPPERS 	14		
Eggplant caviar & tomato pesto 27		1, 7, 10, 12, 14	
VITELLO TONNATO	20	SEASONAL SALAD 	21
Caper berries, arugula & parmesan shaving 10, 14, 24, 25, 27		Burrata, tomatoes, taggiasca olives, capers, basil & tomato vinaigrette 14, 25, 27	

OUR PASTA

VERDE RISOTTO 	20	LINGUINE TOMATOES STRACCIATELLA 	22
Fregola Sarda, zucchini, peas, asparagus & broad beans 1, 7		Cherry tomatoes & arugula 1, 7, 14	
FUSILLI WITH PRAWNS	25	PIPE RIGATE HAM & TRUFFE	26
Zucchini, tarragon, garlic & chili 1, 7, 8, 9, 14, 24		Tartufata, ham & Comté cheese 1, 7, 14, 27	

OUR FISHES - SIDE DISH OF YOUR CHOICE



CENTRE-CUT SALMON	36	RIVIERA OCTOPUS	36
Beurre blanc & leek fondue 8, 10, 14, 27, 29		Grilled octopus, jalapeños & Riviera condiment 14, 27, 29	

OUR MEATS - SIDE DISH OF YOUR CHOICE

SIMMENTAL BEEF FILLET 250GR 	39	KATSU MILANESE	32
Pan-fried asparagus & homemade Béarnaise sauce 9, 14, 27		Panko-breaded veal escalope, cherry tomatoes, rocket, parmesan, kewpie mayonnaise & tonkatsu sauce 1, 7, 9, 14, 24, 25, 27	
7-HOUR LAMB SHANK	33		
Low-temperature cooked & reduced jus 24, 27			

OUR SIDES

FRENCH FRIES	5	MASHED POTATOES	5
RICE	5	BABY GEM LETTUCE LEMON VINAIGRETTE	5
GREEN BEANS	5	CONFIT RATATOUILLE	5

Wheat (1), Rye (2), Barley (3), Oats (4), Spelled (5), Khorasan Wheat (6), Gluten (7), Shellfish (8), Egg (9), Fish (10), Peanut (11), Soy (12), Milk (13), Lactose (14), Almond (15), Hazelnut (16), Walnut (17), Cashew (18), Pecan (19), Brazil nut (20), Pistachio (21), Macadamia nuts (22), Queensland Walnut (23), Celery (24), Mustard (25), Sesame (26), Sulfur Dioxide (27), Lupine (28), Shellfish (29).



La Carte

OUR SPRING "MUST-HAVE"

BEEF BURGER

25

Onion rings, tomatoes, baby gem lettuce, cheddar, homemade sesame ketchup, French fries & salad
1, 7, 12, 14, 24, 25, 26, 27

FISH & CHIPS BURGER

26

Panko-crusted cod, coleslaw, pickled gherkins, French fries & salad
1, 7, 9, 10, 14, 25, 27

VEGETABLE CURRY



21

Carrots, courgettes, green beans, pak choi, chickpeas, turnips & coconut milk

OMELET

19

At your liking, French fries & salad
9, 14

BEEF CARPACCIO

25

Soy sauce vinaigrette, arugula, parmesan, capers, taggiasca olives, focaccia croutons, French fries & salad
1, 7, 12, 14, 26, 27

BEEF TARTAR

26

Knife-cut beef rump steak, egg yolk, capers, pickles, pickled onions, mustard, ketchup, French fries & salad
9, 14, 25, 27

CAESAR SALAD

25

Romaine lettuce, cornflake-crusted chicken fillet, cherry tomatoes, quail eggs, croutons & parmesan
1, 7, 9, 10, 14, 25, 27

OUR PLANCHES - TO SHARE... OR NOT!

CHEESES

20

Selection of cheeses
13, 14, 17, 25, 27

MIX

21

Selection of cheeses & cold cuts
13, 14, 17, 25, 27

COLD CUTS

20

Selection of cold cuts
14, 25, 27

OUR DESSERTS

CHOCOLATE CAKE

13

Cotton candy ice cream
1, 7, 9, 14

TIRAMISU

10

Red berries
1, 7, 9, 14

CARAMELIZED MILLE-FEUILLE

10

Pastry cream & caramel
9, 14

STRAWBERRY MELBA

13

Timut pepper coulis & homemade whipped cream
9, 14

STRAWBERRY-RHUBARB MINISTRONE

12

Lemon sorbet

CHEESE PLATE

13

13, 14, 17, 25

ASSORTED ICE CREAMS & SORBETS

3 scoops 9.50

2 scoops 6.50

1 scoop 3.50

Extra homemade whipped cream 1
9, 14, 21



Les Boissons

LES BIÈRES/BEERS

	30CL	50CL
Diekirch	5	8.30
Tripel Karmeliet	6.50	10
Picon beer	7	9.50
Diekirch 0%	5.50	
Bofferding	6	
Leffe blonde / brune	6.50	
Corona	8	
Franziskaner Weissbier		7.50


LES APÉRITIFS

	10CL	5.50
Crodino	10CL	5.50
Ricard	4CL	6
Martini bianco/rosso	6CL	6.50
Porto rouge	6CL	6.50
Campari soda / orange	6CL	7.50
Kir vin blanc	14CL	7.50
Kir Grand-Ducal	12CL	8.50
Kir Royal	12CL	15
Lillet Blanc	5CL	6

LES DIGESTIFS/DIGESTIVES

	4CL
Limoncello, Amaretto, Bailey's, Grand Marnier, Cointreau, Get 27, Sambuca	7.50
Cognac Frapin XO	20
Jägermeister, Averna, Fernet Branca	7
Calvados Père Magloire VSOP	9
Rémy Martin VSOP	11
Armagnac Comte de Ferragut VS	11
Grappa Nonino Chardonnay	11
Eau de vie Poire / Mirabelle / Kirsch	10

FROIDES & CHAUDES SOFTS & HOT DRINKS

	25CL	50CL	1L
Rosport Bleu	3.50	5.60	
Vittel	3.50	5.60	7.50
San Pellegrino		5.60	7.50
Perrier		33CL	4
Coca-Cola / Coca Zero		20CL	4.50
Fanta Orange / Sprite			
Orange, pineapple, apple, peach, tomato juice		20CL	5
Schweppes tonic, ice tea		25CL	4.80
Homemade ice tea 		25CL	5
Red Bull		25CL	6
Squeezed orange/lemon juice		20CL	8
Espresso, coffee, decaf			3.50
Tea, infusion			
Double espresso, hot chocolate, cappuccino			4.50
Café frappé, sirop de sucre de canne, sirop d'orgeat			6.00



SPIRITUEUX/SPIRITS

	4CL
Rhum Havana Club	7.50
Rhum Havana Especial	8
Rhum La Hechicera Reserva	12
Whisky Glenfiddich 12 ans	10
Whisky Chivas Regal	12
Whisky Jameson	12
Whisky Jack Daniels	10
Whisky Four Roses	8
Tequila Olmeca	7.50
Vodka Absolut	7.50
Gin Beefeater	7.50
Gin Hendrick's	10
Gin Opyos	15
Gin Monkey 47	15
Supplément soft	2.80
Red Bull	3.80
Fever-Tree Elderflower, Tonic, Raspberry & Rhubarb, Ginger Beer	3.80




Wines & Champagnes

VINS ROUGES/RED WINES

	14CL	75CL
Moment de plaisir Merlot 2024 	8	32
Zaccagnini Montepulciano d'Abruzzo DOC, 2023, Italia	8 150CL	38 70
Agneau Rouge Bordeaux AOC, Baron Philippe de Rothschild, 2023	8.50	40
Protos Joven Roble DOP, Ribera del Duero, 2023, Spain	9.50	45
Côtes du Rhône "Mon Coeur", 2023	10	46
Pinot Noir AOP, Bernard Massard, 2024 	10	46


VINS ROSÉS/ROSE WINES

	14CL	75CL
Moment de plaisir rosé, 2024 	8	32
Pesque Lune, Vin de pays IGP Argens, 2024 	8	35
Maison Sainte Marguerite, Symphonie, 2023 	9.50	45
Château Les Crostes, Cuvée Amalia, 2024	9.50	45

VINS BLANCS/WHITE WINES

	14CL	75CL
Moment de plaisir Chardonnay, 2024 	8	32
Chardonnay, Les Ronçes, IGP Pays d'Oc, 2025 	8.50	40
Marius Viognier, IGP Pays d'Oc, 2024	8.50	40
Cuvée Ban des Cigales, Blanc Moelleux, Grande Courtade, 2024 	8.50	40
Riesling Grand Premier Cru, Clos des Rochers, 2023 	9.50	45
Sauvignon Mouton Cadet, X Nathan Baron Philippe de Rothschild, 2023 	9.50	45
Pinot Gris Grand Premier Cru, Clos des Rochers, 2024 	9.50	45

CHAMPAGNES & CRÉMANTS

	12CL	75CL
Crémant Millésimé, Bernard Massard, 2021 	12	55
Champagne Brut Tradition, Girost Moussy	15	70
Laurent Perrier "La Cuvée"		100



Cocktails

SPRITZ

APEROL SPRITZ 12

Aperol, orange, crémant, sparkling water

LIMONCELLO SPRITZ 12

Limoncello, lemon, crémant, sparkling water

GIN

GIN BEEFEATER 12

Gin Beefeater, Schweppes tonic

HENDRICK'S TONIC 14

Gin Hendrick's, Fever-Tree Elderflower

GIN FIZZ 12

Gin Beefeater, lemon juice, sugar cane syrup, sparkling water

NEGRONI 12

Gin Beefeater, Campari, Rosso Martini, orange

LILLET

LILLET TONIC 12

Lillet, Schweppes tonic

LILLET TONIC RASPBERRY & RHUBARB 12

Lillet, Fever-Tree Raspberry & Rhubarb

WHISKY

OLD FASHIONED 12

Four Roses bourbon, sugar cane syrup, orange

IRISH COFFEE 12

Jameson, coffee, brown sugar, whipped cream

RUM

MOJITO 12

Rhum Havana Club Bianco 3 years, mint, lime, brown sugar, sparkling water

CUBA LIBRE 12

Rhum Havana Club Especial, Coke, lime

CAÍPIRINHA 12

Cachaça, lime juice, brown sugar

VODKA

MOSCOW MULE 12

Vodka Absolut, Fever-Tree Ginger Beer, lime

ESPRESSO MARTINI 12

Vodka Absolut, Kahlua, espresso

WHITE RUSSIAN 12

Vodka Absolut, Kahlua, whipped cream

BLUE LAGOON 12

Vodka Absolut, Curaçao, lemon juice

TEQUILA

MARGARITA 12

Tequila, Cointreau, lime juice

TEQUILA SUNRISE 12

Tequila, orange juice, grenadine syrup



Mocktails

APEROL SPRITZ

12

Sober Spritz, orange, sparkling water

GIN FIZZ

12

Sober Gin, lemon juice, sugar cane syrup, sparkling water

MOJITO

12

Sober Rum, mint, lime, brown sugar, sparkling water

OLD FASHIONED

12

Sober Whisky, sugar cane syrup, orange zest

CUBA LIBRE

12

Sober Rum, lime, Coke

IRISH COFFEE

12

Sober Whisky, coffee, sugar cane syrup, whipped cream

GIN TONIC

12

Sober Gin, Schweppes tonic

ICED COFFEE

6

Sugar cane syrup, orgeat syrup

SOBER SPIRITS

Sober Spirits are non-alcoholic spirits, hand-distilled to restore the authentic taste of classic cocktails. The elegance of a great cocktail, without the effects of alcohol.



IWSC
Londres
2021



SFWSO
San Francisco
2022



SFWSO
San Francisco
2023



World Alcohol Free Awards
2023 & 2024

