



## SALADS

La paimpolaise: coco de Paimpol beans cooked with tomatoes and piquillos, red onions slices, fresh herbs and Lonzo 16€

Back from holidays: potato and poached hake with white wine, zucchinis, fresh herbs and home-made mayonnaise and yogurt sauce, fresh lemon juice 18€

The Caesar: breaded chicken "Jaune des Landes" filet, capers, eggs, bacon, home-made sauce with anchovies and Parmigiano Reggiano 17€\*

« La dolce vita »: heirloom tomatoes carpaccio & Mozzarella Di Bufala DOP, pineapple and basil dressing 16€

The classic Noir de Bigorre (bacon) onion and Beaufort quiche 12€\*

## SNACKS

Home-made caponata: slow-cooked eggplant, onions, tomatoes and celery, pine nuts, raisins and capers 11€

Home-made chicken rillettes topped with duck fat and vegetables pickles 12€

## APÉRO TIME

French regional Charcuterie board or French regional Cheeses board 17€\* (planche mixte 19€\*)

Our best references of cheese or charcuterie 27€ (planche mixte 29€\*)

Cheese : bleu de Termignon, truffled Pecorino, Beaufort & Roquefort

Delicatessen : Matured Entrecôte, Noir de Bigorre ham, chorizo Iberico & truffled saucisson

Pata negra ham plate by Cinco Jotas 15€

Home-marinated fresh salmon 15€ (+ vodka shot by Distillerie de Paris 4cl +5€)

## PERFECT MATCH

White wine by the glass (Bourgogne Aligoté Domaine de Montille) & preserved sardines with olive oil and lemon, Conserverie La Belle-Îloise 10€

Rosé wine by the Glass (Lubéron Rosé, Domaine de Fontenille) & chickpeas cream L'Épicurien x Maison Plisson 10€

Red wine by the glass (Chinon, Domaine Grosbois) & country pork terrine by Barthouil 10€\*

Red wine by the glass (Margaux 2010, Maquis de Mons) & with truffled artichoke cream L'Épicurien x Maison Plisson 18€

## DESSERTS

The full chocolate 9€

Poached yellow peach biscuit breton soaked in vanilla, & mascarpone vanilla 7€

Fontainebleau (whipped cream + white cheese) roasted figs with honey and nuts 9€

Rice pudding or our must-try caramel and caramelized nuts 7€

Home-made « brioche perdue » and mirabelle plum cooked with salted butter 9€

Assiette d'Ossau Iraty, compotée de tomates et de fenouil 8€

**PSSST, DID YOU KNOW? ALL OUR DISHES ARE HOMEMADE WITH FRESH & RAW PRODUCTS**

**\* Contains pork  
• Prices our VAT & service included  
• Our meat is all from France**

