

With your Aperitif...to share or not...

Homemade country paté (Gluten free without bread) 14 €

Our famous home-made country pâté — rustic, flavorful and heartwarming.

Chicken Spring Rolls 16 €

Four crispies chicken spring rolls with a light sweet sauce and fresh roman salad.

Zucchini Flower Fritters 18 €

Crispy zucchini flowers fritters with a mild herb-infused Provencal sauce

Iberian Chorizo Croquetas 18 €

Melting croquettes with bold chorizo flavor and a subtly spicy mayonnaise

Mediterranean Vegetable Tempura 20 €

Crispy vegetables tempura with Tzatziki cream sauce.

Two Salomn Rillettes (Maison Gayrard) 21 €

Duo of fines smoked salmon and salmon spread — served with toasted croutons.

Garlic & Parsley squid bites 24 €

Tender deep-fried squid bites with garlic and parsley seasoning and homemade aioli on the side.

Charcuterie & cheese Board (Gluten free without bread) 30 €

A generous selection of fine cured meats and matured cheeses — perfect to start your meal.

French bruschetta

Maximoise Pissaladière 15 €

Country bread bruschetta, onion, olive oil, anchovies, olives

Sandwich Club 16 €

Slices of white bread, tender chicken, roman lettuce, mayonnaise, sun-dried tomatoes, hard-boiled egg

Italian bruschetta 18 €

Country bread bruschetta, tomato sauce, parma ham, rocket salad, mozzarella, pesto

Croque bruschetta 20 €

Country bread, ham, comté cheese, béchamel sauce and gratin cheese.

Salads

- Fresh Quinoa** (Gluten free) 18 €
Shredded salad, quinoa with raw vegetables, vinaigrettes and citrus supremes
- Mado Salad** (Gluten free) 21 €
Salad, hard-boiled egg, anchovies, tuna, olives, potatoes, candied peppers, tomatoes, red onions, cucumbers, radishes, broad beans
- Revisited Caesar salad** 21 €
Salad, crispy chicken, croutons, tomatoes, parmesan shavings, anchovy Caesar sauce, egg
- Revisited Salmon Caesar salad** 22 €
Salad, gravlax salmon, croutons, tomatoes, parmesan shavings, anchovy Caesar sauce, egg

Bowls

- Végi Bowl** (Gluten free without sauce) 20 €
Japanese sushi rice, radish, beansprouts, cucumber, avocado, cherry tomatoes, green soybeans, marinated red cabbage, fried onions
- Chicken Bowl** 21 €
Japanese Sushi Rice, crispy chicken, beansprouts, cucumber, avocado, cherry tomatoes, green soybeans, marinated red cabbage, fried onions
- Sashimi Bowl** (Gluten free without sauce) 24 €
Japanese sushi rice, Gravlax salmon, beansprouts, cucumber, avocado, cherry tomatoes, green soybeans, marinated red cabbage, fried onions

Meats

- French Chicken Fillet** 26 €
Chicken fillet, served with roasted Agata potatoes and morel sauce
- Confit Beef Tournedos Style** 28 €
Confit beef tournedos style, rich red wine jus, served with roasted Agata potatoes
(Sans gluten / Gluten free)
- Veal Piccata Milanese Style** 29 €
Veal escalopes Milanese style served with linguini, tomato sauce and pesto

Cold Sauces 3 €

Virgin olive oil sauce, aioli sauce, tzatziki sauce, sriracha mayonnaise, mango curry mayonnaise

Hot Sauces 4 €

Black pepper sauce, Roquefort sauce, Provençal sauce, champagne sauce, morel sauce

Burgers

Tandoori Burger 23 €

Crispy chicken burger with homemade tandoori spices, mango curry mayo, fresh lettuce and tomatoes. Served with fries.

Cheese Burger 24 €

Home-made burger, salad, tomatoes, cheddar cheese, home-made sauce served with french fries

Gluten Free Cheese Burger 27 €

Home-made burger gluten free, with sesame seeds, salad, tomatoes, cheddar cheese, home-made sauce served with french fries

(Sans gluten / Gluten free)

Gambas Burger 28 €

Home-made burger, crispy steak with prawns and crab, sriracha mayonnaise, salad, tomatoes, served with french fries

Please note that we do not accept checks. Our prices include service.

Please let us know if you have any food allergies or intolerances. An allergen list is available in our establishment.

Fishes

Hake Fillet Gratin with Aioli (Gluten free) 26 €

Hake fillet gratinated with homemade aioli, served with Provençal tomato sauce and roasted « Agata » potatoes.

Sea Bream Fillet (Gluten free) 29 €

Fillet of sea bream with a virgin tomato sauce, medley of flavors, crumbled feta cheese, and homemade ratatouille.

John Dory Fillet 30 €

John Dory fillet au gratin with champagne sauce and wild rice — delicate, creamy and festive.

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Woks

Vegetarian Wok 22 €

Vegetable stir fry noodles (Mixed veg, peanuts, beansprouts, soy sauce)

Chicken Wok 24 €

Chicken stir fry noodles (Mixed veg, nuts, beansprouts, soy sauce)

Shrimp Wok 24 €

Prawns stir fry noodles (Mixed veg, nuts, beansprouts, soy sauce)

Children Menu's (-12 ans)



13 €

Beef Patty or Fish & chips or CheeseBurger or Crispy Chicken
(With fries or pasta or ratatouille or rice)
and
1 ice cream or apple compote or yogurt

Carpaccios with french fries

Smoked Beef Carpaccio

24 €

Raw French beef carpaccio smoked with beech wood, olive oil, tomatoes, pesto, parmesan shavings served with french fries

Octopus Carpaccio (Gluten free)

24 €

Octopus carpaccio, dill, citrus dressing, cherry tomatoes, rocket sprouts served with french fries

Les Tartares avec frites

Salmon & Avocado Tartare (Gluten free)

25 €

Salmon tartare (raw), avocado, home-made dressing, herbs served with french fries

Raw home made steak tartare (Gluten free)

25 €

Raw Home-made steak tartare, with ketchup, tabasco, onion, egg, capers, mustard and Worcester sauce served with french fries

Italian Raw home made steak tartare

26 €

Raw Home-made steak tartare, pesto and parmesan shavings, tabasco, onion, capers, mustard and Worcester sauce served with french fries

Alcohol abuse is dangerous for health, consume with moderation. Sale to minors prohibited.

Les Desserts

Chocolate mousse (Gluten free)	8 €
Tiramisu (With alcool)	8 €
Tart of the day	9 €
Gluten free Chocolate Cake Chocolate cake gluten free strawberry sorbet	10 €
Pineapple carpaccio & Lemon sorbet (Gluten free)	11 €
Pineapple carpaccio and lemon sorbet	
Fresh Fruit Salad (Gluten free)	12 €
Strawberry Pavlova	12 €
Rhum Baba (Kouglof style)	12 €
Gourmet Coffee Deserts samplers served with at choice with hot beverage	13€

Ice cream & sorbets

Cup : 1 Scoop : 3 € ou 2 Scoops : 5,5 € ou 3 Scoops : 8 € (sup chantilly 2€)

Crèmes glacées : (Gluten free)

Chocolate, Vanilla, Coffee, Caramel, Coconut, Rhum-Raisins, Mint with chocolate chips, Pistachio

Sorbets : (Gluten free) Lemon, Pineapple, Peach, Apricot, Strawberry

Ice cream Specials

Coffee or Chocolat Liegeois	11 €
Coffee ice cream or Chocolate ice cream, hot chocolate or hot coffee and whipped cream	
White Lady	11 €
Vanilla Ice cream, hot chocolate and whipped cream	
Split Banana	12 €
Banana pieces, Vanilla and chocolate ice cream, strawberry sorbet, whipped cream, hot chocolate sauce	
Melba Strawberry	12 €
Strawberry pieces, strawberry sorbet and whipped cream	
Mentheuse	12 €
Strawberry ice cream, chocolate ice cream, mint cream	
Pulpeuse	12 €
Peach and pineapple ice creams, lemon liqueur	
Croqueuse	12 €
Salted caramel and vanilla ice creams, apple liqueur	