

Ask your waiter for any allergens

Pork, sheep and poultry raised in France and Europe and slaughtered in France and Europe
(France, Germany, Spain, UK)



STARTERS

- Bowl of whelks 200 g and its aioli - **11 €**
- Breton oysters n°3 "La Spéciale" from the Gall house - **6 : 12 € - 12 : 22 €**
- Friends terrine - **12 €**
- Brie and smoked duck breast tart, thyme ice cream - **16 €**
- Veal carpaccio, vitello tomato style tuna sauce - **18 €**
- Semi-cooked Foie Gras with Espelette pepper and its fig chutney, brioche - **16.50 €**
- La Petite Plage deep fried squid, chipotle and lime sauce - **18 €**



SALADS

- Salad of watermelon, melon, raspberries, feta and Kalamata olives - **20 €**
- Salad of green asparagus, tomatoes from Huitric, basil oil and burrata - **22 €**

MAIN DISHES

- Vegetarian dish, depending to the chef's findings - **18 €**
- Knife cut Charolais beef tartar, Korean style, fries and mesclun - **22 €**
- Veal liver with raspberry vinegar, homemade mash - **29 €**
- Lamb chops, lamb pastilla, reduced jus, carrot mousseline and glazed carrots - **27 €**
- Fish tartare from the auction, Granny Smith and avocado, fries and mesclun - **24 €**
- Sea bream fillet red label, vegetables of the day - **26 €**
- John Dory Hollandaise sauce and orange caramel, seasonal vegetables - **34 €**



Our Pastry Chef's homemade desserts

Citrus freshness with lemon elderberry tea, lemon curd, lemon sorbet - **10 €**

Kalamansi booster, kumquat and mandarin sorbet, trip to Asia - €11

Rhubarb pavlova and strawberry rhubarb sorbet - €12

Homemade profiteroles, Bourbon vanilla ice cream and chocolate sauce - €12

Baba, freshness of exotic fruits, homemade whipped cream with vanilla - €11

Gourmet coffee or tea depending on the Chef's mood of the day - €11

Aged Cheeses platter from Xavier Thuret MOF - 11 €

Aged Cheeses platter from Xavier Thuret MOF with its glass of Bordeaux - €16

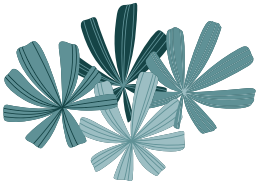
Ice balls

(Vanilla, Chocolate, Strawberry, Raspberry, Lime, Salted Butter Caramel)

2 Scoops - 5 €

3 Scoops - 7 €

3 Scoops with Alcohol - 9 €



Menu for our little swimmers

12 €

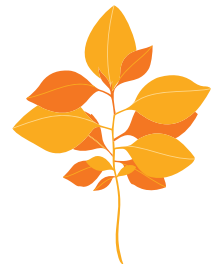
(children - 12 years old)

1 water syrup

Nuggets, fries // Small fish and chips

1 scoop of artisanal ice cream

(vanilla, chocolate or strawberry)



Menu prepared by our Chef Luis Robin

+ 90% of our products are fresh

Thank you to our partners :

Bread - Emma; Red Fruits - Patrick Dried; Meat - Maison Berjac and Pomona; Fish and Seafood - Vives Eaux, Retailleau, Cap Marée; Primeur - Flavors of the Orchard, Fruidis, Maison Huitric; Sorbet and Ice Cream - South Pole; Pasta - Maison Al Dente "Valentina Vespa"; Stanislas Colin; Billecart-Salmon House; Thanks to Miguel Dubosc for his quinoa from Peru