

LES PLATS

Each dish is served when ready

PÂTES AU BOEUF Homemade Pappardelle Pasta with Beef Ragout and Mushrooms	29
GNOCCHI À LA TOMATE FRAÎCHE Homemade Gnocchi with Cherry Tomatoes	25
LINGUINI AUX PALOURDES Linguine Pasta with Clams and Prawns	35
MAFALDINE AUX CALAMARS ET CREVETTES Homemade Mafaldine Pasta with Squid and Prawns	29
GROSSES CREVETTES GRILLÉES Grilled Tiger Prawns Marinated with Green Chilli and Coriander	44
CABILLAUD À LA PROVENÇALE Roasted Cod with Provençale Sauce	31.5
LOUP DE MER PRÉPARÉ EN CROÛTE DE SEL Salt Baked Sea Bass with Artichokes and Tomatoes	45.5
DAURADE ENTIÈRE AU CITRON Whole Sea Bream Baked with Provençal Herbs and Lemon	52
SÔLE POÊLÉE AUX GRAINES DE MOUTARDE Pan Fried Dover Sole with Grain Mustard	71
LANGOUSTINES GRILLÉES* Grilled Langoustines	88
ENTRECÔTE GRILLÉE Grilled Rib Eye Steak 400g	63
CÔTE DE VEAU GRILLÉE Grilled Veal Chop	60.5
CÔTELETTES D'AGNEAU VIVIENNE Marinated Lamb Cutlets with Olives, Aubergine Caviar and Pine Nuts	49
CANARD À L'ORANGE Duck Confit With Orange And Spring Cabbage	36
COQUELET AU CITRON CONFIT Marinated Baby Chicken	31
RATATOUILLE DE HAWAZEN Hot Mediterranean Vegetables with Chickpeas	22
BROCCOLINI Broccolins with Chilli and Ginger	10
GRATIN DAUPHINOIS Potato Gratin	11
POMMES FRITES French Fries with Garlic Rosemary	11

LES GRANDS PLATS

Subject to availability

POULET FAÇON LPM Whole Roasted Black Leg Chicken with Foie Gras	130
CÔTE DE BOEUF ET GALETTES DE POMMES DE TERRE Bone-in Rib Eye with Potato Galette and Bordelaise Sauce (1KG)	155
POISSON DU JOUR Fish of the day	Market price

*Seasonal Dishes

Please inform us of any food allergies at the time of order. Our dishes may contain traces of nuts.
A discretionary service charge of 15% will be added to your bill.