



Breakfast

Week day from 7am to 10.30am & week-end from 7.30am to 11am

Formule Express - 12 euros

A Bread and Viennese Pastries Selection
A Fresh Juice (Orange, Lemon, Grapefruit, Green Apple)
A Hot Drink (except slow Coffee)

Le Buffet - 25 euros

Selection of fresh, sweet & salted seasonal product
Eggs of your choice (Omelette, Scramble, Soft boiled egg...) serve plain or with a side dish
(Mushroom, Cheese, Ham, Bacon, Parsley)
Fresh Juice (Orange, Lemon, Grapefruit, Green Apple)
Hot drink

A la carte

Fresh Juice : Orange, Lemon, Grapefruit, Green Apple - 7 euros
Seasonal Fresh Fruits selection - 7 euros
Homemade Granola - 8 euros
Bread & Viennese Pastry selection - 4 euros
Homemade Cake - 4 euros
Avocado Toast - 9 euros
Eggs Dish: Scramble, omelette, Soft boiled egg or fried egg, poched egg - 9 euros
Choice of a Side: Mushroom, Cheese, Ham, Bacon, Parsley, tomato

Nos boissons Chaudes

Expresso ou Allongé - 4 euros
Double expresso ou Americano - 6 euros
Macchiato ou Cortado - 5 euros
Cappuccino ou Latte ou Flat white - 6 euros
Supplément lait végétal : Amande, Soja - 1 euro

Mocaccino - 6 euros
Chocolat Chaud - 6 euros
Sélection de Thé Dammann - 6 euros
Camomille ou Verveine - 6 euros

Prix nets service inclus & TVA incluse a 10% sur la nourriture et les boissons non alcoolisées.

TVA incluse a 20% sur les boissons alcoolisées

Une liste des allergènes est disponible auprès de nos équipes



LUNCH

From 12pm to 2h30pm, from Monday to Friday

TAPAS

Panisse fries - 7€

Focaccio & homemade tapenade - 12€

San Daniele - 19€

OUR CLASSICS

Caesar Salad - 19€

Tomatoes, burrata, Kalamata olives, honey & thyme - 19€

Burger Bréguet - 19€

STARTER - MAIN COURSE OR MAIN COURSE - DESSERT - 25€

STARTER - MAIN COURSE - DESSERT - 30€

(EXCEPT OUR CLASSICS)

TO START - 12€

Fennel Salad, squid, confit lemon & dill

Cucumber salad, peppermint, figs & stracciatella

Thin Tomato pie & poached egg

TO FOLLOW - 18€

Gnocchi, mushrooms, basil cream and parmesan cheese

Pollack fillet, coco de paimpol, pistou sauce

Roasted duck filet, mushrooms, damson

TO FINISH - 10€

Ripened cheese selection - 12€

Blackberries, frozen yogurt & scrambled biscuit

Baba au rhum, citrus and passion fruits

Thin figs tart

SELECTION DU SOMMELIER

Rouge : IGP Aveyron « Mauvais Temps », Nicolas Carmarans - 8€

Blanc : Petit Chablis, L & C Poitout, 2018 - 8€



Dîner

From Sunday to Thursday 7p.m until 10.30pm; Friday and Saturday until 11p.m

TAPAS

Panisse fries - 7€

Focaccio & homemade tapenade - 12€

San Daniele - 19€

OUR CLASSICS

Caesar Salad - 19€

Tomatoes, burrata, Kalamata Olives, honey & thyme - 19€

Burger Bréguet - 19€

TO START

Grilled squid, humous, sumac & pine nuts - 15€

Artichoke salad with barley, fig & grilled halloumi- 14€

Veal tartar, combawa, parmesan & tarragon - 16€

TO FOLLOW

Monkfish, favouilles, potatoes, fennel & tomatoes - 24€

Confit Lamb shoulder, Bulgur - 22€

Homemade linguine, eggplant, tomato & basil - 20€

TO SHARE

XXL Beef Rib, homemade French fries & vegetables - 68€

TO FINISH

Ripened cheese selection - 12€

Blackberries, frozen yogurt & scrambled biscuit - 10€

Chocolate mousse, hazelnuts praline, raspberry sorbet - 10€

Baba au rhum, citrus & passion fruits - 10€



OUR BRUNCH

Every Sunday from 12 pm to 3pm

The restaurant welcomes you for an exceptional brunch buffet around
Mediterranean flavors

A gourmet walk in the heart of seasonal cuisine
Our offer is accompanied by hot drinks & fresh juices, selection of pastries &
bread

Selection of starters, main courses & dessert based on seasonal products

€ 39.00 Per person, excluding alcoholic drinks & soft drinks
€ 24.00 For children up to 12 years old, free up to 4 years old

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TVA incluse à 20% sur les boissons alcoolisées

Une liste des allergènes est disponible auprès de nos équipes