MENU

STARTERS

MAYO EGG x MIMOLETTE (V) — 5€
Hard-boiled eggs, homemade mayonnaise, shavings of Mimolette

TOMATOES x MOZZARELLA (V) — 9€
Heirloom tomatoes, Mozzarella di Buffala, pesto, basilic

ST-MARCELLIN x NECTARINE (V) — 10€
Baked St Marcellin, roasted nectarines, thyme and almonds

GOUGÈRES x COMTÉ (V) — 7€
Gougères with Comté cheese 12 months, Brillat-Savarin with herbs

CROMESQUIS x BLEU D'AUVERGNE (V) — 8€
Spicy tomato sauce

SMALL SALAD (V) — 4€
Mesclun and vegetable tagliatelle

(V) : Vegetarian

SALADS

HALLOUMI SALAD (V) — 17€
Halloumi roasted with honey, millet, radish, cucumber, shallots, mint, parsley, lemon oil

BURRATA SALAD (V) — 17€
Burrata, melon, crisp roasted nectarines, arugula, red onions

MAIN COURSES

TODAY SPECIAL — 14€
lunch only, monday-friday
Ask us for the recipe of the day!

LUNCH MENU (Mon-Fri / 12 am - 3pm)
Starter + TS **or** TS + Dessert = **18€**
Starter + TS + Dessert = **23€**

MÉGA FONDANT x COMTÉ — 16€
Coquillettes pasta, cooked ham and a lot of 12-month-old Comté
+1€/10g Moliterno truffles (the best 40 or 50g)

EGGPLANT - RATATOUILLE x FETA (V) — 17€
Roasted eggplant, ratatouille, spelt, herb "fromage frais", feta cheese

CHICKEN BURGER x RACLETTE — 19€
Potato bun, fried chicken, cocktail sauce, tomatoes, iceberg salad, pepper Raclette cream. French fries, mesclun

CHORIZO x SCAMORZA — 18€
Grilled chorizo, baked potato - Scamorza, grilled zucchini, barbecue sauce

BEEF TARTARE x OLD GOUDA — 20€
Knife-cut beef, shavings of aged Gouda cheese. French fries, mesclun

CHAOURCE x ZUCCHINI (V) — 22€
Roasted Chaource, zucchini tagliatelle with zaatar, grenailles, hazelnuts

THE 5-CHEESES CLUB (V) — 22€
5 very very melting cheeses, baby potatoes, onions *(15" cooking time)*

Origin of meat: France

DESSERTS

ICE CREAMS & SORBETS — 6€
2 scoops - ask the team for the flavors!
served with whipped cream

CHOCOLATE CAKE — 8€
Milk ice cream, custard sauce

RED FRUIT PROFITEROLE — 9€
Choux, yogurt ice cream, strawberries, raspberries, homemade whipped cream

APRICOT CHEESECAKE — 9€
Brillat-Savarin cheesecake, romain cookie, apricot coulis, roasted apricots

KID'S MENU- 14€ *(up to 14 years)* **Small Méga Fondant + Small Dessert + Sirup** (1 glass)

CHEESES

FOUGERUS
Cow - Seine-et-Marne
Rouzaire
6€

COMTE 12 MONTHES
Cow - Jura
Arnaud
7€

TALEGGIO
Cow - Italy
Altipascoli
7€

CASHEL BLUE *
Cow - Ireland
Cashel Farmhouse
8€

MAROILLES
Cow - Nord
Ferme du Pont des Loups
8€

NAPOLEON *
Ewe - Haute-Garonne
Fromagerie Montroyal
9€

CLAOUSOU
Ewe - Lozère
Fromagerie de Hyelzas
9€

ST-MAURE-DE-TOURAINE
Goat - Loir-et-Cher
Fromagerie Moreau
9€

BRIE WITH TRUFFLES
Cow - Seine-et-Marne
Rouzaire
10€

**Pasteurized milk*

BOARD Choose 5 cheeses and we'll give you 1 surprise - *2 pers.*

MAXI BOARD Choose 9 cheeses and we'll give you 2 surprises - *4 pers.*

MIXED BOARD - 39€

3 CHEESES Comté 12 monthes, Napoleon and Sainte-Maure-de-Touraine
3 CHARCUTERIES Jambon blanc, Smoked ham and Schiaccita piccante
Raw vegetables, nuts, onion confit, pickleS, butter

Recommended for 2 people.

CHARCUTERIES

RILLETTES
Pork - Mayenne
Les Gorronnaises
6€

SCHIACCIATA PICCANTE
Pork - Italy - Levoni
7€

WHITE HAM
Pork - Rhône
Bobosse
8€

SMOKED HAM
Pork - Haute-Savoie
Mont Charvin
9€

BRESAOLA
Beef - Italie
Levoni
11€

SAUCISSE SÈCHE
Pork - Aveyron
Montagne Aveyron
11€

SMALL SALAD (V) Mesclun salad & vegetable tagliatelle - **4€**