

MENU

STARTERS

MAYO EGG x MIMOLETTE (V) Boiled eggs, homemade mayonnaise, Mimolette shavings, mustard pickles	5€	GOUGÈRES x COMTÉ (V) Gougères with 12-month-old Comté, Monboursin with herbs	7€
EARLY CARROTS x YOGURT (V) Roasted baby carrots, garlic and lemon yogurt cream, chili oil, bread crumble	8€	FRIED RAVIOLES (V) Royans pasta dumplings, raw cream with garlic and herbs	8€
TOMATOES' CARPACCIO (+MOZZA) (V) Basil vinaigrette, black olive tapenade	9€ (+6€)	PATÉ CROÛTE * Stuffed paté with mushrooms, pistachios and foie gras, pickles	11€
SAINT MARCELLIN x PUFF PASTRY (V) * Puff pastry Saint Marcellin cheese, honey, nuts	12€	SMALL SALAD (V) Mesclun and vegetable tagliatelle	4€

* not included in Lunch Menu Formula or add 3€

(V) : végétarien

MAINS

TODAY'S SPECIAL Lunch only, Monday-Friday Ask for the recipe of the day!	14€	LUNCH MENU (Mon - Fri / 12 am - 3pm) Starter + TS or TS + Dessert = 18€ Starter + TS + Dessert = 23€	
CAPONATA (+BURRATINA) (V) Roasted eggplant, onions, tomatoes, bell peppers, green olives, capers, toasted bread	14€ (+7€)	MEGA FONDANT x COMTÉ Coquillettes pasta, farmhouse cooked ham and a lot of 12-month-old Comté +1€ ^{/10g} Moliterno truffles (the best 40 or 50g)	16€
CHEESAR x SALAD Romaine lettuce, slow-cooked chicken breast, cheesar sauce, breadcrumbs, Parmesan shavings	17€	MEGA SPRING x COMTÉ (V) Coquillettes pasta, zucchini, green pesto, dried tomatoes, almonds, 12-month-old Comté, Parmesan	18€
BACON BURGER x RACLETTE Butcher's steak, spicy mayonnaise, bacon, Raclette cheese, caramelized onions, French fries, mesclun salad	19€	BEEF TARTARE x AGED GOUDA Hand-cut steak tartare, aged Gouda cheese shavings, French fries, mesclun salad	21€
CORDON x MONBLEU Chicken breast, farmhouse cooked ham, 12-month-old Comté and ewe cheese, French fries, mesclun salad	22€	5 CHEESES' x CLUB (V) 5 very very melty cheeses, roasted Roseval potatoes (15' cooking time)	23€

Origin of meat: France

DESSERTS

ICE CREAMS & SORBETS 2 scoops served with homemade whipped cream - ask for today's' flavors!	6€	AFFOGATO 1 scoop ice cream (milk cream or Roquefort cheese), homemade whipped cream, espresso	6€
TIRAMISU Mascarpone mousse, homemade salted caramel, Speculoos	8€	STRAWBERRY PAVLOVA Homemade meringue, fresh strawberries and mint, strawberry coulis, homemade whipped cream	8€
CHOCOLATE PROFITEROLE Choux bun, milk ice cream, caramelized almonds, chocolate sauce, whipped cream	9€		

KIDS' MENU - 14€ (until 12 years old)

Small Méga Fondant (or Chicken & French Fries) + 1 scoop of ice cream + fruit syrup water (1 glass)

CHEESES

BLEU D'Auvergne

Cow - Lozère
GAEC d. Croix de Chazelles

6€

SAINT NECTAIRE

Cow - Puy-de-Dôme
Jaubert

7€

BARISIEN

Cow - Meuse
Dongé

8€

TOMME WITH ESPELETTE PEPPER

Ewe - Pyr. Atlan.
Les Saloirs de Louis

8€

TOMME WITH FLOWERS*

Cow - Austria
Kase Rebellen

8€

ELUTCHA

Ewe - Aveyron
Famille Dombre

9€

GRUYÈRE

Cow - Switzerland
Bouchet

9€

SAINTE-MAURE-DE- TOURAINÉ


Goat - Loir-et-Cher
Fromagerie Moreau


9€

TRUFFLED GOUDA

Cow - Holland
Bourgundisch

10€

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.


*Pasteurized milk

MIXED BOARD - 39€

3 CHEESES Gruyère, Tomme with Espelette pepper and Sainte-Maure-de-Touraine

3 CHARCUTERIES White ham, Smoked ham and Rosette

Raw vegetables, nuts, onion confit, pickles, butter

 Recommended for 2 people.

CHARCUTERIES

RILLETTES

Pork - Mayenne
Les Gorronnaises

6€

ROSETTE

Pork - Ardèche
Salaison Marion

9€

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€

SUNDAY BRUNCH

SMALL 29€/pers

Cheese buffet
(all you can eat)

+ 1 plate

+ Filtered coffee or Tea
or Apple juice

MEDIUM 35€/pers

Cheese buffet
(all you can eat)

+ 2 plates

+ Filtered coffee or Tea
or Apple juice

LARGE 39€/pers

Cheese buffet
(all you can eat)

+ 3 plates

+ Filtered coffee or Tea
or Apple juice

ALL-YOU-CAN-EAT CHEESE BUFFET

A large (*all you can eat*) buffet of farmhouse and artisanal cheeses selected each week by our cheesemongers.

SAVOURY & SWEET PLATES

ENGLISH MUFFIN (V)

Poached egg, zucchini,
Parmesan cheese

SAINT MARCELLIN (V)

Puff pastry Saint Marcellin
cheese, honey, nuts

TOMATO CARPACCIO (V)

Basil vinaigrette

CHEESAR SALAD

Romaine lettuce,
chicken breast, cheesar sauce,
Parmesan

SCRAMBLED EGGS

Bacon

FRENCH FRIES (V)

Monboursin cheese
with herbs

PROFITEROLE

Chou bun, milk ice cream, almonds,
Chantilly, chocolate sauce

STRAWBERRY PAVLOVA

Meringue, strawberries, mint,
strawberry coulis, Chantilly

GRANOLA

Yogurt with homemade
salted caramel

KIDS' MENU - 14€ (until 12 years old)

Chicken & French Fries + 1 scoop of ice cream + fruit syrup water (1 glass)

CHARCUTERIES

RILLETTES

Pork - Mayenne - Les Gorronnaises

6€

ROSETTE

Pork - Ardèche - Salaisons Marion

9€

COOKED HAM

Pork - Rhône - Bobosse

8€

SMOKED HAM

Pork - Haute-Savoie - Mont Charvin

9€

BRESAOLA

Beef - Italy - Levoni

11€

DRY SAUSAGE

Pork - Aveyron - Montagne Aveyron

11€

DRINKS

COFFEE Espresso/Americano/Decaf

2,5€

DOUBLE ESPRESSO

3,5€

CAPPUCCINO / LATTE

4,5€

TEA / HERBAL TEA

4,5€

HOT CHOCOLATE

5€

FRESH JUICE (Orange / Lemon)

6,5€

BREAKFAST

Monday to Saturday / 10am - 12pm

OPTIONS

CLASSIC - 5,5€

SLICE OF BREAD or CROISSANT
HOT DRINK

(Coffee, latte, americano, decaf, or tea)

CH'TI DEJ - 9,5€

COFFEE + MAROILLES

*PS: Even if the Ch'tis would disagree,
you can replace the Maroilles with another cheese.*

FOOD

SWEET

CROISSANT 2,5€

TARTINE 2,5€
Baguette, butter, jam

GRANOLA 5€
Yogurt, homemade salted caramel

SAVORY

GRILLED CHEESE 9,5€
Cheese of the day, Monboursin
cheese with herbs and zucchini

FROMAGES
À la carte

CHARCUTERIES
À la carte

DRINKS

HOT DRINKS

COFFEE 2,5€
Espresso / Americano / Decaf

DOUBLE ESPRESSO 3,5€

CAPPUCCINO / LATTE 4,5€

TEA / HERBAL TEA 4,5€

HOT CHOCOLATE 5€

JUICE

GLASS OF APPLE JUICE 3€

FRESH ORANGE/LEMON JUICE 6,5€

**PROMOTION
FOR OUR CUSTOMERS**

CHEESE SHOP

-10%

**IN OUR CHEESE SHOP*
FOR ALL OUR
RESTAURANT'S
CUSTOMERS**

*Our cheese shop closes
at 8PM from Mon-Sat
and at 2PM on Sundays