

To Start

A starter cannot be served as a main course.

BURRATA WITH SUN-DRIED TOMATOES, PINE NUTS, AND ARUGULA 12€

LOCAL GREEN ASPARAGUS ROYALE 11€

GRILLED OCTOPUS WITH CHORIZO VINAIGRETTE AND ARTICHOKE HUMMUS 13€

Salads

CAESAR SALAD 20€

Lettuce, homemade breaded chicken, hard-boiled egg, anchovies and shaved Parmesan. Homemade dressing.

SALAD WITH BLEU DE RODEZ, PEAR, AND BROAD BEANS 20€

Baby spinach, arugula, red onions, and mustard vinaigrette.

LOCAL GREEN ASPARAGUS SALAD WITH CURED HAM AND PARMESAN 20€

Served with hard-boiled eggs

Main Courses

AUBRAC SIRLOIN STEAK WITH JACKET POTATO 28€

Served with pepper or blue cheese sauce + / - 300g.

SÉGALA BURGER 21€

Beef burger with creamy Ségala cheese sauce, pickles, bacon and caramelized onions, served with fries. Double burger +€5.

Vegetarian version available with a soy patty (no bacon).

PAPPARDELLE WITH LEMON-INFUSED ASPARAGUS CREAM AND PARMESAN 19€

Pappardelle: wide ribbon pasta

From Around the World

CRISPY CHILI RAVIOLI 11€

Filled with chicken and vegetables

Starter : 3 pieces / Main course : 7 pieces - 19€

VIETNAMESE BO BUN CHOICE OF : SHRIMP, BEEF OR TOFU 19€

Bowl with lettuce, carrots, cucumber, rice noodles, spicy satay sauce, coriander, mint, peanuts and sesame.

Beef option : +2€

JAPANESE CHICKEN KATSU BURGER 22€

Homemade breaded chicken, cabbage coleslaw with Japanese mayonnaise, tonkatsu sauce.

Served with fries seasoned with Shichimi Togarashi spices.

MISO RAMEN 19€

Noodles served in a lightly spiced vegetable broth with ginger, Chinese cabbage, garlic, spring onions and a soft-boiled egg.

Supplement chicken katsu or shrimp +4€

To Finish

AVEYRON CHEESE SELECTION 12€

Pavé du Larzac, creamy blue cheese and Tome du Ségala.

LAVENDER CRÈME BRÛLÉE 7,50€

CHEESECAKE WITH DULCE DE LECHE 8€

CHOCOLATE, PEAR AND HAZELNUT CAKE 9€

COFFEE OR TEA WITH DESSERT SELECTION 9€

All our dishes are prepared on site by our team using fresh, seasonal ingredients.

During busy periods, waiting times may be slightly longer. Thank you for your understanding.

All our meats are sourced from France. All our desserts are homemade.

We are committed to a locavore approach and give priority, whenever possible, to short supply chains. We are proud to showcase the products and the craftsmanship of our local artisans, farmers, and market gardeners.