



SNACKS

STARTER

SHRIMP BRIOCHE — 125

avocado, chili, lime and mayonnaise

BLEAK ROE SOCCA — 175

bleak roe on provençal chickpea crêpe, pickled white onion, crème fraîche, lemon and french cheese

MOULES — 120

mussels, coriander, chili, lemongrass and yuzu aioli

"STEAK TARTAR" — 130

raw beef, onion x 3, wasabi mayonnaise, pickled ginger, sesame and watercress

<i>Frenchis nuts</i>	—	39
<i>Peanuts</i>	—	35
<i>Marinated olives</i>	—	39
<i>French fries with truffle mayonnaise</i>	—	55
<i>"French bean fries" with yuzu aioli</i>	—	55

BREAD & SALAD

CROQUE MONSIEUR — 89

grilled levain bread, tomato, dijon, ham and aged cheese, served with lettuce, crudité and aioli

CHÈVRE SALAD — 110

gratinated chèvre, puy lentils, green salad, raw vegetables, kale, ginger vinaigrette and mint

SHRIMP SALAD — 165

deep fried shrimps, trout roe, egg, avocado, roasted cashew nuts, ginger vinaigrette, marinated noodles and raw food

TUNA SALAD — 155

raw tuna, sesame, sushi rice, gari, coriander cucumber, raw food and avocado

SATAY SALAD — 145

teriyaki fried chicken, peanuts, grated lettuce, sushi rice, pickled ginger, chili dressing, coriander and raw food

MAIN COURSE

TUNA BURGER — 175

brioche, coriander, tomato, watercress, ginger aioli, avocado and "french bean fries"

MOULES — HALF 120, FULL 199

mussels, coriander, chili, lemongrass and yuzu aioli

full is served with french fries

PANKO FRIED SCHNITZEL — 179

pork schnitzel, sweet and sour sauce, teriyaki stir fried vegetables,

shiitake, aioli and french fries

"LE ROYAL" — 195

beef burger topped with gruyère, brioche, truffle mayonnaise,

tomato, pickled cucumber, caramelized onions and french fries

"STEAK TARTAR" — HALF 130, FULL 199

raw beef, onion x 3, wasabi mayonnaise, pickled ginger, sesame and watercress

full is served with green salad and french fries

VEAL ENTRECÔTE — 299

béarnaise butter, red wine gravy, steamed broccoli, green beans and french fries