

MENU

PLATTERS

Charcuterie Platter .30

Lomo, Duroc, Chorizo beef Angus, Beef ham Cecina , Angus beef sausage

Cheese Platter .25

Tomme de Brebis piment d'Espelette, Chabichou, Morbier, Tête de Moine, Fourme de Montbrison, Saint Nectaire

Mixed Platter .35

Duroc, Beef ham Cecina , Angus beef sausage, Chorizo beef Angus, Tomme de Brebis piment d'Espelette, Chabichou Saint Nectaire

Truffled Platter .16

Crèmeux de Bourgogne & truffled ham

TO SHARE

Croque Jeune Homme .12

truffle ham & cheddar

Roasted vegetable .9

Flat Bread .8

lardo di Colonnata

Baba Ganoush .9

focaccia homemade

Club Sandwich Véggie .8

hazelnut pesto, beetroot, eggs & fresh goat

PLATES

Chicken Thai salad .12

Coconut milk, mint, coriander & fried onions

Burrata di Bufala .12

Black Angus Steak .27

Roasted potatoes

DESSERT

Fig pie .9

fig, hazelnut

Chocolate lava cake .9

homemade

Like our wines, we take care to select our products with love from the best producers

*Request for the allergens list
Prices net TTC
Meat origin : France / Argentina*

