

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
Conffited 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 nicoise-style vegetables			27
Traditional gratinated cassoulet			29
Chicken supreme with chanterelles, green beans 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

Pork croquette with tartare sauce

Milanese-style veal cutlet, tagliatelle with tomato sauce

Floating island, vanilla custard and pink praline

Tuesday

Green zucchini gazpacho with stracciatella

Squid-ink risotto with baby squid and chorizo

Pear and chocolate charlotte

Wednesday

Périgord-style salad

Chicken cordon bleu, French-style peas and carrots

Mango and passion fruit panna cotta

Thursday

Poached egg, artichoke heart and smoked salmon

Sea Bream fillet, gnocchi and basil pesto

Rhubarb and strawberry verrine with speculoos biscuit

Friday

Celeriac remoulade with whelks

Pollock aioli with beetroot and steamed vegetables

Thin fig tart with vanilla ice cream