

TAKE AWAY MENU

(Week from September 14th to 20th)

Monday:

Starter: Vegetable quinoa salad
Main course: Turkey tight stuffed with curd
Glazed vegetables
Dessert: Strawberry tart

Tuesday:

Starter: Green beans and cherry tomatoes salad
Main course: Grilled sea-bream
Risotto Primavera
Dessert: Pistachio brownies

Wednesday:

Starter: New potatoes salad with oil, sardines
Main course: Farm pork chop
Ratatouille
Dessert: Lemon tart

Thursday:

Starter: Niçoise salad
Main course: Braised lamb shank
Semolina with dried fruit and coriander
Dessert: Apricots sponge cakes

Friday:

- Starter:** Beef carpaccio, tomatoes and parmesan
Main course: Steamed pagre
Pan-fried zucchini with garlic, tomatoes confit
Dessert: Raspberry tart

Saturday:

- Starter:** Egg plant « parmigiana »
Main course: Roasted duck leg
Stir-fried potatoes gravy
Dessert: Chocolate praline tart

Sunday:

- Starter:** Melon and Parma ham
Main course: Crispy lamb
Stir-fried vegetables
Dessert: Red fruits macaron

Price menu (starter, main course and dessert):

30.-Euros per person

For all orders, you can contact us at

00 33 4 98 04 34 34