

MIDI EXPRESS

SOUP OR SALAD

PASTA OF THE MOMENT 20⁵⁰

FISH FROM THE MARKET 22⁵⁰

TO START

CARROT AND MAPLE VELOUTÉ 7⁰⁰

SALAD 6⁵⁰

THE SALADS*

QUICHE LORRAINE AND SALAD 14⁰⁰

WARM GOAT CHEESE WITH ALMONDS, (VÉGÉ) 16²⁵
NUTS AND CARAMELIZED APPLE

QUINOA AND ROASTED VEGETABLES (VEGAN) 17²⁵

FRESH SALMON, SMOKED SALMON 20⁰⁰
AND SHRIMPS

NICOISE WITH TUNA TATAKI IN STEAK 21⁰⁰
SPICE CRUST

THE PASTAS, TARTARES AND MEAT*

PROVENCAL SALMON TARTAR 70g€ 150g€
12²⁵ 22⁵⁰

BEEF TARTAR WITH DIJON MUSTARD 12²⁵ 22⁵⁰
FLAVOURED WITH SESAME OIL,
ACCOMPANIED BY TARO CHIPS

LASAGNA WITH MEAT SAUCE 19⁵⁰

PASTA WITH FETA, ROASTED VEGETABLES, 18⁵⁰
PINE NUTS AND PESTO (VÉGÉ)

DUCK LEG CONFIT, SERVED WITH GRATIN 23⁰⁰
DAUPHINOIS AND SALAD

*Add a soup of the day +3⁰⁰

THE SANDWICHES 17⁰⁰

SOUP OR SALAD

COUNTRY STYLE HAM

EMMENTAL CHEESE, TOMATOES, MAYONNAISE WITH ROASTED
PEPPERS, TOMATOE ON BAGUETTE

PULLED PORK

PULLED PORK WITH BBQ SAUCE AND RED CABBAGE
SALAD ON SWEET BUN, PICKLES

CAJUN CHICKEN

CAJUN CHICKEN, EMMENTAL, AÏOLI ON MARKOUK BREAD

SMOKED MAPLE CHIKEN AND AVOCADO

OPEN SANDWICH ON COUNTRY BREAD WITH SMOKED MAPLE
CHIKEN, VEGETABLES AND MAYO CHIPOTLE

BRAISED BEEF RIB

BEEF, SPICY MAYO, CHEDDAR, MUSHROOMS ON OLIVE FOUGASSE

VEGETABLES AND BRIE TOAST

ON COUNTRY BREAD WITH DRIED TOMATOES TAPENADE, GRILLED
VEGETABLES AND GOAT BRIE

SMOKED SALMON TOAST

NUT CHEESE, FENNEL AND RED ONIONS ON BLACK BREAD WITH
SQUID INK

Add 2 poached eggs +3⁵⁰

AVOCADO & VEGETABLES TOAST

WHOLE WHEAT BREAD

Add 2 poached eggs +3⁵⁰

GRILLED CHEESE 18⁰⁰

SOUP OR SALAD

CRAB AND CHEESE PIED-DE-VENT

CRAB, FENNEL, DILL, CHEDDAR, PIED-DE-VENT, LIME, MAYO,
SHALLOT

BEEF BRISKET

GRUYÈRE OF GROTTÉ, DRIED TOMATOES AND PORTOBELLO
MUSHROOMS

DUCK CONFIT

RACLETTE CHEESE, RED ONION COMPOTE AND CRANBERRIES,
PINK BERRIES AND CHIPOTLE MAYO ON BRIOCHE BREAD

BRUNCH 20⁰⁰

SERVED WITH AMUSE BOUCHE

+ORANGE JUICE 23⁰⁰ +MIMOSA 28⁰⁰

LE SMOKED JALAPEÑO

Chorizo, spinach, grilled corn, marinated vegetables,
peppers and cheddar, served with grilled tortilla,
salad, sour cream, Smoke show sauce and avocado

LE TOSCAN

Poached eggs served on English muffins, homestyle ham*
and spinach coated with Mornay sauce, served with
roasted potatoes with lemon juice and salted herbs,
greens

*can be replaced by smoked salmon +3⁵⁰

LE CANTON

Scrambled eggs with ham, sausage, bacon, roasted
potatoes with lemon juice and salted herbs, also with
baked beans, country style bread

LE NORDIQUE

Poached eggs, smoked salmon, black pillow bread, goat
chese with pesto, capers, red onion, dill, mayonnaise
with smoked paprika, roasted potatoes with lemon juice
and salted herbs, greens

LE SUCRÉ

Crepes with fruits sauce and chocolate crumble,
Brioche French, served with blueberries, apple butter,
walnuts, Homemade Granola, yogurt and blueberries,
fresh fruits