

SALADS

Served until 3 pm

Nélie..... 18,00 €

Pea salad, french beans, patty pan squash, zucchinis and turnips, snap peas, cherry tomatoes, beetroots and chervil, served with balsamic vinegar, lemon juice and fleur de sel.

Bellotto..... 16,00 €

Black rice served with peppers, zucchinis, sundried tomatoes, coriander and cumin. Accompanied by piquillos stuffed with goat cheese, « poivrade » artichokes, a parmesan crisp and a tomato gaspacho. Served with a dressing made of sesame oil, olive oil and soya sauce.

Vigée-Lebrun..... 19,00 €

Mixed salads, marinated salmon with dill and smoked salmon, tarama and potatoes, served with a vegetables flan with dill and a dressing made of cider vinegar, sunflower oil and Dijon mustard.

Van Dyck..... 19,90 €

Mixed salad and crunchy vegetables with a raspberry dressing, slice of duck foie gras served with a nuts and fig toast, pan-fried foie gras, fig chutney and caramelized apples.

Bellini..... 15,90 €

Penne salad with crayfish, feta, sundried tomatoes, cherry tomatoes, parmesan and basil, along with an arugula salad, green tapenade and a sauce with lemon and olive oil.

Siam..... 15,50 €

Chinese cabbage salad with minced chicken breast, grated carrots, soybean, coriander and mint, snap peas, ginger, grilled walnuts and sesame seeds dressed with soya sauce, balsamic vinegar and grilled sesame oil.

Mantegna..... 16,50 €

Young leaves of spinach, minced chicken breast, snap peas, ginger, soya, sesame seeds, coriander and mint, accompanied by mangos and grapefruits, served on a tomato briks and dressed with sesame oil, soya sauce, balsamic vinegar and nut oil.

Donatello..... 16,00 €

Lamb's lettuce salad with red chicory, pear slices, goat cheese, chives and walnuts, dressed with olive oil, balsamic vinegar and raspberry vinegar.

Botticelli..... 17,00 €

Angel hair pasta with crayfish and prawns, Chinese cabbage and soy bean, avocado, grilled sesame seeds, honey, coriander and mint, dressed with sesame oil, soya sauce, honey, balsamic vinegar and nut oil.

MAIN COURSES

Served every day until 3 pm

Today's special (except Sunday).....	16,00 €
Today's quiche with mixed salad.....	12,60 €
Beef carpaccio.....	14,80 €

MENUS

Lunch time

until 15h

Quiche of the day with mixed salad

*

Ice cream (2 scoops) or Pastry

18,50 €

Tea time

from 15h

Tea

*

Ice cream (2 scoops) or Pastry

11,60 €

Today's formule

Served Mondays to Saturdays, until 3 pm

Today's special

*

Ice cream (2 scoops) or Pastry

23,50 €

Children's formule

until 7 years old

Tiny chicken burger

*

Ice cream (1 scoop)

8,00 €

Brunch

On Sundays from 11 am to 2.30 pm

Tea, coffee or hot chocolate

*

Fresh orange juice

*

Pastries and baguette

*

Egg en cocotte with cream and fine herbs, smoked organic salmon or cured ham with mixed salad and potatoes salad with dill

*

Ice cream (2 scoops) or Pastry

29,30 €

Children's brunch

until 7 years old

On Sundays from 11 am to 2.30 pm

1 glass of orange juice (14 cl)

*

1 little croissant

*

Tiny chicken burger

*

Ice cream (1 scoop)

11,00 €

DESSERTS

A pastry from our special selection.....	9,70 €
White cheese with mixed berries coulis.....	7,20 €
Coffee or tea with gourmet dessert.....	9,80 €

ICE CREAMS AND SORBETS

2 scoops.....	7,40 €	3 scoops.....	9,50 €
Black Guanaja chocolate, Lime, Impala Mango, Espresso Guatemala coffee, Strawberry, Raspberry, English caramel with toffees, Pistachio, Bourbon vanilla			

Net prices - Service included

List of the allergenic substances contained in dishes available on request.

COLD DRINKS

Coca-Cola /Light /Zero (33cl)...	4,60 €	Fresh fruit juice orange or grapefruit (25cl).....	4,80 €
Orangina, Schweppes (25cl).....	4,50 €	Fruit juice apricot, apple, peach or strawberry (25cl)	5,10 €
Lemonade.....	3,90 €	Tomatoe juice (25cl).....	4,80 €
Limonade nature, lemon, grapefruit or pomegranate (25cl).....	5,00 €	Lipton Ice Tea peach (25cl).....	4,60 €
Evian with syrup (33 cl).....	4,60 €		
Perrier (33 cl).....	4,50 €	Badoit (75 cl).....	5,80 €
Evian (33 cl).....	4,50 €	Ferrarelle (50cl).....	4,80 €
Evian (50cl).....	5,10 €	Ferrarelle (100cl).....	6,40 €
Evian (75 cl).....	5,80 €	Châteldon (75 cl).....	6,20 €
Corona (35,5cl).....	5,90 €	Pelfort Brune (33 cl).....	5,50 €
Kronenbourg 1664 (33 cl).....	5,50 €	Peroni Nastro (33 cl).....	5,50 €
Cider (27,5 cl).....	4,30 €		

TEAS (5,20 €)

Darjeeling Testa Valley	Rooïbos Ravissement (rose, mango, apple)
Japon Sencha (green tea)	Eden Rose (perfumed black tea lavender, bergamot, vanilla and rose)
Chine Lapsang Souchong (smoked black tea)	Vanila
Pouchkine (perfumed black tea orange et citron)	Red fruits
Rooïbos Escapade (blackberry)	Courtisane (perfumed green tea blueberry, vanilla and clementine, orange peel and rose)
Rooïbos red Passion	Earl grey

HOT DRINKS

Espresso coffee.....	2,90 €	Viennois coffee	4,70 €
Decaffeinated coffee	2,90 €	Coffee with milk.....	3,90 €
Noisette espresso	2,90 €	Herbal tea (Camomile, Verveina, mint)	5,10 €
Decaffeinated noisette espresso	2,90 €		
Cappuccino.....	4,20 €	Viennois chocolate.....	5,10 €
Lungo	2,90 €	Hot chocolate	5,10 €

WINES AND CHAMPAGNE

	14 cl	37,5 cl	50 cl	75 cl
Red wines				
Diane de Belgrave, Haut Médoc	7,10 €	18,50 €	-	36,50 €
Château Sainte-Marie, Bordeaux vieilles vignes	6,00 €	16,50 €	-	24,00 €
Château de Sancerre, Sancerre rouge	6,50 €	18,50 €	-	31,50 €
Domaine de Nerleux, Saumur Champigny	5,50 €	-	-	20,50 €
White wines				
Bourgogne aligoté	5,50 €	-	-	22,50 €
Château de Ricaud, Loupiac	6,90 €	-	-	36,50 €
Domaine de Riaux, Pouilly fumé	6,20 €	18,50 €	-	36,50 €
Domaine Bachelier, Chablis	6,00 €	17,50 €	-	26,50 €
Kir Vin blanc Bourgogne Aligoté	5,80 €	-	-	-
Rosé wines				
Château Maïme, Rosé de Provence	6,40 €	-	17,50 €	25,50 €
Champagne				
Roederer brut premier	12,00 €	38,00 €	-	65,00 €

Net prices - Service included

*List of the allergenic substances contained in dishes available on request.
Alcoholic drinks cannot be served outside meal times.*