

SOUP

SOUP DU JOUR, homemade bread MK € 5.50

OPEN SANDWICHES MD

OPEN BREAD SANDWICHES
SERVED WITH FRIES AND MIXED LEAVES

TRADITIONAL CROQUE MONSIEUR MK, G . € 8.90

Emmental cheese and baked ham

EXTRA: ADD ORGANIC EGG E € 1.00

TARTINE SAVOYARDE MK, G € 8.90

grilled sandwich of Roblochon cheese,
bacon lardons and onion preserve

TARTINE DU PECHEUR MK, G, F € 9.90

smoked salmon, cucumber, sweet cherry
tomato and chive crème fraîche open sandwich

TARTINE PROVENÇALE MK, G € 7.90

grilled sandwich of Emmental, Spinach & Mushroom

SOUP + SANDWICH MD, MK, G

SOUP & CROQUE MONSIEUR SANDWICH €11.90

GALETTES MD

SAVOURY CRÊPES – SUITABLE FOR COELIACS

THE COMPLÈTE MK, E € 9.90

baked ham, Emmental cheese and organic egg

SERRANO GALETTE MK, E € 9.90

Serrano ham, Beaufort cheese and red onion

THE PROVENÇALE MK, E € 9.90

tomato Provençale, Emmental cheese,
organic spinach and mushroom

GALETTE DU JOUR MK, E €10.90

see specials blackboard or ask your server

SALADS MD

SALAD DE POULET ET SESAME SS €12.50

lemon marinated chicken, roasted vegetables,
sesame and citrus dressing

SALAD DE CHÈVRE CHAUD MK, G, N € 8.90

warm goats cheese salad, beetroot, pine
kernels and balsamic dressing

OMELETTES AUX CHOIX

OMELETTE TROIS OEUFES BIO AUX CHOIX. E, MD € 9.90

three organic egg omelette, green leaf salad & fries

choose two omelette fillings: baked ham, bacon lardons, Emmental cheese MK, tomato Provençale or mushroom MK

MAINS

BOEUF BOURGUIGNON €13.90

braised red wine beef, bacon lardon, mushroom, pearl onion & baby potatoes SS

PARMENTIER DE CABILLAUD AU CHOUX FLEUR GRATINÉ €12.90

cod, cauliflower & potato gratin with Emmental cheese and crème fraîche MK, G, F

MAIN SPECIAL DU JOUR €11.90

see specials blackboard or ask your server

Specials

SAVOURY TART DU JOUR €9.90 MK, G

see specials blackboard or ask your server

LUNCHBOX SPECIAL €12.90

starter, main course & dessert du jour served at once
so you can return to work quickly...

see specials blackboard or ask your server

CHEF DE CUISINE: JÉRÔME FERNANDES
RESTAURANT MANAGER: SÉ GARDINER

DESSERTS MK, G, N, SS

SWEET CRÊPES € 4.00

- butter, sugar & lemon
- dark chocolate

SWEET CRÊPES € 6.00

- mixed berries, dark chocolate
- spiced apple & Breton caramel
- banana & dark chocolate

CRÈME BRULÉE € 6.50

LA RÉSERVE CHOCOLATE TART € 6.90

ALLERGENS: gluten = G, crustaceans = C, eggs = E, fish = F, molluscs = M, soybeans = S, peanuts = P, nuts = N, milk = MK,
celery = CY, mustard = MD, sesame Seeds = SS, sulphites = SP, lupin = L

All fourteen allergens are openly used in our kitchen. Trace amounts may be present at all stage of cooking

* A discretionary charge of 10% will be added to your bill for groups over five persons

* All our meat produce is 100% traceable & sourced from our suppliers in Ireland * All our food is prepared to order using fresh and many organic ingredients