

## Starter

Charcuterie board or Mixed board with cheese			21
Traditional French Onion Soup, gratiné			13
Fresh and smoked salmon tartare with horseradish cream	Small	16	Big 30
Pressed crab, avocado and grapefruit segments			18
Frog legs with parsley, creamy garlic cream			16
Deviled eggs with smoked haddock and crudités			11
Caesar salad with chicken bistrot des fables style	Small	13	Big 26
Snails from bourgogne, stuffed with garlic parsley butter			17
Confitted cherry tomatoes, buratta and basil pesto			15

## Suggestion of the chef

Duck foie gras terrine from Maison Duperier, fig chutney			24
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## Main Course

Beef tartare, french fries and mixed salad			25
Traditional veal blanquette, pilaf rice, carrots and mushrooms			28
Beef Fillet with green peppercorn or béarnaise sauce with french fries			41
Roasted sea bass fillet with niçoise-style vegetables			27
Traditional gratinated cassoulet			29
Chicken supreme with morel cream sauce, green asparagus and baby potatoes			28
Half duck breast, crispy polenta, orange-infused duck jus			28
Seared tuna with fennel, artichokes and taggiasca olives			28
Croque-monsieur or croque-madame, french fries and salad	16 Mr	17 Madame	
Vegetarian (please ask us)			17

## Dessert

Profiteroles, vanilla ice cream, chocolate sauce and almond	13.5
Volcano lava chocolate cake with hazelnut and custard	12
Pavlova with red berries and raspberry sorbet	12.5
Brioche, French-toast style, peanut ice cream	11
Bourbon vanilla Crème brûlée	10.5
Dark rum Baba with whipped cream	14
Chocolate and caramel tart, almond milk ice cream	12
Citrus fruit salade, mandarin sorbet, pistachio tuile	11
Coffee with a selection of mini desserts	11.5

### Lunch Menu (Monday to Friday excluding public holidays)

Starter of the day + Main of the day or Main of the day + Dessert of the day 24

Starter of the day + Main of the day + Dessert of the day 29

#### Sunday

Herb-roasted chicken, fresh-cut fries 22

#### Monday

Watermelon, melon and feta salad

Italian-style beef carpaccio, fries

Melon "nage" with grapes and white port

#### Tuesday

Avocado and prawns, cocktail sauce

Grilled sea bream fillet, pesto gnocchi

Panna cotta with mango and passion fruit

#### Wednesday

Goat's cheese spring rolls and beetroot tartare

Veal osso buco, fresh tagliatelle

Cherry clafoutis

#### Thursday

Tomato gazpacho

Chicken cordon bleu, French-style peas and carrots

Strawberry charlotte

#### Friday

Poached egg, artichoke heart and smoked salmon

Pollock aioli with baby vegetables and basil

