

MENU DU JOUR

LES PETITES FAIMS

LA TAPENADE	10
Tapenade, garlic croutons (G,F)	
LE CAVIAR D'AUBERGINE(v)	10
Smoked aubergine, tomato, red onion, chives (SE)	

LES ENTRÉES

LE CARPACCIO DE THON	19
Tuna carpaccio, soy citrus dressing (G,F,SE,SO)	
LES CALAMARS FRITS	18
Crispy fried squid, saffron aioli (G,E,MO,MU)	
LA TARTINE DE BURRATA(v)	18
Burrata tartine, tomatoes, Sherry vinegar, basil (G,D,SD)	
LE POULPE	24
Grilled octopus, confit potatoes, olives (MO,SD)	

LES PLATS PRINCIPAUX

LE CROQUE MONSIEUR	25
Sourdough, veal ham comté cheese, honey butter (G,D,MU,SD)	
LE STEAK BAGUETTE	34
Sirloin steak sandwich house-made crisps (G,E,D,SD)	
LA SALADE CÉSAR	25
(G,E,F,D,MU)	
Baby gem lettuce, parmesan, croutons with chicken	29
with lobster	50
LES RIGATONIS ARRABBIATA	26
Arrabbiata rigatoni basil, parmesan (v) (G,D)	
LES CREVETTES GRILLÉES	38
Grilled prawns, herb butter (CR,F,D)	
LE VEAU À LA MILANAISE	40
Veal milanese, parmesan (G,E,D)	

LES ACCOMPAGNEMENTS

LES FRITES	9
LES BROCCOLINIS	9
LA SALADE VERTE (MU,SD)	9



LES PLAISIRS SUCRÉS

SOLEIL DE MENTON
Hazelnut praline sponge,
mascarpone mousse, lemon curd
(G,E,F,D,NU)

LA CRÈME CARAMEL
Vanilla custard, caramel (E,D)

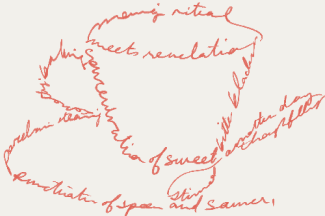
LA MOUSSE
Dark chocolate mousse,
sea salt (G,E,D)

LES CAFES

Espresso
Macchiato
Americano
Latte
Cappuccino
Flat White
Mocha
Iced Americano
Iced Latte

LES THÉS

English Breakfast
Earl Grey
Moroccan Mint Green Tea
Jasmine
Cosy Chamomile



Please ask about allergens. Products may contain traces of nuts. Prices are inclusive of VAT and a discretionary service charge of 15% will be added to the bill.

COCKTAILS

15 TOMATO & OLIVE OIL SOUR 19
Ketel One Vodka, Vermouth Blend,
cherry tomato, lemon & olive oil

15 LA PÊCHE FIZZ 19
RinQuinQuin, Verjuice, Perrier &
orange foam

15 FIG LEAF NEGRONI 19
Tanqueray, Vermouth Blend,
Campari Bitter, fig leaf

6.5 ARTICHOKE SOUR 19
Bourbon, artichoke, lemon,
honey & egg white (E)

LE CAFÉ MARTINI 19
Ketel One Vodka, Amaro Lucano,
Cold Brew, Honey, Vanilla cream &
Tonka

MOCKTAILS

6.5 POMME ET ESTRAGON 14
Green Apple, Tarragon, Perrier &
Frozen Grapes

SAUGE ET MENTHE 14
Sage, Mint, Agave & Spirulina, Jelly
Shark

CRÈME DE CAFÉ 14
Amaro Lucano 0.0%, Cold Brew,
Honey, Vanilla Cream & Tonka



P Peanuts | N Nuts | CR Crustaceans | MO Molluscs | F Fish |
SF Shellfish | E Egg | D Dairy | G Gluten | SO Soya | SE Sesame seeds
| CE Celery | MU Mustard | L Lupin | SD Sulphur dioxide | P Pork

