



Fresh Fruits Juices

Citron Vert Lime	1.50
Ananas ou Pastèque ou Pomelo ou Fruit de la Passion ou Pomme ou Mangue ou Tomate ou Carotte, suivant la Saison Pineapple or Watermelon or Pomelo or Passion Fruit or Apple or Mango or Tomato or Carrot, according to the Market	2.50
Mixte 2 Parfums 2 Flavours	3.00
Orange	3.00

Coffee, Tea & Chocolate

Coffee Cup / Mug	1.00 / 1.70
Café au Lait	1.20 / 2.00
Espresso / Double	1.80 / 3.00
Mocca / Double	1.80 / 3.00
Espresso Decaffeinated / Double	2.20 / 3.50
Cappuccino / Double	2.50 / 4.00
Hot Chocolate Cup / Mug	1.80 / 3.00
Green Tea Mug	1.50
Tea Ceylon Mug	1.50
Camomilla	1.50
Mint Infusion	1.50
Milk Cup / Mug	1.50 / 2.50

Yogurt Shake

Banane ou Ananas ou Pastèque ou Pomelo ou Mangue ou Fruit de la Passion ou Pomme ou Tomate ou Carotte ou Concombre, suivant la Saison Banana or Pineapple or Watermelon or Pomelo or Mango or Passion Fruit or Apple or Tomato or Carrot or Cucumber, according to the Market	2.50
Mixte 2 Parfums 2 Flavours	3.00

Yogurts & Fruits

Yaourt Nature Yogurt Plain	2.20
Yaourt avec de la Salade de Fruits ou de la Confiture ou de la Compote de Pomme ou du Miel Yogurt with Fruits Salad or Jam or Apple Compote or Honey	2.70
Assiette de Fruits Frais Fresh Fruits Plate	2.20
Salade de Fruits Fruits Salad	2.20

Tartines

Baguette, Beurre, Confiture ou Miel	2.00
Baguette Bread with Butter & Jam or Honey	

Viennoiseries

Croissant	0.80
Croissant Roll	
Chocolatine	1.00
Chocolate Danish	
Pain aux Raisins	1.20
Raisins Danish	
Croissant à l'Abriocot	1.20
Apricot Danish	
Chausson aux Pommes	1.20
Apple Turnover	
Palmier	0.90
Palmito	
Croissant aux Amandes	1.40
Almond Croissant Roll	
Brioche	0.70
Brioche Suisse	1.30
Candied Fruits & Custard Brioche	
Extra	0.50
Pain ou Beurre ou Confiture ou Miel	
Bread or Butter or Jam or Honey	

Eggs

2 Oeufs sur le Plat, Brouillés, ou en Omelette, servis avec Pain et Beurre	
2 Eggs, Fried, Scrambled or Omelet, served with Bread and Butter	
Nature	2.80
Plain	
Au Fromage	3.50
Cheddar	
Au Lard ou au Jambon	3.50
Bacon or Ham	
Au Fromage et au Lard ou au Jambon	3.80
Cheddar, Bacon or Ham	
1 Oeuf à la Coque, servi avec Pain et Beurre	2.20
Boiled Egg, served with Bread and Butter	
Extra	
1 Oeuf / 1 Egg	0.50
Fromage / Cheddar	1.00

Snacks

Quiches / Pies	4.50
Bacon & Cheese, Mixed Salad	
Quiches / Pies	4.50
Leek, Tomato & Cheese or Spinach & Cheese, Mixed Salad	
Croque Monsieur	4.50
Toasted Ham & Cheese Sandwich, Mixed Salad	
Croque Madame	5.00
Toasted Ham & Cheese Sandwich with Fried Egg, Mixed Salad	

Salads

	Medium	Large
Maraîchère	3.50	4.50
Mixed Raw Vegetables according to the Market, Salad Sauce		
Tomate Feta	3.80	5.50
Tomato, Feta, Basil, Olive Oil		
Grecque	4.20	6.00
Green Salad, Tomato, Onion, Cucumber, Green Pepper, Feta Cheese, Olive, Basil, Olive Oil		
Chèvre Chaud	5.80	8.50
Green Salad, Croûtons, Goat Cheese, Walnut, Apple, Pesto		
Niçoise	4.20	6.00
Tomato, Cucumber, Onion, Green Pepper, Soft-boiled Egg, Tuna, Anchovy, Olive, Salad Sauce		
Caesar	4.20	6.00
Romaine Salad, Croûtons, Chicken, Egg, Anchovy, Caper, Parmesan, Salad Sauce		
Fermière	4.00	5.50
Green Salad, Carrot, Onion, Chicken, Fried Potato, Soft-boiled Egg, Salad Sauce		
Foies de Volaille	/	6.00
Green Salad, Carrot, Onion, Fried Potato, Fried Duck Liver, Salad Sauce		
Paysanne	4.20	6.00
Green Salad, Croûtons, Bacon, Onion, Poached Egg, Salad Sauce		
Lardon Bleu	4.50	6.50
Green Salad, Blue Cheese, Walnut, Bacon, Shallot Vinaigrette		

Soups

Gaspacho de Tomate Tomato Gazpacho	4.50
Soupe Minestrone Minestrone Soup	4.50
Soupe à l'Oignon Gratinée Gratined Onion Soup	4.80
Soupe de Poisson Fish Soup, Mozzarella, Croûtons & Rouille Sauce	5.50
Tagliatelles Pomodoro Tomato Sauce, Tomato Pesto, Parmesan	5.50
Tagliatelles Ratatouille Tomato, Onion, Eggplant, Zucchini & Green Pepper cooked in Olive Oil, Parmesan	6.00
Tagliatelles au Pistou Pesto, Parmesan	5.50
Tagliatelles Chèvre et Pistou Goat Cheese, Pesto, Parmesan	9.00
Tagliatelles Fruits de Mer Clams, Prawns, Scallops, Squid & Mushroom with Creamy Vermouth Sauce	9.00
Tagliatelles Carbonara Cream, Bacon, Mushrooms, Parmesan	7.00
Tagliatelles Bolognaise Tomato Sauce, Minced Beef, Sweet Chillies, Parmesan	6.50
Lasagnes Provençales Tomato Sauce, Minced Beef, Olives, Béchamel, Mozzarella served with mixed Salad	8.00
Raviolis Gratinés au Boeuf Tomato Sauce, Ravioli stuffed with Minced Beef, Mozzarella	6.50
Raviolis Gratinés aux Epinards et à la Feta Gratin Spinach & Feta Ravioli	7.00

Fresh Pasta

Fishes

Soupe de Poisson Fish Soup, Mozzarella, Croûtons & Rouille Sauce	5.50
Carpaccio de Poisson Raw Sea Fish Fillet marinated in Olive Oil & Lime Juice, Rocket Salad & Pesto	5.50
Filet de Poisson Steamed or Grilled Sea Fish Fillet, Sauce and Garnish of your choice	8.00
Tagliatelles aux Fruits de Mer Clams, Prawns, Scallops, Squid & Mushroom Creamy Vermouth Sauce	9.00

Assortiment de Terrines Your choice: Minced Pork, Pork & Green Peppercorn, Duck Liver	5.50
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Carpaccio de Boeuf Raw Beef Fillet marinated in Olive Oil & Lime Juice, Rocket Salad & Pesto	5.50
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Steack de Boeuf Grillé Grilled Beef Steak, Sauce and Garnish of your choice	7.50
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Pavé de Boeuf Grillé Grilled Beef Fillet, Sauce and Garnish of your choice	9.00
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Côte de Porc Grillée Grilled Pork Chops, Sauce and Garnish of your choice	7.50
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Médallions d'Agneau Grillés Grilled Lamb Medallions with Rosemary & Olive Oil, Garnish of your choice	13.00
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Merguez Grillées Grilled Spicy Beef Sausages, Mustard or Harissa, Garnish of your choice	7.00
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Chipolatas Grillées Grilled Pork Sausages with Provence Herbs, Mustard, Garnish of your choice	7.00
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Boudin Noir, Purée et Pommes Flambées Black Pudding, Mustard, Mashed Potatoes & Flamed Apples	7.00
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Poulet Rôti, Frites Baked Chicken Leg with Onion & Mixed Herbs, Mustard, French Fries	7.00
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Meats

Sauces

Pepper / Tartare / Beurre Maître d'Hôtel / Shallot Compote / Dill / Lime / Mayonnaise

Extra

Béarnaise / Blue Cheese / Pistou 0.50

Garnishes

French Fries / Fried Potatoes / Steamed Potatoes / Mashed Potatoes / Fresh Pasta / Pilaf Rice
Green Beans in Garlic Butter / Steamed or Sauteed Vegetables / Spinach in Garlic Butter /
Ratatouille / Mashed Carrots or Green Salad

Extra Garnish 2.50

Margherita	6.50
Tomato, Mozzarella, Origano	
Four Seasons	7.00
Tomato, Mozzarella, Onion, Red Capsicum, Zucchini, Eggplant, Origano	
Funghi	7.00
Tomato, Mozzarella, Mushroom, Parsley	
Bianco Verde	7.50
Fried Spinach with Garlic, Cream, Mozzarella	
Cinquo Formaggi	9.50
Tomato, Mozzarella, Cheddar, Feta, Blue Cheese, Parmesan	
Napolitaine	8.00
Tomato, Mozzarella, Anchovy, Black Olive, Origano	
Marinara	9.00
Tomato, Mozzarella, Clams, Squid, Scallops, Shrimps	
Green Scandic	9.50
Fried Spinach with Garlic, Cream, Mozzarella, Smoked Salmon, Caper, Dill	
Spicy Beef	7.50
Tomato, Ground Beef, Mozzarella, Green Pepper, Sweet Chilli	
Reine	7.00
Tomato, Mozzarella, Ham, Mushroom, Parsley	
Hawai	7.50
Tomato, Mozzarella, Green Pepper, Ham, Pineapple, Mushroom, Origano	
Pepperoni	8.00
Tomato, Mozzarella, Green Pepper, Pepperoni, Black Olive, Origano	
No Tomato	8.50
Onion Compot, Cream, Bacon, Cheddar, Parsley	
Parma	9.00
Tomato, Mozzarella, Green Olive, Origano, Raw Ham	

Extra Topping

Egg, Pinapple, Mushroom	0.50
Parmesan , Mozzarella, Cheddar, Olive, Ham, Bacon, Chicken	1.00
Goat Cheese, Blue Cheese, Smoked Salmon, Raw Ham, Anchovy, Pepperoni	2.00

Temps de préparation : 20 mn / *Time to prepare: 20 mn*

Pizza

Cheese,...

Assiette de Fromages	5.50 / 9.00
Brie, Emmenthal, Fourme, Goat Cheese, Salad, Apple, Grape, Walnut	
Yaourt Nature	2.20
Yogurt Plain	
Yaourt avec de la Salade de Fruits ou de la Confiture ou de la Compote de Pomme	2.70
Yogurt with Fruits Salad or Jam or Apple Compote	
Assiette de Fruits Frais	2.20
Fruits Plate	
Salade de Fruits	2.20
Fruits Salad	

...Yogurt & Fruits

Pastries

Tarte	2.50
Apple or Pear or Lime Tart	
Tarte aux Fraises	2.80
Strawberry Tart	
Tarte Tatin	2.50
Caramelized Apple Tart	
Tarte Chocolat Miroir	2.80
Mirror Chocolate Tart	
Éclair au chocolat ou au café	2.50
Chocolate or Coffee	
Millefeuille	2.50
Caramelized Custard Cream Slice	
Crumble aux Pommes	2.50
Apple Crumble	
Crumble aux Poires	2.50
Pear Crumble	
Mousse au Chocolat	2.50
Chocolate Mousse	
Crème Caramel	2.50
Caramelized Custard Cream	
Petits Fours Sucrés	4.00
Mini Sweets Assortment, 6 pieces	
Cookies Assortment	3.50

Glace Vanille, 1 boule	1.50
Vanilla Ice Cream, 1 scoop	
Meringue Glacée	3.50
Meringue, Vanilla Ice Cream, Chocolate Sauce & Chantilly	
Profiteroles au Chocolat	3.50
Choux, Vanilla Ice Cream & Chocolate Sauce	
Poire Belle Hélène	3.00
Pear, Vanilla Ice Cream & Chocolate Sauce	
Trou Normand	4.00
Green Apple Sorbet & Apple Brandy	
Colonel	3.50
Lime Sorbet & Vodka	
White & Black	3.00
Chocolate Sponge Cake & White Chocolate Ice Cream	
Mystère	3.00
Vanilla Ice Cream, Caramel, Meringue & Crunchy Nuts	
Tiramisu	3.00
Coffee & Brandy Biscuit, Iced Cream topped with Cocoa	
Zabaglione	3.00
Almond & Apricot Biscuit, Cherry Liqueur, Ice Cream & Dried Apricot Syrup	
Pistachio Macaroon	3.80
Pistachio Ice Cream, Almonds, Macaroons & Chocolate Sauce	
Orange-Lime	3.00
Orange Sorbet, Lime Sorbet & Candied Orange Shreds	
Coconut Sunshine	3.00
Coconut Sorbet & Mango Sauce	
Nuts and Candied Fruits	3.00
Ice Cream, Nuts, Fruits & Caramel Sauce	
Pear and Chocolate	3.00
Pear Sorbet & Dark Chocolate Sauce	
Irish Coffee	3.00
Whiskey Coffee Ice Cream, Coffee Chips & Whipped Cream	
Extra Topping	
Vanilla Ice Cream, Chocolate Sauce, Cream Milk or Chantilly	0.50

Ice Cream

Digestifs

Cognac Martell VSOP (3 cl)	4.00
Calvados (3 cl)	3.50
Vieille Poire du Périgord (3 cl)	4.00
Vieille Prune du Périgord (3 cl)	4.00
Colonel Lime Sorbet & Vodka	3.50
Trou Normand Apple sorbet & Apple Brandy	4.00
Irish Coffee Espresso, Jameson Whisky, Whipped Cream	4.80
Bailey's (4 cl)	3.50

Coffee, Tea...

Coffee Cup / Mug	1.00 / 1.70
Café au Lait	1.20 / 2.00
Espresso / Double	1.80 / 3.00
Mocca / Double	1.80 / 3.00
Espresso Decaffeinated / Double	2.20 / 3.50
Cappuccino / Double	2.50 / 4.00
Hot Chocolate Cup / Mug	1.80 / 3.00
Green Tea Mug	1.50
Tea Ceylon Mug	1.50
Camomilla	1.50
Mint Infusion	1.50
Milk Cup / Mug	1.50 / 2.50

... & Chocolate

Champagne

Champagne Brut Jacques Picard

55.00

Blancs

Pays d'Oc, 2007 Sauvignon

Glass 12.5cl / Pitcher 50cl / Bottle 75cl

4.50 / 17.00 / 23.00

Côtes de Gascogne, 2009 Chardonnay Colombard

Glass 12.5cl / Pitcher 50cl / Bottle 75cl

3.50 / 13.00 / 19.00

Entre-Deux-Mers, 2007 Château Galey

24.00

Monbazillac, 2007 Château Les Rosiers

29.00

Muscadet Sèvre & Maine / Lie, 2008 Domaine La Divatte

21.00

Bourgogne Aligoté, 2007 Domaine Faiveley

29.00

Chablis, 2007 Domaine Faiveley

36.00

Vins Rosé

Pays d'Oc, 2009 Cinsault

Glass 12.5cl / Pitcher 50cl / Bottle 75cl

4.00 / 15.00 / 20.00

Rouges

Pays d'Oc, 2008 Cabernet Sauvignon

Glass 12.5cl / Pitcher 50cl / Bottle 75cl

3.50 / 13.00 / 19.00

Bordeaux Supérieur, 2007 Château Timberlay

Glass 12.5cl / Pitcher 50cl / Bottle 75cl

4.50 / 17.00 / 23.00

Médoc, 2006 Cru Bourgeois, Château Lalande Mistrac

33.00

Pauillac, 2006 Grand Cru Classé, Château Haut Millon

39.00

Saint Emilion, 2005 Grand Cru, Château Cadet Soutard

45.00

Saumur Champigny, 2008 Réserve des Vignerons

26.00

Bourgogne Pinot Noir, 2007 Joseph Faiveley

29.00

Mercurey, 2008 Domaine Faiveley

36.00

Beaujolais Villages, 2007 Joseph Faiveley

26.00

Droit de Bouchon / Cork Charge 12.00

Vins

Beers & Cider

Angkor, 33 cl	2.00
Angkor, 66cl	3.50
Anchor, 33cl	2.00
Lao, 33 cl	2.00
Asahi, 33cl	2.00
Tiger, 33cl	2.50
Heineken, 33cl	3.00
Hoegaarden, 25 cl	3.50
Cidre Loïc Raison, 75 cl	12.00

Aperitif

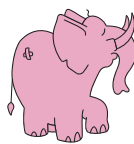
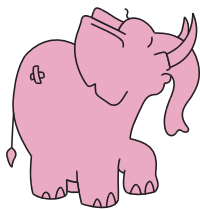
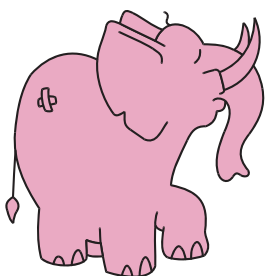
3.50	Ricard (4 cl)
3.50	Whisky: Ballantines, Jameson (4 cl)
3.50	Jim Beam (4 cl)
3.50	Gin Gordon (4 cl)
3.50	Vodka Stolichnaya (4 cl)
4.50	Long Drink + (4 cl)
3.50	Martini Dry or Bianco or Rosso (4 cl)
3.50	Porto Tawny (6 cl)

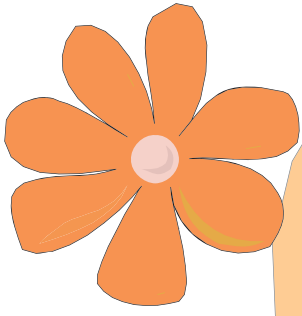
Cocktails

Bloody Mary	4.50
Tomato juice, Vodka, Lime, Celery Salt, Tabasco, Worcester Sauce	
Kir	4.00
Blackcurrant Cream, White Wine	
Manhattan	4.50
Whisky, Bourbon, Martini Bianco, Angostura	
Martini Dry	4.20
Martini Dry, Gin, Green Olive	
Screw Driver	4.20
Vodka, Orange, Lime Juice, Cointreau	
Ti Punch	3.50
Rum, Lime juice, Sugar Syrup	
Tequila Sunrise	4.00
Tequila, Orange, Grenadine	
Vermouth Cass	4.00
Blackcurrant Cream, Noilly, Martini Bianco	
Whisky Sour	3.50
Whisky, Lime Juice, Sugar	

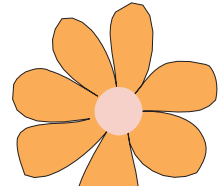
Cigarettes

Marlboro Red or White	2.00
L&M	1.50
555	2.00





Softs



Mineral Water, 0.5l	1.20	Soda Water Bottle / Can	1.50 / 1.80
Mineral Water, 1.5l	2.50	Tonic Can	2.00
Perrier, 0.33l	2.80	Orangina Can	2.20
Mint, Strawberry Syrup	1.50	Lime Soda Bottle / Can	1.50 / 1.80
Coca-Cola Bottle / Can	1.50 / 1.80	Ice Coffee / Dble	1.50/2.50
Coca-Cola Light Can	2.00	Espresso Ice Coffee / Dble	2.00/3.00
Sprite Bottle / Can	1.50 / 1.80	Espresso Deca Ice Coffee / Dble	2.20/3.50
		Ice Tea	1.50
		Ice Lime Tea	1.80

Fresh Juices

Citron Vert	1.50
Lime	
Ananas ou Pastèque ou Pomelo ou Fruit de la Passion ou Pomme ou Mangue ou Tomate ou Carotte, suivant la Saison	2.50
Pineapple or Watermelon or Pomelo or Passion Fruit or Apple or Mango or Tomato or Carrot, according to the Market	
Mixte 2 Parfums	3.00
2 Flavours	
Orange	3.00

Yogurt Shake

Banane ou Ananas ou Pastèque ou Pomelo ou Mangue ou Fruit de la Passion ou Pomme ou Tomate ou Carotte ou Concombre, suivant la Saison	2.50
Banana or Pineapple or Watermelon or Pomelo or Mango or Passion Fruit or Apple or Tomato or Carrot or Cucumber, according to the Market	
Mixte 2 Parfums	3.00
2 Flavours	

