

RESTAURANT & MARKET



ENJOY YOUR MEAL

- OUR DRINKS -

SOFTS

Water syrup	2,50€
Coke, Coke Zero 33cl	3,50€
Badoit Rouge 33cl	3,50€
Lemonade	3,50€
Ice Tea 25cl	3,50€
Extra syrup	0,50€
grenadine, mint, lemon, peach, orgeat	

ALAIN MILLIAT'S JUICES 20cl

Bergeron's apricot nectar	4,50€
Pear williams nectar	4,50€
Sengana's strawberry nectar	5€
Pineapple juice	5€

WATERS

Evian, Badoit 1L	6€
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BEERS BOTTLE

Heineken 25cl	3,50€
Heineken with syrup	4€
Blond Vendale 33cl	5€
White Vendale 33cl	5,50€

VIRGIN COCKTAILS

Virgin cocktail	6€
Virgin mojito	8€

COCKTAILS

Mojito	10€
Royal mojito	12€

ALCOHOLS

Ricard / Mauresque	3,50€
Kir blackberry or blackcurrent	4,50€
White Martini, red Martini 6cl	5€
Gin / Rhum / Whisky / Vodka 4cl	8€
Kir Royal	11€

DIGESTIVES

Bailey's 4cl	Ireland	8€
Yuzu liquor 4cl	Japan	8€
Mint liquor 6cl	France	8€
Pear liquor 4cl	France	9€

WHISKYS 4cl

Jack Daniel's	Usa	9€
Tottori 3 years	Japan	12€

RUMS 4cl

Arranged rum	Réunion	8€
Diplomatico	Venezuela	12€
Dzama	Madagascar	12,50€
Black Smoke	Caraïbes	13€

Zaka	Panama	14€
Zacapa Soléra	Guatemala	14€
Kuna	Belize	15€

Jm Xo	Martinique	16€
Zacapa Xo	Guatemala	20€
A.H Riise 30ans	Virgin Islands	25€

MENU

Discovering Wagyu

140€ per person

Amuse-bouche and its glass of Champagne

3/7

Starter

Breaded beef tataki,
with asian condiments, coconut milk espuma and soy vinaigrette

1/6/7/8/11

Dishes

Japan sirloin steak 180gr
Asparagus deglazed with soy, wasabi mashed potatoes 6
or

Wagyu Tomahawk 1,2kg for 2 persons
Asparagus deglazed with soy, wasabi mashed potatoes 6

Dessert

Japanese sweetness with yuzu liquor
Yuzu cream, matcha shortbread, meringue and candied kumquat

1/3/7/8

MENU

The numbers correspond to the allergens

OUR STARTERS

Decomstructured pissaladière <small>1/5/7/10</small>	15€
. Flamed red mullet, tomato tart, chermoula sauce	
Scallops carpaccio in his shell <small>1/14</small>	19€
. Raddish and lemon pearls, xeres tile and pomegranate dressing	
Comté* lollipop, mild spicy mayonnaise <small>1/3/10</small>	2 pieces 8€ 4 pieces 15€ 8 pieces 28€
Breaded Australian Wagyu beef tataki, with asian condiments <small>1/6/7/8/11</small>	30€
. Coconut milk espuma and soy vinaigrette	

OUR BOARDS TO SHARE

3 aged cheese board <small>7/8</small>	12,50€
Board txistorra thin grilled beef sausage 300gr	18€
Truffled ham and Pata Negra ham board	20€
7 aged cheese board <small>7/8</small>	26€
Coup de Coeur board <small>1/2/7/8/14</small>	39€
. Txistorra, 2 lollipops, delicatessen, aged cheese	

- OUR BEEFS IN CAVE -

OUR MATURED PRIME RIB (for 1 or 2 persons)

. Simmental prime rib 1kg	59€
. Aubrac prime rib 1kg	78€
. Salers prime rib 1kg	85€
. Sashi prime rib 1kg	132€
. Blonde de Galice prime rib 1kg	150€

OUR MATURED TOMAHAWKS (for 1 or 2 persons)

. Black Angus Tomahawk 1,2kg	139€
. Graded Wagyu Tomahawk 1,2kg	198€

OUR BEEFS

. Simmental ribeye 300gr	27€
. Simmental beef filet 250gr	31€
. Picanha Angus beef 300gr	36€
. Chuck flap 250gr	63€
. Txistorra, candied red peppers 500gr	28€

OUR WAGYU'S BEEFS

. Wagyu sirloin 200gr	Australia	46,80€
. Wagyu sirloin 200gr	Japan	108€

All our meats are served with french fries or ratatouille

OUR MEAT

- . Bull rib about 350gr 24€
- . Grilled iberian pork pluma 250gr 30€
- Oriental burger ^{1/3/7} France 20€
- . Kefta, onion compote, white dressing, sweet potatoes with ewe cheese and wild garlic*

OUR FISHE

- Stuffed squid with ratatouille ^{2/7/8/14} 24€
- . Mashed potatoes with hazelnutt and scallop coral emulsion

THE ESSENTIAL

- Linguines with truffles and burratina* ^{1/3/7} 27€

OUR SAUCES

Bluecheese ^{1/7}, pepper ^{1/7}, grand veneur ^{1/7}, chermoula

OUR SIDES

- French fries, vegetables, mashed potatoes ⁷, salad ¹⁰, linguines ³ 4€
- Sweet potatoes with ewe cheese and wild garlic* ¹ 5€
- Mashed potatoes with truffles ⁷, Linguines with truffles ^{1/3/7} 7€

OUR KID DISH (maximum 11 years old) 10€

Steak with french fries, mashed potatoes ⁷ or linguines ^{1/3/6/7/10}

OUR CHEESE

3 aged cheeses and red fruit compote plate <small>7/8</small>	12,50€
7 aged cheeses and red fruit compote plate <small>7/8</small>	26€

OUR DESSERTS

Two scoops of ice cream <small>1/3/6/4/7/8</small>	6€
. Vanilla, lemon, gianduja, coconut, chesnut	
Vodka and lemon sorbet <small>1/3/6/4/7/8</small>	9€
French toast, caramel and vanilla ice cream <small>1/3/6/4/7/8</small>	10€
Chocolate éclair <small>1/3/4/6/7/8</small>	10€
Macarons <small>3/7/8</small>	10€
. Vanilla and red fruits chibouste cream, lemon and basilic sorbet	
1000 feuilles chestnut cream <small>1/3/4/6/7/8</small>	10€
Gourmet coffee / deca <small>1/3/7/8</small>	13,60€
. Assortment of dessert	
Gourmet Noisette <small>1/3/7/8</small>	13,80€
. Assortment of dessert	
Gourmet tea / verbena <small>1/3/7/8</small>	14,50€
. Assortment of dessert	
Japanese sweetness with yuzu liquor <small>1/3/7/8</small>	15€
. Yuzu cream, matcha shortbread, meringue and candied kumquat	

OUR HOT DRINKS

Espresso, deca	2,20€
Noisette, coffee with milk	2,40€
Green tea Sencha, verbena	3€

Chef Kevin Pereira

THE ALLERGENS

1 : Glutens

2 : Shellfish

3 : Eggs

4 : Peanuts

5 : Fishes

6 : Soy

7 : Lactose

8 : Nuts

9 : Celeri

10 : Mustard

11: Sesame

12 : Sulfites

13 : Lupines

14 : Molluscs

comté* (raw cow's milk)

parmesan* (raw cow's milk)

burratina* (pasteurized cow's milk)

sheep cheese and wid garlic* (pasteurized sheep's milk)

Prices in euro including all taxes with services.