



La charcuterie du moment <i>Selected cold meat</i>	9€
Terrine de campagne maison / pickles <i>Homemade meat terrine / pickles</i>	11€
Croquettes de bacalhau / aioli <i>Salted cod croquettes/ aioli</i>	14€
Stracciatella, haricots verts, fraises, rhubarbe, olives, chips de parmesan <i>Stracciatella, green beans, strawberries, rhubarb, olives &amp; parmesan chips</i>	16€
Salade de petit pois & hareng, framboises, crème crue au raifort <i>Salad with green peas, herring, raspberries &amp; white cream with horseradish</i>	16€
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Onglet de bœuf grillé, pdt, sucrine grillée, sauce chimichurri <i>Grilled beef steack, potatoes, grilled sucrine, chimichurri</i>	28€
Ris de veau, purée, artichauts, jambon croustillant & jus <i>Veal sweetbread, mashed potatoes, artichokes, crispy ham &amp; gravy</i>	41€
Poulpe grillé, ajo blanco, padrons & pdt, amandes grillées, pesto <i>Grilled octopus, ajo blanco, green peppers &amp; potatoes, roasted almonds, pesto</i>	28€
Gnudis ricotta & olives, velouté froid de courgettes & menthe, petit pois <i>Ricotta gnocchis with olives, zucchinis soup with mint, green beans</i>	24€
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Fromages <i>Selected cheeses</i>	11€
Pavlova fraises et rhubarbe, chantilly <i>Pavlova with strawberries &amp; rhubarb, whipped cream</i>	9€
Brownie chocolat cacahuètes, crème anglaise <i>Chocolate brownie with peanuts, custard</i>	9€