

## MAY MENU

### Starters

- Broketta with grilled zucchini, raw ham and parmesan shavings • 12€
- Tai-style beef bite with tartar sauce • 9€
- Green asparagus gaspacho fragranced with basil and feta • 8€
- Tuna and candied tomato quiche • 12€
- Charcuterie plate alone or to share • 12€

### Main dishes

- Caesar salad XXL • 15€
- 3 organic eggs in omelette • 14€
- Hamburger brioche steak Limousin (5% mg) 180g • 18€
- Beef rib 500g alone or shared, french fries and salad • 38€
- Penne farm chicken with roquefort cream, fried onions • 16€
- Risotto fragranced with saffron assortment of sea shells • 21€
- Roasted St Pierre filet, green bean pan, white butter • 19€
- Double beef carpaccio with parmesan, spicy with lemon, served with french fries and salad • 20€

### Desserts

- Homemade panna cotta with passion fruit and coconut • 6€
- Strawberry cut melba, crumble • 8€
- Plate of cheeses • 8€
- Homemade chocolate mousse • 6€
- Crème brulée with bourbon vanilla from Madagascar • 8€