

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.	
MELON & NECTARINE SALAD WITH PROSCIUTTO AND BURRATINA	20€
Local melon, nectarines, cucumber ribbons, burratina, prosciutto, and fresh mint.	
CAPRESE SALAD WITH GRILLED EGGPLANT	18€
Beefheart tomatoes, local eggplant, buffalo mozzarella, fresh basil, and olive oil.	
SMOKED SALMON SAVORY CHEESECAKE	20€
Savory crumble base, cream cheese blend, tomatoes, bell peppers, red onions, lemon, and smoked salmon. Served with a green salad and tomatoes.	
HOMEMADE GASPACHO & FOCACCIA	20€
Local tomato gaspacho & focaccia with mozzarella, mortadella and rocket	

From Around The World

CRISPY CHILI RAVIOLI	19€
Filled with chicken and vegetables - 7 pieces	
VIETNAMESE BO BUN	19€
CHOICE OF : SHRIMP, BEEF OR TOFU	
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 rice or french fries.	

Main Courses

AUBRAC SIRLOIN STEAK WITH FRENCH FRIES	28€
With maître d'hôtel butter (butter, garlic, parsley and lemon) +/- 250g.	
SEGALA BURGER	21€
Beef burger with creamy Ségala cheese sauce, pickles, bacon and caramelized onions, served with fries.	
Double burger +€5. Vegetarian version with a soy patty, no bacon.	
PAPPARDELLE WITH GRILLED OCTOPUS	19€
Pasta served with marinated octopus, cherry tomatoes, white wine sauce, olive oil, lemon, and a hint of Espelette pepper.	

Desserts

AVEYRON CHEESE SELECTION	Pavé du Larzac, Cabécou Goat's Cheese, Tome du Ségala.	12€
LAVENDER CRÈME BRÛLÉE		7,50€
LIME CHEESECAKE WITH NECTARINES		8€
COFFEE OR TEA WITH DESSERT SELECTION		9€
ICE CREAM CREATION	Artisanal Ice Creams from Aveyron - Glaces Sanhes	12€

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