



La charcuterie du moment <i>Selected cold meat</i>	9€
Terrine de campagne maison / pickles <i>Homemade meat terrine / pickles</i>	11€
Croquettes de courgettes / sauce blanche aux herbes <i>Zucchini croquettes / white sauce with herbs</i>	13€
Stracciatella, courgettes, pêches, tomates confites, olives, chips de parmesan <i>Stracciatella, zucchini, peaches, candied tomatoes, olives & parmesan chips</i>	16€
Vitello tonnato, salade de fenouil, câpres frits <i>Vitello tonnato, fennel salad, fried capers</i>	17€

Keftas de veau, pdt, salade de courgettes, sauce blanche aux herbes <i>Veal meatballs, potatoes, zucchini salad, creamy sauce with herbs</i>	26€
Thon mi-cuit, sauce romesco, aubergines & padrons <i>Semi cooked tuna, romesco sauce, eggplants & green peppers</i>	31€
Raviolis farcis à la ricotta et aux herbes, gaspacho vert <i>Stuffed raviolis with ricotta and herbs, green gaspacho</i>	24€

Fromages <i>Selected cheeses</i>	11€
Abricots pochés au romarin, yaourt, granola <i>Poached apricots with rosemary, yogurt, granola</i>	9€
Brownie chocolat cacahuètes, crème anglaise <i>Chocolate brownie with peanuts, custard</i>	9€
Boule de glace <i>Terre adélice</i> : Vanille, Citron, Framboise <i>Ice cream : vanilla, lemon, raspberry</i>	3€