

For the respect of our planet and for your well-being, we favor the short circuit with local producers working only with local and seasonal products.

SALADS

- CÉSAR** ♥ 22€
Crispy Romaine salad, grilled chicken, Caesar sauce and croutons.
- GREEK SALAD, MEZZE STYLE** 23€
Cherry tomatoes, homemade tzatziki, feta cheese, red onions, black olives, grilled sweet peppers
- NIÇOISE** 🥗 🌱 26€
Lettuce, tomatoes, green beans, green peppers, red onions, garlic, hard-boiled eggs, anchovy fillets, natural tuna, black olives, basil, olive oil, and wine vinegar.
- EXOTIC** 🥗 🌱 24€
Shrimp, avocado, pineapple, tomatoes, mesclun, grapefruit, spring onions, pomegranate and colombo dressing sauce

STARTERS

- TIELLE** 15€
Served with salad.
- TOMATO BURRATINA** 13€
Arugula, tomato caviar on croutons and pesto.
- PRAWN TEMPURA** 🥗 ♥ 13€
Sweet and sour sauce with succrine salad
- GASPACHO MELON AND WATERMELON** 10€
Served with Serrano ham chips

PASTA / RICE

- CLAM LINGUINE** 26€
Alle Vongole.
- ORECCHIETTE** 🥗 22€
Eggplant caviar, candied vegetables tagliatelles and Parmesan







KID MENU 14€

(up to 12 years old)



Ground beef steak / poached cod
French fries / candied vegetables
Apples compote / scoop of ice cream

All our meats are of French origin, raised in France

FISHES

GRILLED OCTOPUS	26€
<i>Served with chimichurri sauce, mashed chickpeas and grilled sweet peppers</i>	
AÏOLI PROVENÇAL   	27€
<i>Poached cod, aioli, steamed vegetables and sea snails.</i>	
TUNA CEVICHE  	28€
<i>Lime, avocado, olive oil condiments and served with salad.</i>	
SALMON TARTAR 	22€
<i>Pineapple and passion fruit, served with salad.</i>	

MEATS

CHAROLAIS BURGER	29€
<i>Cheddar, barbecue sauce with fresh fries.</i>	
DUCK MAGRET	27€
<i>Mashed sweet potatoes and fresh herb salad, honney and thyme sauce.</i>	
BEEF TARTAR  	25€
<i>Served with fresh French fries and salad.</i>	
"AUBRAC" BEEF SIRLOIN STEAK 280G  	30€
<i>Either bearnaise or pepper sauce, served with fresh French fries.</i>	
VEAL CARPACCIO VITELLO TONNATO	25€
<i>Served with fresh French fries and arugula.</i>	

EXTRA FILLING











Fresh French fries, candied vegetables, salad.

5€

CHEESES

OUR CHEESE MAKER'S SELECTION BOARD	15€
BROUSSE OF ROVE (FRESH GOAT CHEESE)	14€

DESSERTS

PINEAPPLE CARPACCIO, LIME, POMEGRANATE, LEMON SORBET   	10€
PROVENCE WHITE PEACH TIRAMISU AND AMARETTO	10€
STRAWBERRY CAKE 	12€
CREME BRULEE WITH CALISSENS "LEONARD PARLI"  	11€
FRESH FRUITS SALAD OF THE MOMENT   	9€
COFFEE AND ITS MIGNARDISES	12€
ICE CREAM IN INDIVIDUAL GLASS 	10€
<i>VANILLA, LEMON SORBET, PEACH APRICOT SORBET, RASPBERRY SORBET, MANGO SORBET, CHOCOLATE HAZELNUT.</i>	