



OUR STARTERS

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| • Prawn "al ajillo" , with garlic and parsley | 28,00 € |
| • Grilled Frog's Legs with garlic and parsley | 20,00 € |
| • Pan- fried scallops with lemon butter | 30.00€ |
| • Burgundy snails x 12... .. | 20,00 € |
| • Pan fried Chipirones with garlic and parsley | 22,00 € |
| • Trout from the Pyrénées cut in Carpaccio de Lau Balagnas..... | 18,00 € |
| • Tartar of trout with fresh cut coriander and lime | 22.00 € |
| • Homemade fillet of trout Gravelax style..... | 22.00 € |
| • Duck "Foie gras" on its caramelized apples slices..... | 32,00 € |
| • Homemade Duck "foie gras" with its crystallized green mangoes
and french toast | 32, 00 € |

OUR SOUPS

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| • French gratinated onion soup | 15,00 € |
| • Soup of the day (ask the waiter)..... | 10,00 € |



OUR SALADS

- Caesar Salad :

Breaded chicken breast tomatoes, croutons , Parmesan cheese..... 18.00 €

- Goat cheese salad:

Goat's warm cheese on toast with a drop of honey and
snacked bacon..... 18.00 €

- Black Crimean tomatoes, Burrata, olive oil , Basilic salad..... 16,00 €



FISH (according to the day market)

- Cod loin grilled, pan fried or in garlic 26,00 €
- Unilateral cooked Piece of Trout with dill 23,00 €
- Fillet of sea bass with butter or garlic..... 28,00 €
- Fillet of sea bream with lemon buttersauce..... 28.00€

All our dishes are served with their accompaniment according to the market of the day.



FOR LOVERS OF FRENCH
TRADITIONNAL KITCHEN

Homemade dishes

- **Exceptional :**
Cassoulet with « Tarbes beans », Toulouse Sausage and Duck Confit... 29.00 €
- **From our countryside :**
Calf's head, cooked in its Broth, with Gribiche sauce. 28.00 €
- **One of the most traditional French Dish :**
Veal kidney with Madeira sauce..... 28.00 €
- **Duck confit, , Sarladaises potatoes..... 28.00€**

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OUR GRILLED MEATS

- Chateaubriand, 250 gr env. (Piece of beef tenderloin)..... 33,00 €
- Tenderloin Rossini topped with a slice of "foie gras" and black Truffle juice (250 gr env.) 38, 00 €
- Rib eye (300 gr env.) 29,00 €
- Grilled rib of Veal (300 gr env.)..... 28,00 €
- Pluma of Iberic Pork (200 gr) 24,00 €
- Grilled cotelet of lamb with fresh thyme and french fries & Salad..... 27,00 €
- Supreme of free-range chicken (200 gr)..... 20,00 €
- Faux beef filet (250 gr env.) pepper sauce..... 24,00 €
- Homemade Burger, fried egg, salad and french fries..... 18,00 €
- Pork chop(Race : Noir de Bigorre..... 28.00€
- Grilled duck Breast(300 gr env)..... 28.00€
- Traditional Beef tartar, cut with knife..... 28.00€

Supplément sauce : Pepper, roquefort ou Béarnaise..... 5.00 €

All our dishes are served with their accompaniment according to the market of the day.



CHOICE OF SIDE DISHES

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|---|--------|
| • Greens Beans | 5,00 € |
| • Assortment of crunchy small vegetables..... | 5,00 € |
| • Saladaises potatoes | 5,00 € |
| • Basmati Rice..... .. | 5,00 € |
| • Mashed potatoes | 5,00 € |
| • Homemade French Fries | 5,00 € |
| • Creamed spinach& garlic..... | 5.00€ |



OUR PASTA

- Linguini garlic and virgin olive oil 15.00 €
- Linguini with garlic, prawns..... 25.00 €
- Linguini Carbonara..... 16,00 €
- Linguini Bolognaise..... 18,00 €
- Linguini Napoletana & small crips vegetables 15.00 €



MENU 40.00 €

**Mixed salad leaves "croutons" topped with
Warmed goat cheese and honey,
and grilled smoked pork breast.**

Or

Trout tartar with fresh cut coriander

**Faux Beef filet with peppersauce
salad and French fries**

Or

Cod and it's assortment of vegetables

Dessert of the day

All our dishes are served with their accompaniment according to the market of the day.



MENU 55.00 €

Prawn "l'Ajillo"

or

Homemade Duck "Foie gras"

Trout cut in Carpaccio and his caviar

or

Garlic Chipirons

Faux filet of beef, green pepper sauce

Or

Sea bass fillet with assorted vegetables

Crème Brûlée or Tiramisu

All our dishes are served with their accompaniment according to the market of the day.



KID'S MEAL 14.00 €

(up to 10 years)

Small Quiche Lorraine

Or

Pancake with Ham and Cheese

Homemade burger (French fries or pasta)

Or

Fish filet with French fries or pasta

Kid's dessert



VEGETARIAN CARD

SOUP :

- Vegetable soup..... 10,00 €
- French gratinated onion soup 15,00 €

SALADS :

- Black Crimean tomatoes, Burrata, olive oil , Basilic salad 16 ,00 €

MAIN COURSES :

- Mushroom omelette, cheese, herbs, salad..... 15,00 €
- Linguini Napoletana and small crips vegetables..... 15,00 €
- Linguini garlic and virgin olive oil..... 15,00 €

CHOISE OF SIDE DISHES 5,00 €

- Basmati Rice/Green beans / Homemade French Fries/
Fried Vegetables / Creamed spinach (vegetal) & garlic.

GLUTEN FREE BREAD (piece) 2,00 €



HOMEMADE DESSERT

- Apple Pie..... 7.00€ the portion
- Upside-down apple pie (tarte Tatin)..... 8.50€ the portion
- Chocolate mousse..... 8.50€
- Chocolate cake..... 8.50€ the portion
- Ile flottante 8.50€
- Tiramisu..... 8.50€
- Crème brûlée..... 8.50€
- Pear and almond pie (tarte Bourdaloue)..... 10.00€ the portion
- Profiteroles (3 pieces) ,vanilla ice cream, hot chocolate... 12.50€