



Menu

TAPAS for you or to share

Charcuterie board	18 €
Cheese board	18 €
Roasted Camembert with truffles	17 €
Roasted feta puff pastry with honey	16 €
Croque-monsieur, french fries, salad	18 €
Guacamole, tortillas, chopped tomatoes	14 €
Avocado focaccia with cream cheese	18 €

STARTERS

Gravlax salmon Coach Charlotte approves	22 €
beetroot, baby spinach, citrus cream	
Bone marrow	18 €
with Parmesan cheese, mushroom and onion toast	
Fried broccoloni	18 €
zaatar cream cheese, fried chickpeas	

LUNCH MENU FORMULA

Monday to Friday, lunchtime
only (excluding public holidays)

Starter + Main or
Main + Dessert – 28 €*

Starter + Main + Dessert – 33 €**

*Members: 22€ | **Members: 27 €

SALADS

Caesar salad	22 €
chicken, cucumber, bacon, cherry tomatoes, hard boiled egg	
Poke Bowl of the moment	23 €
Set's salad Coach Charlotte approves	26 €
120 g whole grains, 300 g seasonal vegetables, 150 g protein	

MAIN COURSES

Duck breast	28 €
creamy celery, glazed carrots, cranberry meat juice	
Roasted corvina with herbs and rouille	29 €
broccolini, creamy cauliflower, herb oil	
Gravlax salmon	29 €
beetroot, baby spinach, citrus cream	
Seared scallops	29 €
fennel risotto, roasted fennel, creamy fish soup	
Butcher's cut	
baby potatoes, roasted mushrooms, pepper sauce	
Price according to daily selection	
Foie gras supplement: 8 €	

TO SHARE

Braised lamb shoulder (2 ppl.)	69 €
seasonal vegetables, fingerling potatoes, harissa	

KIDS' MENU - 16 € -10 years old

Flavored syrup **or** 33 cl soft drink

Butcher's minced beef **or** chicken tenders **or** seared salmon
with french fries or provençal tomatoes

Ice cream cup **or** chocolate dessert

CLASSICS

Spinach and ricotta ravioli with gorgonzola cream sauce	26 €
Beef burger	24 €
served with french fries	
Chicken burger	24 €
served with french fries	

SIDE DISHES - 5 €

French fries | roasted fingerling potatoes | seasonal vegetables | green salad

DESSERTS

Chocolate dessert	9 €
Fresh fruits plate	9 €
Coach Charlotte approves	
Rum baba with citrus fruits	10 €
Ice cream	7 €
vanilla, chocolate, raspberry	



Drinks

FRUIT JUICE

4,50 €

Apricot, pineapple, banana, cranberry, strawberry, mango, passion fruit, apple, tomato

FRESHLY PRESSED FRUIT JUICE

6 €

Orange, lemon, grapefruit

SOFT

4,50 €

London Essence Tonics : Tonic Water, Ginger Beer, Ginger Ale

Orangina

Fuze Tea

Sprite

Limonade

Schweppes Tonic, Schweppes Agrumes

Coca-cola, Coca-cola Zéro

MINERAL WATER

Purrezza plate (75 cl) 3 €

Purrezza gazeuse (75 cl) 3,50 €

Evian, Perrier (33 cl) 3,50 €

Evian, Badoit (1 L) 5,50 €

BEER

Draft beer 25 cl 50 cl

Heineken 5 € 8 €

Brasserie des cailloux (Blanche) 6 € 10 €

Bottle 33 cl

Brasserie des cailloux (Ambrée) 7 €

DRINK BY THE GLASS

White wine

Domaine Saint Aix 7 €

Domaine de Tariquet (demi sec) 2024 8 €

Sainte Marguerite Fantastique 12 €

Rosé wine

Domaine Saint Aix 7 €

Sainte Marguerite Fantastique 12 €

Red wine

Domaine Pey Blanc Instant 2024 7 €

Bargemone Bascule 12 €

Champagne

Prosecco Riccadonna 9 €

Mumm Brut 15 €

HOT DRINKS

Espresso coffee 3 €

Ristretto coffee 3 €

Long coffee 3 €

Macchiato 3 €

Double espresso 4 €

Latte 5 €

Cappuccino 5 €

Hot chocolate 5 €

Tea 5 €

Matcha latte 9 €

Ube latte 9 €