

# STARTERS

"Fait Maison"



NEMS with goat cheese, honey coulis	7,2
LITTLE DISH OF CANTAL COLD CUTS FROM "MAISON MAS", dry sausage, rillettes and pâté	6,0
MINUTE BAKED EGG, cream of old Cheddar cheese and toast	6,5
VEGETABLES SOUP	5,5
SNAILS CASSEROLE and oyster mushrooms with garlic cream	9,5

# SALADS

"Fait Maison"



CAESAR roman salad, cherry tomatoes, croutons, parmesan cheese shavings, crispy chicken, boiled egg, Caesar sauce	14,0
MISTER SEGUIN salad, cherry tomatoes, diced bacon, goat cheese filo, nuts	13,0
DÉTOX quinoa, cherry tomatoes, mint, grenade, marinated sweet peppers	12,7
MURATAISE salad, breaded Cantal cheese, country ham, sautéed potatoes, croûtons	14,5

# MAIN COURSES

"Fait Maison"



FISH AND CHIPS tartar sauce, homemade French fries, salad	14,3
BEAUTIFUL RIB STEAK, sautéed potatoes with Cantal cheese, salad, blue cheese from Auvergne sauce	19,0
DUCK CONFIT prepared by us, sautéed potatoes, salad	15,8
ITALIAN BEEF TARTAR pesto and parmesan cheese shavings, homemade French fries, arugula salad	13,8
CRUSTY CHICKEN CRISP WITH MOZZARELLA and its creamy mushrooms risotto	15,0
PESTO LINGUINE PASTA parmesan cheese shavings and country ham	13,5
BACK OF COD PLANCHA-STYLE, vegetables tatin	15,0
RAVIOLI OF THE DAY FROM CARNIATO'S	14,5
BURGER FROM LES AFFRANCHIS bun, fried onions, chopped steak, old Cheddar cream, homemade french fries Extra smoked bacon 0,5 €	14,0
PORK RIB ancient mustard cream, homemade mashed potatoes	14,5

# PIZZAS

"Fait Maison"



FRESH CREAM

Extra arugula at 1 €

NORWEGIAN smoked salmon, mozzarella, shrimps, cream of chive	14,5
MONTAGNARDE diced bacon, potatoes, Reblochon, mozzarella	14,5

# PIZZAS

"Fait Maison"



TOMATO SAUCE  
Extra arugula at 1 €

MARGHERITA	mozzarella, black olives	10,0
REGINA	mozzarella, ham, mushrooms	11,5
CALZONE	mozzarella, ham, egg yolk, mushrooms	11,5
VEGETARIAN	mozzarella, zucchini, peppers, mushrooms, onions	11,0
4 CHEESES	mozzarella, goat, parmesan, gorgonzola cheeses	13,5
ORIENTAL	mozzarella, merguez, peppers, onions, egg, oregano	12,5
GOAT CHEESE HONEY	mozzarella, goat cheese, ham, onion, honey	13,0
4 SEASONS	mozzarella, black olives, mushrooms, artichoke heart, ham, peppers	12,5
CHICKEN	mozzarella, chicken, mushrooms, onions, peppers	12,5
CAMPIONE	mozzarella, minced steak, egg, onions	13,0

# CHEESES

CANTAL "ENTRE-DEUX"	5,0
SAINT-NECTAIRE FROM THE FARM	5,5
BLUE CHEESE FROM AUVERGNE	4,5
CROTTIN OF CHAVIGNOL	5,5
TRILOGY OF CHEESES OF BOUGNAT	8,0
Blue cheese from Auvergne, Cantal, Saint-Nectaire	

# DESSERTS

"Fait Maison"



UPSIDE-DOWN TATIN TART	apples, hazelnuts, vanilla ice cream	7,5
AUMONIERE	pastry with citrus fruits and its pastry cream with lime, Chantilly whipped cream	6,5
VANILLA CRÈME BRÛLÉE		6,0
BREAD PUDDING	scoop of vanilla ice cream	6,5
TRADITIONAL VERY CREAMY TIRAMISU		6,5
TRADITIONAL CHOCOLATE MOUSSE		5,0
CHOCOLATE BROWNIE	and its pecan nuts chips, scoop of vanilla ice cream	5,5
WHITE CHEESE	red fruits or honey coulis	4,0
GOURMET COFFEE		7,5
GOURMET TEA		8,5

# ICE CREAMS AND SORBETS

1 SCOOP TO CHOOSE FROM	2,0	
2 SCOOPS TO CHOOSE FROM	4,0	
3 SCOOPS TO CHOOSE FROM	6,0	
blackcurrant, lime, passion, peach, vanilla, coffee, chocolate, strawberry, rum-grape		
COLONEL	lime, 2 CL of vodka	7,0
DAME BLANCHE	vanilla, chocolate sauce, whipped cream	6,5
LIÉGEOIS CHOCOLATE OR COFFEE		6,5
THE ISLANDS CUP	rum-grape, 2 CL of rum, whipped cream	7,0

Net prices in € service included. CB from 10 €. The house doesn't accept checks.  
Some dishes may contain allergens. Ask the list.

# APERITIVES



RICARD, PASTIS 51 2 CL	4,0
MARTINI Red, White or Dry 5 CL	4,0
KIR SAUVIGNON 14 CL	4,5
KIR ROYAL 12 CL	8,5
PORTO Red, CAMPARI 5 CL	4,0
SALERS 5 CL	4,0
AMERICANO 8 CL	7,0
MARTINI GIN 6 CL	7,0

## SLATE BOARDS

CHARCUTERIE FROM MAS	13
dry sausage, country ham, country pâté, rillettes	
CHEESES Cantal Entre-Deux, crottin of "Chavignol" goat cheese,	12
Blue cheese from Auvergne, Brie de Meaux, farmhouse Saint-Nectaire	
THE CONVIVAL	15
dry sausage, crottin of "Chavignol" goat cheese, country ham,	
farmhouse Saint-Nectaire, country pâté, Cantal Entre-Deux	

## MINERAL WATERS

DURING A MEAL ONLY

VITTEL, PERRIER FINES BULLES 50 CL	4,4
VITTEL, PERRIER FINES BULLES 100 CL	6,0

## COLD DRINKS

COCA-COLA, COCA LIGHT, COCA ZERO 33 CL	4,1
PERRIER 33 CL	4,1
ICE TEA, ORANGINA, CIDER 25 CL	4,1
SCHWEPPE'S TONIC OR AGRUMES 25 CL	4,1
VITTEL 25 CL	4,1
RED BULL 25 CL	5,0
LEMONADE 25 CL	4,1
COLD MILK 25 CL	4,0
ICED COFFEE	4,5
ICED CAFÉ CRÈME	5,0
FRESH SQUEEZED FRUIT JUICE orange or lemon	4,5
extra syrup	0,3



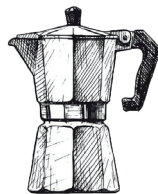
## JUICES

4,1

PALMYRA 25 CL
orange, pineapple, apple, cranberry, coconut milk, apricot, tomato, strawberry, grapefruit, lime, passion

# HOT DRINKS

ESPRESSO, DECAFFEINATED	2,3
ESPRESSO, DECAFFEINATED after 4 p.m.	2,7
DOUBLE ESPRESSO	4,5
NOISETTE COFFEE	2,4
NOISETTE COFFEE after 4 p.m.	2,9
HOT MILK	4,0
CAFÉ CRÈME, CHOCOLATE	4,1
CAPPUCCINO	5,0
VIENNESE COFFEE or CHOCOLATE	5,0



## TEAS – HERBAL TEAS

"COMPTOIR RICHARD" TEAS	4,0
Breakfast, Earl Grey, Green sencha, Green with mint, Ceylon	
HERBAL TEAS "COMPTOIR RICHARD"	4,0
verbena, verbena mint, linden, linden mint, chamomile	

## DIGESTIVES 4 CL



GET 27, GET 31, BAILEY'S	7,0
AMARETTO, COINTREAU	7,0
COGNAC Camus V.S Éléance	7,0
COGNAC Rémy Martin V.S.O.P	9,0
BAS-ARMAGNAC Château de Laubade Signature V.S	7,0
CALVADOS Coquerel Fine	7,0
VIEILLE PRUNE de Souillac	9,0
POIRE WILLIAMS Grande Réserve, Miclo	8,0
MIRABELLE Grande Réserve, Miclo	8,0

# WINES



## RED

CÔTES DU RHÔNE Les Trois Garçons AOC	4,5	7,5	14,5	22,0	
GRAVES Château Pouyanne AOC	5,2	8,5	16,5	24,0	
BORDEAUX Château Gantonnet AOC	4,8	7,8	15,0	22,0	
CÔTES DE BOURG Hipster de Barbe AOC	5,2	8,5	16,5	24,0	
BROUILLY Château des Tours AOC	5,7	9,5	18,5	27,0	52,0
BOURGOGNE AOC					39,0
Hautes Côtes de Nuits, Domaine Cornu					
SAINT-ESTÈPHE Château Haut Baradieu AOC					57,0

## WHITE

SAUVIGNON IGP	4,5	7,5	14,5	22,0	42,0
Côtes de Gascogne 'Les Fumées Blanches'					
POUILLY FUMÉ AOC	6,5	11,0	21,0	33,0	
Domaine La Grappe d'or Michel Girault					
SANCERRE AOC	6,5	11,0	21,0	33,0	
Domaine Les Beaux Regards Michel Girault					
ARGENTINE AOC	4,8	7,8	15,0	22,0	
Fantelli, Chardonnay-Torrentes					
ALSACE AOC Sylvaner Hans Schaeffer	4,5	7,5	14,5	22,0	

## ROSE

IGP MÉDITERRANÉE	4,5	7,5	14,5	22,0	42,0
Demoiselle Sans-Gêne					
CÔTEAUX D'AIX AOC	5,0	8,0	15,5	24,0	
Saint Julien Des Vignes					

*Pitchers are solely served during the course of a meal.*

# CHAMPAGNES

PH. GONET 'Grande Réserve'		12 CL 8,0		75 CL 49,0
FRANCK BONVILLE GRAND CRU AVIZE 'Blanc de Blancs'				62,0

# HAPPY HOUR

16H00 - 20H00

