



Menu

TAPAS for you or to share

Charcuterie board	18 €
Cheese board	18 €
Roasted Camembert	17 €
Assorted mezzés, pita bread eggplant purée, hummus, tzatziki	18 €
Pizza bomb fried pizza dough stuffed with mozzarella	19 €
Panini tomato, mozzarella, pesto	13 €

STARTERS

Asparagus, goat's cheese, bottarga	19 €
Artichoke carpaccio lemon and fresh herbs	18 €
Asian-style salmon tartare rice crisp	22 €

LUNCH MENU FORMULA

Monday to Friday, lunchtime only
(excluding public holidays)

Daily special – 23 €*

Starter + Main or
Main + Dessert – 30 €**

Starter + Main + Dessert – 35 €***

Members price: 17 €* | 24 €** | 30 €***

SALADS

Caesar salad with breaded chicken	22 €
Caesar salad with pan-fried chicken	22 €
Caesar salad with smoked salmon	26 €
Poke Bowl of the moment	23 €
Sunshine salad heirloom tomatoes, creamy burrata, pistachio pesto	26 €

MAIN COURSES

Asian-style salmon tartare rice crisp	26 €
Skate wing meunière roasted zucchini, cherry tomatoes	26 €
Seared tuna pak choi, citrus and raspberries sauce	28 €
Beef tartare with truffle served with french fries	27 €
Chicken breast roasted zucchini, pepper cream	26 €
Beef cut of the day peppered, potatoes "en robe des champs", cream with fresh herbs Price according to daily selection	

TO SHARE

Braised lamb shoulder (2 ppl.) seasonal vegetables, fingerling potatoes, harissa	69 €
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SIDE DISHES - 5 €

French fries | potatoes "en robe des
champs" | salad | seasonal vegetables

CLASSICS

Pasta with tomato sauce and burrata	24 €
Pasta with tomato sauce, burrata, and prosciutto	27 €
Burger bœuf served with french fries	24 €
Burger poulet served with french fries	24 €

PIZZAS except Mondays and Tuesdays

Tomato base

Margherita fior di latte mozzarella, basil, black olives, oregano	17 €
Neapolitan anchovies, capers	20 €
Royale fior di latte mozzarella, cooked ham, button mushrooms	22 €

Cream base

Goat cheese & honey fior di latte mozzarella, goat cheese, honey, walnuts	20 €
Royale fior di latte mozzarella, ham, mushrooms	22 €
Pistacchio fior di latte mozzarella, pistachio mortadella, Parmesan, stracciatella, pesto, pistachios	22 €
Tartufata fior di latte mozzarella, truffle-infused ham, arugula, parmesan, burrata	22 €
Signature fior di latte mozzarella, Parma ham, cherry tomatoes, brousse	25 €

DESSERTS

XXL cookie, vanilla ice cream	15 €
Fresh fruits plate Coach Charlotte approves	9 €
Strawberry salad, whipped cream	10 €
Chocolate mousse	9 €
Ice cream vanilla, chocolate, raspberry	7 €

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 mousse





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 (white ale) 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 €

Collection du Château Beaupré 2022 11 €

Rosé wine

Domaine Saint Aix 7 €

Domaine des Bergeries - Cuvée les Bories 9 €

Les secrets de Bargemone 2022 10 €

Sainte Marguerite Fantastique 12 €

Red wine

Bargemone Rouge 2024 6 €

Domaine Pey Blanc Instant 2024 7 €

Collection du Château Beaupré 10 €

Champagne

Prosecco 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 €