

À la carte

Starters

Soup of the day 6

Black beer french onion soup, gratin with gruyere
cheese 10

Snails with garlic gratin 9

'Poutine gourmet' of duck confit 8

Homemade fresh salmon tartar 13

Duck rilette, dijon mustard and onion marmalade 12

Frogs legs 'à la Provençale' 13

Salads

Salad of chef Tara 7

Traditional ceasar salad 8

Served with parmesan shavings, homemade crostinis and lardons.

Caprese salad 13

*Heirloom tomatoes, Buffalo mozzarella, fresh basil, sea salt and lemon
infused oil served on bed of aragula.*

Salad of Provence 9

*Arcadian lettuce served with lardons, poached egg ans homemade
croutons.*

Salad of the Ocean 14

*Spinach along with fried scallops, orange segments and cherry tomatoes,
apple cider dressing.*