



June 2024

Lunch and Early Dinner

Cheese & Olive cake,
Poached Egg and Shaved Asparagus

Fish Brandade,
Tomato, Black Olive Tapenade



"Pot au feu"
Braised Beef served in its Broth and Spring Vegetables

Portobello Mushroom
Ratatouille, Homemade Pasta, Pine Nuts and Rocket Pesto



"Fenetra"
Traditional Apricot, Citrus & Almond Tart from Toulouse,
Vanilla Creme Anglaise

Homemade Sorbets Selection

Mix Leaves with Olive Oil Dressing 3.50
Lyonnais Potatoes with Shallot and Persillade 4.50
Green Seasonal Vegetables 4.50
Artisan Bread and French Butter for One 2.50

Tuesday to Saturday from 12pm to 2pm

1 plat du Jour and 1 coffee 19.50

2 courses 21 / 3 courses 26

Tuesday to Friday from 5.30pm to 6.30(last order)

2 courses 25 / 3 courses 31.50