



COMPTOIR PRINCIPAL

RAW DISHES

STEACK TARTARE, FRESH HERBS, FRENCH FRIES	19,50
BEEF CARPACCIO, CREAMY BURRATA, ARUGULA, PESTO	20,00
HAWAIIAN SALMON POKE, SALMON TARTARE, SOYBEAN & WAKAMÉ, RICE WITH VINEGAR, CRISP VEGETABLES	19,50
SEA BREAM CEVICHE WITH CITRUS FRUITS	19,50

SALADS & SANDWICHES

AVOCADO TOAST: FETA CHEESE, VEGETABLES SALAD	18,50
GOAT CHEESE SALAD, POTATO PANCAKE, FRISEE, POMEGRANATE BEETROOT AND WALNUTS	18,50
VEGAN BOWL: AVOCADO, HUMMUS, SALAD, CAULIFLOWERS, BROCOLI, FALAFEL, SPLIT PEA	18,50
CHICKEN CESAR BOWL: BREADED CHICKEN, SALAD, AVOCADO, CESAR SAUCE, PARMESAN (SUPP BACON 1€)	18,50
CHICKEN BURRITOS AVOCADO, WITH FRENCH FRIES	18,50
BURGER, MATURED CHEDDAR CHEESE, FRENCH FRIES (SUPP BACON 1€)	19,00
BUNS NICOISE STYLE MESCLUN: ORTIZ TUNA, EGG CUCUMBER TOMATO, KALAMATA OLIVES, HARISSA MAYONNAISE	18,50

GARNITURES

FRENCH FRIES / GREEN BEANS / GREEN SALAD / LINGUINE MASHED POTATOES // BASMATI RICE	5,00
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TAPAS & STARTERS

CALAMARI FRITO, TARTARE SAUCE	13,00
GAMBAS TEMPURA, SWEET AND SOUR SAUCE	16,00
COD FRITTERS WITH TARTAR SAUCE	13,00
HAM, COMTE CHEESE AND TRUFFLE CREAM TOAST	15,00
CRUNCHY POACHED EGG WITH SPINASH AND COMTE CHEESE CREAM	8,50
ARANCINI, RISOTTO DUMPLING WITH MOZZARELLA AND TRUFFLE	13,00
SALMON TATAKI BEET HUMMUS	14,00
SNAILS FROM LA MAISON DE L'ESCARGOT /6	16,00
ONION SOUP	12,00

PLANCHA & ROAST

GRILLED OCTOPUS, POTATOES, LEMON WHITE BUTTER	20,00
FISH & CHIPS OF COD, TARTARE SAUCE AND FRENCH FRIES	19,00
GRILLED SEA BASS FILLET CURRY SAUCE, FRESH SPINACH, BASMATI RICE	24,00
VITELLO TONATO : ROAST VEAL WITH TUNA SAUCE, ARUGULA, CAPERS, FRIED POLENTA	22,00
LINGUINE CARBONARA, COPPA AND PARSLEY	18,00
RIGATONI PASTA WITH TRUFFLE CREAM, MUSHROOM AND BURRATA	19,50
KOFTA BEEF BURRATA WITH TOMATOES SAUCE, ROSEMARY FRENCH FRIES	20,00
TRADITIONAL SAUSAGE, MASH POTATOES AND CASHEWS	19,00
CHICKEN PAILLARD, THYME, LEMON, GREEN BEANS	19,50
BEEF TAB, BLUE SAUCE, FRIES	22,00
BEEF CHUCK STEACK ,BEARNAISE SAUCE, FRENCH FRIES	26,00
ARGENTINIAN ENTRECÔTE, BÉARNAISE SAUCE, FRIES	32,00

SMALL PLATES

YOUR CHOICE : 1 = 8€ / 2 = 15 € / 4 = 26 €

PORK MEAT

- SERRANO HAM 14 MONTHS
- COPPA HAM
- SAUSAGE WITH TRUFFLE +1€
- CATALAN SAUSAGE
- IBERIAN CHORIZO

CHEESES

- MANCHEGO
- GOUDA WITH TRUFFLE +1€
- BURRATA AND TOMATOES +2€
- HALLOUMI CHEESE
- ROASTED SAINT MARCELLINI, TOASTS +1€

VEGETARIAN

- HOMEMADE HUMMUS
- FALAFEL & GREEK YOGHURT CORIANDER
- PIMENTO PADRON COARSE SALT

HOMADE SWEETS

PASSION FRUIT CREME BRULEE	10,0
RASBERRY FROZEN YOGHURT	9,00
GREEK YOGHURT WITH GRANOLA & FRESH FRUITS	8,50
DESSERT OF THE DAY	9,00
TIRAMISU	9,00
CHOCOLATE MOUSSE	9,00
BRIOCHE FRENCH TOAST WITH NUTELLA	9,00
VANILLA MILLEFEUILLE, SALTED BUTTER CARAMEL	10,0
GOURMET COFFEE	9,00

ARTISANAL ICE CREAM LE BAC À GLACE

1=	4,00
2=	7,50
3=	11,00

ASK FOR OUR ICE CREAM FLAVORS