

SALADS

The Barber of Seville 16,90 €

Black rice served with peppers, zucchinis, sundried tomatoes, coriander, cumin, piquillos stuffed with goat cheese, « poivrade » artichokes, a parmesan crisp and a tomato gaspacho. Served with olive oil and soybean dressing.

La Bohème 18,50 €

Rocket salad, salmon gravelax with pink berries and dill served with potatoes with cream chive, shiso shoots, dill and yuzu, with lemon vinaigrette.

Othello 20,50 €

Slice of duck foie gras, grilled country bread, onion confit, red onions and Granny Smith apple chutney, served with mixed salad and green beans with balsamic vinaigrette.

The Magic Flute 17,50 €

Young leaves of spinach, minced chicken breast, snap peas, ginger, soya, sesame seeds, coriander, mint, mango and grapefruit, served on a tomato brick, with honey vinaigrette.

Carmen..... 17,50 €

Angel hair pasta with crayfish and prawns, Chinese cabbage, soy bean, avocado, grilled sesame seeds and honey, dressed with sesame oil.

Colorful concerto 19,50 €

Dish related to the current exhibition

Beef confit with honey and spices, beetroot, trilogy of carrots, transparent frozen parsnip and redcurrant jelly.

MAIN COURSES

Today's special <i>(from Monday to Friday)</i>	15,00 €
Today's risotto <i>(from Monday to Friday)</i>	15,00 €
Today's quiche with mixed salad.....	13,50 €

FORMULES

Lunch time

until 3 pm

Quiche of the day with mixed salad
*
Ice cream (2 scoops) or pastry

19,50 €

Tea time

from 3 pm

Tea
*
Ice cream (2 scoops) or pastry

12,50 €

Today's formule

Served Mondays to Fridays, until 3 pm

Today's special or Today's risotto
*
Ice cream (2 scoops) or pastry

21,00 €

Children's formule

until 7 years old

Tiny chicken burger
*
Ice cream (1 scoop)

9,00 €

Brunch

On Saturdays and Sundays until 3 pm

Tea, coffee or hot chocolate
*
Fresh orange juice
*
Brown bread, croissant, baguette
Butter and jam
*
Egg en cocotte with cream and fine herbs, smoked
salmon or cured ham with
potatoes with mustard
*
Ice cream (2 scoops) or pastry

29,00 €

Children's brunch

until 7 years old

1 glass of orange juice (14 cl)
*
1 little croissant
*
Tiny chicken burger
*
Ice cream (1 scoop)

11,50 €

DESSERTS

A pastry from our special selection.....	9,00 €
White cheese with mixed berries coulis.....	7,20 €

ICE CREAMS AND SORBETS

2 scoops 7,00 € 3 scoops..... 9,50 €

Ice creams : Black Guanaja chocolate, Espresso Guatemala coffee, English caramel with toffees, Pistachio, Bourbon vanilla

Sorbets : Lime, Impala Mango, Strawberry, Raspberry

*Net prices - Service included
List of the allergenic substances contained in dishes available on request*

FRESH DRINKS

Coca-Cola/Zero (33 cl)	4,50 €	Fresh fruit juice (25 cl) : orange, grapefruit	7,00 €
Schweppes, Schweppes agrum (25 cl)	4,50 €	Fruit juice (25 cl)	4,50 €
Perrier (33 cl)	4,50 €	Lipton Ice Tea peach (25 cl)....	4,50 €
Lemonade, Orangina (25 cl)	4,50 €	Iced coffee (25 cl)	6,90 €
Vittel with sirop (25 cl)	4,50 €		
Vittel (25 cl)	4,50 €	San Pellegrino (50 cl)	5,00 €
Vittel (50 cl)	5,00 €	San Pellegrino (100 cl)	6,50 €
Vittel (100 cl)	6,50 €		
Corona (35,5 cl)	6,50 €	Pietra (33 cl)	6,50 €
Kronenbourg 1664 (33 cl)	6,00 €		

TEAS

Darjeeling Himalaya	5,50 €	Green tea Fuji-Yama	5,50 €
Earl Grey Imperial.....	5,50 €	White & Rose	5,50 €
Lapsang Souchong	5,50 €	Rooibos red bourbon.....	5,50 €
Jasmin Mandarin.....	5,50 €	Marco Polo.....	5,50 €

HOT DRINKS

Pauline's hot chocolate..... 7,00 €

Louis XV's favorite drink, the hot chocolate from the 18th century is thick, intense and spicy. Taste its creamy texture and its delicate touch of nuts.

Espresso coffee	2,90 €	Cappuccino.....	4,90 €
Decaffeinated coffee	2,90 €	Viennois coffee.....	4,60 €
Double espresso coffee.....	4,00 €	Coffee with milk.....	4,00 €
Noisette Espresso	2,90 €	Herbal tea (Camomile, Verveina, mint, lime)	5,50 €
Deca Noisette Espresso	2,90 €	Viennois chocolate.....	6,00 €
Americano	2,90 €	Hot chocolate.....	5,50 €

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WINES AND CHAMPAGNES

	Glass 12 cl	Bottle 75 cl
Red wines		
Château de Beaupré, <i>AOP Coteaux d'Aix-en-Provence 2015</i>	5,60 €	29,50 €
Château La Dorgonne, <i>AOP Luberon 2015</i>	6,50 €	35,50 €
Plaisir de Siaurac, <i>AOP Lalande de Pomerol 2016</i>	7,30 €	39,50 €
Domaine Grangier, <i>AOP Saint Joseph 2016</i>	7,90 €	46,00 €
Château Simone, <i>AOP Palette 2014</i>	-	62,00 €
White wines		
Domaine Bélambrée, <i>AOP Coteaux d'Aix-en-Provence 2017</i>	5,20 €	26,50 €
Château de Beaupré, <i>AOP Coteaux d'Aix-en-Provence 2017</i>	5,60 €	29,50 €
Domaine Jean-Marc Brocard, <i>AOP Chablis 2017</i>	7,30 €	39,50 €
Domaine Paul Cherrier, <i>AOP Sancerre 2017</i>	7,70 €	44,00 €
Château Simone, <i>AOP Palette 2015</i>	-	63,00 €
Rosé wines		
Domaine Belambrée, <i>AOP Coteaux d'Aix-en-Provence 2017</i>	5,20 €	26,50 €
Château Grand Boise, <i>AOP Côtes de Provence Sainte-Victoire 2017</i>	6,00 €	30,50 €
Cuvée Aix, <i>AOP Coteaux d'Aix-en-Provence 2017</i>	6,30 €	32,50 €
Domaine Ott, Château de Selle, <i>AOP Côtes de Provence 2016</i>	-	59,00 €
Champagnes		
Roederer brut premier	14,50 €	80,00 €
Roederer rosé millésimé 2010	-	110,00 €

ALCOOLS

Martini Rosso, Bianco (6 cl)	5,50 €	Muscat Beaume de Venise (12 cl)	6,50 €
Campari, Suze (6 cl)	5,50 €	Get 27 (4 cl)	8,00 €
Pastis 51 (4 cl)	5,00 €	Amaretto (4 cl)	8,00 €
Porto red or white (6 cl)	6,00 €	Bombay Sapphire Gin (4 cl)	9,00 €
Baileys (4 cl)	8,00 €	Grey Goose Vodka (4 cl)	10,00 €
Cognac Remy Martin VSOP (4 cl) ...	9,00 €	Jack Daniel's (4 cl)	10,00 €
Kir (12 cl)	6,50 €	Glenmorangie (4 cl)	12,00 €
Kir royal (12 cl)	14,00 €	Johnnie Walker Red Label (4 cl)	9,00 €
		Poire Williams (4 cl)	9,00 €

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