

To Start

A starter cannot be served as a main course.

CONFIT EGGPLANT WITH HONEY, THYME, AND WHIPPED FETA CHEESE 12€

MONTS LAGAST PORK PÂTÉ 11€
Artisan pâté made in the Aveyron region.

GRILLED OCTOPUS WITH CHIMICHURRI 13€

Salads

CAESAR SALAD 20€
Lettuce, homemade breaded chicken, hard-boiled egg, anchovies and shaved Parmesan. Homemade dressing.

MEDITERRANEAN BOWL 19€
Quinoa, feta cheese, homemade tzatziki sauce, marinated chickpeas, baby spinach, cucumber, black olives, yellow bell pepper, and red onions.

SALAD WITH SAUTÉED AND MARINATED ARTICHOKE, FRESH GOAT CHEESE 20€
Marinated in olive oil with sun-dried tomatoes, capers, green olives, and crispy chili flakes. Finished with crispy onions.

Main Courses

AUBRAC SIRLOIN STEAK WITH JACKET POTATO 28€
Served with pepper or blue cheese sauce + / - 300g.

SEGALA 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 CULARD CHORIZO, BABY SPINACH, AND BURRATINA 19€

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.

THAI BEEF TARTARE 20€
Prepared with a sauce made from nuoc mam, lemon, soy sauce, and sesame oil.
Herbs: coriander, mint, and spring onion.
Served with fragrant rice.

To Finish

AVEYRON CHEESE SELECTION 12€
Pavé du Larzac, creamy blue cheese and Tome du Ségala.

GRAND MARNIER CRÈME BRÛLÉE 7,50€

PASSION FRUIT CHEESECAKE 8€

STRAWBERRY TIRAMISU 8€

COFFEE OR TEA WITH DESSERT SELECTION 9€

Tous nos plats sont élaborés sur place par notre équipe avec des produits frais et de saison. En cas de forte affluence, les délais d'attente sont un peu plus longs, merci pour votre compréhension.

Nos viandes sont toutes origine France. Tous nos desserts sont faits maison.

Nous sommes locavores et privilégions autant que possible les circuits courts. Nous avons à cœur de mettre à l'honneur les produits et le travail de nos artisans, éleveurs et maraîchers.