



La Carte

NOS ENTRÉES

DÉCLINAISON DE TOMATES 13

Tartare de tomates, huile au basilic, oignons rouges
Carpaccio de tomates, huile aux baies roses
Gaspacho de tomates à la coriandre
25

BRIQUE DE CHÈVRE 15

Fraîcheur d'herbes, billes de melon et
pastèque & émulsion au miel
1, 7, 14, 25, 27

SALADE DE LENTILLES 11

Légumes & émulsion Thai
11, 25, 26

TATAKI DE THON ROUGE 16

Carpaccio de mangue & émulsion verte
9, 10, 25

SOUPE DE POISSONS 14

Rouille, tuile de parmesan & toasts de
pain grillé
1, 7, 8, 10, 14, 24, 25

SALADE DE BOEUF À L'ITALIENNE 15

Poivrons à l'ail & émulsion balsamique
25, 27

NOS PÂTES

RISOTTO AUX LÉGUMES 21

Coulis d'herbes & crème au soja
24, 27

RISOTTO AU POULPE 23

Guanciale
14, 27, 29

PIPE RIGATE AU SAUMON 24

Crème de chèvre & coulis d'aneth
1, 7, 9, 10, 14

PACCHERI AUX PALOURDES 29

Tomates cerises, ail, basilic & cébettes
1, 7, 8, 9, 14, 27

SPAGHETTI CARBONARA 23

1, 7, 9, 14

TAGLIATELLES AUX ÉPINARDS 22

Burratina, tomates cerises, oignons
rouges, cébettes & roquette
1, 7, 9, 14

NOS POISSONS

PAVÉ DE THON ROUGE FAÇON ROSSINI 36

Purée à la truffe, céleri confit &
jus au porto
7, 10, 14, 24

DORADE RÔTIE ENTIÈRE 36

Polenta frite, salade de légumes & coulis
de tomates à la Marjolaine
10, 14, 24

NOS VIANDES

FILET DE BOEUF TERROIR 300GR 36

Croquettes de jambon Serrano, lissé de
carottes & jus au pesto de roquette
1, 7, 9, 14, 24, 27

SUPRÊME DE POULET JAUNE 26

Riz noir, caviar d'aubergine, brocolis &
réduction de soupe de poissons
7, 8, 10, 14, 24

MIGNON DE VEAU 35

Écrasé de pommes de terre aux olives,
fenouil rôti & crème de parmesan
7, 14



La Carte

NOS INCONTOURNABLES DE L'ÉTÉ

BURGER DE BŒUF

24

Paleron confit, tomates, taleggio, roquette, mayonnaise au romarin, frites & salade
1, 7, 9, 14, 24, 25, 27

BURGER DE POISSON

25

Brandade, compotée de fenouil, roquette, mayonnaise tomate, frites & salade
1, 7, 9, 10, 14, 25, 27

BURGER VEGAN



21

Tomates cœur de bœuf rôties, galette de pommes de terre aux légumes, houmous, roquette, coulis vert, frites & salade
25, 26, 27

L'OMELETTE

17

Au choix, frites & salade
9, 14

CARPACCIO DE BŒUF

23

Burratina, tartare de légumes, roquette, marinade au thym et citron, frites & salade
14, 25, 27

TARTARE DE BOEUF



26

Rumsteak de bœuf au couteau, artichaut, oignons rouges, jaune d'œuf, émulsion à l'estragon, frites & salade
9, 25, 27

SALADE CÉSAR

23

Salade romaine, aiguillettes de poulet rôties à l'huile d'anchois, tomates confites, œuf dur, copeaux de parmesan & croutons
1, 7, 9, 10, 14, 25, 27

NOS PLANCHES - À PARTAGER ... OU PAS !

FROMAGES



20

13, 14, 17, 25

MIXTE

21

Mélange de charcuteries & fromages
14, 25

CHARCUTERIE

20

14, 25

DE LA MER

21

Duo de saumon & tempura de scampis
7, 8, 10

NOS DESSERTS

MOELLEUX AU CHOCOLAT

10

Sorbet à la framboise
1, 7, 9, 14

TIRAMISU

10

Compotée de rhubarbe
1, 7, 9, 14

TARTE TATIN AUX ABRICOTS

10

Glace au romarin
1, 7, 9, 14

FRAISE MELBA

10

Coulis de fraise, meringue, chantilly au mascarpone & glace à la vanille
9, 14

DÉCLINAISON DE PÂTÈQUE

10

Pâtèque rôtie à l'huile de basilic, gaspacho à la menthe & sorbet pastèque

ASSIETTE DE GLACES ET SORBETS

10

Faits maison
9, 14, 21



ASSIETTE DE FROMAGES

14

13, 14, 17, 25



La Carte

OUR STARTERS

TOMATO DECLINATION 	13	RED TUNA TATAKI	16
Tomato tartar, basil oil, red onions Tomato carpaccio, pink berry oil Tomato gazpacho with coriander 25		Mango carpaccio & green emulsion 9, 10, 25	
GOAT CHEESE BRICK 	15	FISH SOUP	14
Fresh herbs, melon and watermelon balls & honey emulsion 1, 7, 14, 25, 27		Rouille sauce, parmesan tuile & toasted bread 1, 7, 8, 10, 14, 24, 25	
LENTIL SALAD 	11	ITALIAN BEEF SALAD	15
Vegetables & Thai emulsion 11, 25, 26		Garlic peppers & balsamic emulsion 25, 27	

OUR PASTA

VEGETABLE RISOTTO 	21	PACCHERI WITH CLAMS	29
Herb coulis & soya cream 24, 27		Cherry tomatoes, basil & spring onions 1, 7, 8, 9, 14, 27	
OCTOPUS RISOTTO	23	SPAGHETTI CARBONARA	23
Guanciale 14, 27, 29		1, 7, 9, 14	
SALMON PIPE RIGATE	24	SPINACH TAGLIATELLE 	22
Goat cheese cream & dill coulis 1, 7, 9, 10, 14		Burratina, cherry tomatoes, red onions, spring onions & arugula 1, 7, 9, 14	

OUR FISHES



RED TUNA STEAK ROSSINI STYLE	36	ROASTED SEA BREAM	36
Truffle purée, celery confit & port wine juice 7, 10, 14, 24		Fried polenta, vegetable salad & Marjoram tomato coulis 10, 14, 27	

OUR MEATS

LOCAL BEEF TENDERLOIN 300GR 	36	YELLOW CHICKEN SUPREME	26
Serrano ham croquettes, smooth carrot purée & arugula pesto juice 1, 7, 9, 14, 27		Black rice, eggplant caviar, broccoli & fish soup reduction 7, 8, 10, 14, 24	
VEAL TENDERLOIN	35		
Mashed potatoes with olives, roasted fennel & parmesan cream 7, 14			

Wheat (1), Rye (2), Barley (3), Oats (4), Spelled (5), Khorasan Wheat (6), Gluten (7), Shellfish (8), Egg (9), Fish (10), Peanut (11), Soy (12), Milk (13), Lactose (14), Almond (15), Hazelnut (16), Walnut (17), Cashew (18), Pecan (19), Brazil nut (20), Pistachio (21), Macadamia nuts (22), Queensland Walnut (23), Celery (24), Mustard (25), Sesame (26), Sulfur Dioxide (27), Lupine (28), Shellfish (29).



La Carte

OUR SUMMER “MUST-HAVE”

BEEF BURGER

Confit beef chuck, tomatoes, taleggio cheese, arugula, rosemary mayonnaise, French fries & salad
1, 7, 9, 14, 25, 27

24

BEEF CARPACCIO

Burratina, vegetable tartare, arugula, thyme and lemon marinade, French fries & salad
14, 25, 27

23

FISH BURGER

Brandade, fennel compote, arugula, tomato mayonnaise, French fries & salad
1, 7, 9, 10, 14, 25, 27

25

BEEF TARTAR

Knife-cut beef rump steak, artichoke, red onion, egg yolk, tarragon emulsion, French fries & salad
9, 25, 27

26

VEGAN BURGER

Roasted heirloom tomatoes, vegetable potato pancake, hummus, arugula, green coulis, French fries & salad
25, 26, 27

21

CAESAR SALAD

Romaine lettuce, roasted chicken fillets with anchovy oil, candied tomatoes, hard-boiled egg, parmesan shavings & crispy croutons
1, 7, 9, 10, 14, 25, 27

23

OMELET

At your liking, French fries & salad
9, 14

17

OUR PLANCHES - TO SHARE ... OR NOT!

CHEESES

13, 14, 17, 25

20

COLD CUTS

14, 25

20

MIX

Assortment of cheeses & cold cuts
14, 25

21

FROM THE SEA

Gravlax and tartar of salmon & scampis tempura
7, 8, 10

21

OUR DESSERTS

CHOCOLATE CAKE

Raspberry sorbet
1, 7, 9, 14

10

WATERMELON DECLINATION

Roasted watermelon with basil oil, mint gazpacho & watermelon sorbet

10

TIRAMISU

Rhubarb compote
1, 7, 9, 14

10

ICE CREAMS AND SORBETS PLATE

Homemade 
9, 14, 21

10

APRICOT TART TATIN

Rosemary ice cream
1, 7, 9, 14

10

CHEESE PLATE

13, 14, 17, 25

14

STRAWBERRY MELBA

Strawberry coulis, meringue, mascarpone whipped cream & vanilla ice cream
9, 14

10

Wheat (1), Rye (2), Barley (3), Oats (4), Spelled (5), Khorasan Wheat (6), Gluten (7), Shellfish (8), Egg (9), Fish (10), Peanut (11), Soy (12), Milk (13), Lactose (14), Almond (15), Hazelnut (16), Walnut (17), Cashew (18), Pecan (19), Brazil nut (20), Pistachio (21), Macadamia nuts (22), Queensland Walnut (23), Celery (24), Mustard (25), Sesame (26), Sulfur Dioxide (27), Lupine (28), Shellfish (29).



Les Boissons

LES BIÈRES/BEERS

	30CL	50CL
Diekirch	5	8.30
Tripel Karmeliet	6.50	10
Picon beer	7	9.50
Diekirch 0%	5.50	
Bofferding	6	
Leffe blonde / brune	6.50	
Corona	8	
Franziskaner Weissbier		7.50

LES APÉRITIFS

Crodino	10CL	5.50
Ricard	4CL	6
Martini bianco/rosso	6CL	6.50
Porto rouge	6CL	6.50
Campari soda / orange	6CL	7.50
Kir vin blanc	14CL	7.50
Kir Grand-Ducal	12CL	8.50
Kir Royal	12CL	15
Lillet Blanc	5CL	6

LES DIGESTIFS/DIGESTIVES

	4CL
Limoncello, Amaretto, Bailey's, Grand Marnier, Cointreau, Get 27, Sambuca	7.50
Cognac Frapin XO	20
Jägermeister, Averna, Fernet Branca	7
Calvados Père Magloire VSOP	9
Rémy Martin VSOP	11
Armagnac Comte de Ferragut VS	11
Grappa Nonino Chardonnay	11
Eau de vie Poire / Mirabelle / Kirsch	10

FROIDES & CHAUDES SOFTS & HOT DRINKS

	25CL	50CL	1L
Rosport Bleu	3.50	5.60	
Vittel	3.50	5.60	7.50
San Pellegrino		5.60	7.50
Perrier		33CL	4
Coca-Cola / Coca Zero		20CL	4.50
Fanta Orange / Sprite			
Orange, pineapple, apple, peach, tomato juice		20CL	5
Schweppes tonic, ice tea		25CL	4.80
Homemade ice tea 		25CL	5
Red Bull		25CL	6
Squeezed orange/lemon juice		20CL	8
Espresso, coffee, decaf			3.50
Tea, infusion			
Double espresso, hot chocolate, cappuccino			4.50
Café glacé, sirop de sucre de canne, sirop d'orgeat			6.00

SPIRITUEUX/SPIRITS

	4CL
Rhum Havana Club	7.50
Rhum Havana Especial	8
Rhum Pacto Navio	12
Whisky Glenfiddich 12 ans	10
Whisky Chivas Regal	12
Whisky Jameson	12
Whisky Jack Daniels	10
Whisky Four Roses	8
Tequila Olmeca	7.50
Vodka Absolut	7.50
Gin Beefeater	7.50
Gin Hendrick's	10
Gin Opyos	15
Gin Monkey 47	15
Supplément soft	2.80
Red Bull	3.80
Fever-Tree Elderflower, Tonic, Raspberry & Rhubarb, Ginger Beer	3.80



Wines & Champagnes

VINS ROUGES/RED WINES

	14CL	75CL
Moment de plaisir Merlot 2024 	8	32
Zaccagnini Montepulciano d'Abruzzo DOC, 2022, Italia	8 150CL	38 70
Agneau Rouge Bordeaux AOC, Baron Philippe de Rothschild, 2021	8.50	40
Protos Joven Roble DOP, Ribera del Duero, 2023, Spain	9.50	45
Côtes du Rhône "Mon Coeur", 2023	10	46
Pinot Noir AOP, Bernard Massard, 2023 	10	46

VINS ROSÉS/ROSE WINES

	14CL	75CL
Moment de plaisir rosé, 2024 	8	32
Pesque Lune, Vin de pays IGP Argens, 2024 	8	35
Maison Sainte Marguerite, Symphonie, 2023 	9.50	45
Château Les Crostes, Cuvée Amalia, 2023	9.50	45

VINS BLANCS/WHITE WINES

	14CL	75CL
Moment de plaisir Chardonnay, 2024 	8	32
Chardonnay, Les Ronces, IGP Pays d'Oc, 2024 	8.50	40
Marius Viognier, IGP Pays d'Oc, 2024	8.50	40
Cuvée Ban des Cigales, Blanc Moelleux, Grande Courtade, 2024 	8.50	40
Riesling Grand Premier Cru, Clos des Rochers, 2023 	9.50	45
Sauvignon Mouton Cadet, X Nathan Baron Philippe de Rothschild, 2023 	9.50	45
Pinot Gris Grand Premier Cru, Clos des Rochers, 2023 	9.50	45

CHAMPAGNES & CRÉMANTS

	12CL	75CL
Crémant Millésimé, Bernard Massard, 2020 	12	55
Champagne Brut Tradition, Girost Moussy	15	70
Laurent Perrier "La Cuvée"		100



Cocktails

SPRITZ

APEROL SPRITZ 12

Aperol, orange, crémant, sparkling water

LIMONCELLO SPRITZ 12

Limoncello, lemon, crémant, sparkling water

GIN

GIN BEEFEATER 12

Gin Beefeater, Schweppes tonic

HENDRICK'S TONIC 14

Gin Hendrick's, Fever-Tree Elderflower

GIN FIZZ 12

Gin Beefeater, lemon juice, sugar cane syrup, sparkling water

NEGRONI 12

Gin Beefeater, Campari, Rosso Martini, orange

LILLET

LILLET TONIC 12

Lillet, Schweppes tonic

LILLET TONIC RASPBERRY & RHUBARB 12

Lillet, Fever-Tree Raspberry & Rhubarb

WHISKY

OLD FASHIONED 12

Four Roses bourbon, sugar cane syrup, orange

IRISH COFFEE 12

Jameson, coffee, brown sugar, whipped cream

RUM

MOJITO 12

Rhum Havana Club Bianco 3 years, mint, lime, brown sugar, sparkling water

CUBA LIBRE 12

Rhum Havana Club Especial, Coke, lime

CAÍPIRINHA 12

Cachaça, lime juice, brown sugar

VODKA

MOSCOW MULE 12

Vodka Absolut, Fever-Tree Ginger Beer, lime

ESPRESSO MARTINI 12

Vodka Absolut, Kahlua, espresso

WHITE RUSSIAN 12

Vodka Absolut, Kahlua, whipped cream

BLUE LAGOON 12

Vodka Absolut, Curaçao, lemon juice

TEQUILA

MARGARITA 12

Tequila, Cointreau, lime juice

TEQUILA SUNRISE 12

Tequila, orange juice, grenadine syrup



Mocktails

APEROL SPRITZ

12

Sober Spritz, orange, sparkling water

GIN FIZZ

12

Sober Gin, lemon juice, sugar cane syrup, sparkling water

MOJITO

12

Sober Rum, mint, lime, brown sugar, sparkling water

OLD FASHIONED

12

Sober Whisky, sugar cane syrup, orange zest

CUBA LIBRE

12

Sober Rum, lime, Coke

IRISH COFFEE

12

Sober Whisky, coffee, sugar cane syrup, whipped cream

GIN TONIC

12

Sober Gin, Schweppes tonic

ICED COFFEE

6

Sugar cane syrup, orgeat syrup

SOBER SPIRITS

Sober Spirits are non-alcoholic spirits, hand-distilled to restore the authentic taste of classic cocktails.
The elegance of a great cocktail, without the effects of alcohol.

