

## Lunch Menu



Served From 12:00 AM to 2:30 PM From Monday to Saturday,  
Excluding Sunday & Bank Holiday.

Dish of the menu	16€
Just Starter	15€
Dessert	6€
Starter + Main Course	24€
Main course + Dessert	22€
Menu (Starter + Main course + Dessert)	30€
Complete Menu (Starter + Main course + Cheese + Dessert)	39€

### Our Starters

- Eggplant Confit With Miso, Stracciatella, Foccacia & Tomatoes
- Tomatoes & Mozzarella Di Buffala, Basil Oil
- Tuna Tataki with 2 Sesame
- Salmon Gravlax, Homemade Blinis & Dill Cream
- 6 Shrimp Cocktail, Homemade Mayonnaise *(Extra 5€)*
- 3 Oysters Gillaudeau N°3, 3 Oysters Utah Beach N°3 *(Extra 10€)*
- Homemade Duck « Foie Gras », Summer Chutney *(Extra 10€)*

### Our Main Courses

16€

- Dish of the Day (From Monday to Friday)
- Sea Bream Fish Fillet, Mashed Potatoes & Provencal Ratatouille
- Seabass Fish Fillet, Polenta & Vegetables *(Extra 4€)*
- Scallops Wok with Noddles, Peanuts, Vegetables & Corianders... *(Extra 10€)*
- Veggie Plate (Assortment of Starchy Food & Vegetables)
- Chicken Caesar Salad
- Italian Beef Tartare, Raw or Fried, French Fries & Lettuce
- Beef Carpaccio, Pesto, Parmigianno, French Fries *(Extra 4€)*
- Beef Sirloin Steak, Mushroom Cream Sauce & Salad *(Extra 4€)*
  - Gratin Dauphinois or French Fries
- Beef Fillet, Mushroom Sauce, & Vegetables of the Day *(Extra 10€)*
  - Gratin Dauphinois or French Fries

### The Beef

Irish Beef Prime Rib « Tomahawk » (About 1kg) 78€  
French Fries, Mushroom Cream Sauce

### Seafood Platter

6 Oysters Gillaudeau N°3, 6 Utah Beach N°3, 78€  
12 Prawns Cocktail From Atlantic Ocean, Homemade Mayonnaise,  
2 Crab Claws, Toasted Bread, Butter, Shallot Vinaigrette & Lemon



La Cour d'Honneur



La Cour d'Honneur



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## Lunch Dessert



**Served From 12:00 AM To 02:30 PM,  
From Monday To Saturday, Excluding Bank Holidays.**

### Kids Menu

13€

Fresh Minced Beef (125g), French Fries  
2 Scoopes of Ice Cream (Vanilla, Chocolate, Strawberry)

### Our Homemade Cheese & Desserts

6€

- Whole Saint Marcellin Cheese (Extra 3€)
- Plate Of Cheese : Comté, Camembert & Goat Cheese (Extra 3€)
- Dessert of The Moment
- Pavlova, Exotical Fruit
- Tiramisu with Speculoos (Belgian Biscuit with Cinnamon)
- Cheesecake, Salted Butter Caramel & Peanut's
- Homemade Brioche Perdue, Vanilla Ice Cream Chantilly
- Entremets with 2 Chocolates (Dark & Milk)
- Ice Cream Sorbet Trilogy (Strawberry, Lime & Pear)
- Coupe du Colonel : Lime Sorbet & Vodka (Extra 3€)
- Coupe Iceberg : Chocolate Mint Ice Cream & Get 27 (Extra 3€)
- Café gourmand : Assortment of 5 little Desserts (Extra 2€)
- Thé gourmand : Assortment of 5 little Desserts (Extra 3€)

### Cold & Hot Drinks...

Café, Déca	2€
Noisette, Allongé	2,5€
Grand Crème	4,5€
Café Viennois, Cappucino	5€
Thé (Earl Grey, Ceylan, Fruits Rouges, Thé Vert à la Menthe)	4€
Infusion (Verveine, Camomille)	4€
Café Frappé (Avec ou sans Orgeat)	6€
Jameson Irish Coffee	12€
Limoncello, Get 27 & 31, Bailey's, Marie Brizard, Amaretto	12€

### The Wine « in Carafe »

Côtes du Rhône in Red & White	16€
IGP Var in Rosé	



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