

For the End

Crème brûlée 8,50€

Lemon cheesecake, with vanilla Chantilly 8,50€

Chocolate Fondant with hazelnuts 8,50€

Selection of refined cheeses 16,50€



A DIGESTIVE TO END YOUR DINNER

Bestseller : Génépi des pères Chartreux 9,50€

Chartreuse verte ou jaune 14,50€

Limoncello - Gets 27 - Amaretto - Rhum Bumbu - Poire
williams (distillerie Mette) 9,50€



COFFE AND HOT DRINKS

Expresso, Coffee Lab Costadoro 2,50 € Café Latte 4,50€

Infusion herbes fraîches au choix 4,50 €

(Tilleul - Rosemary - Pepper Mint - Verveine - Soucis)

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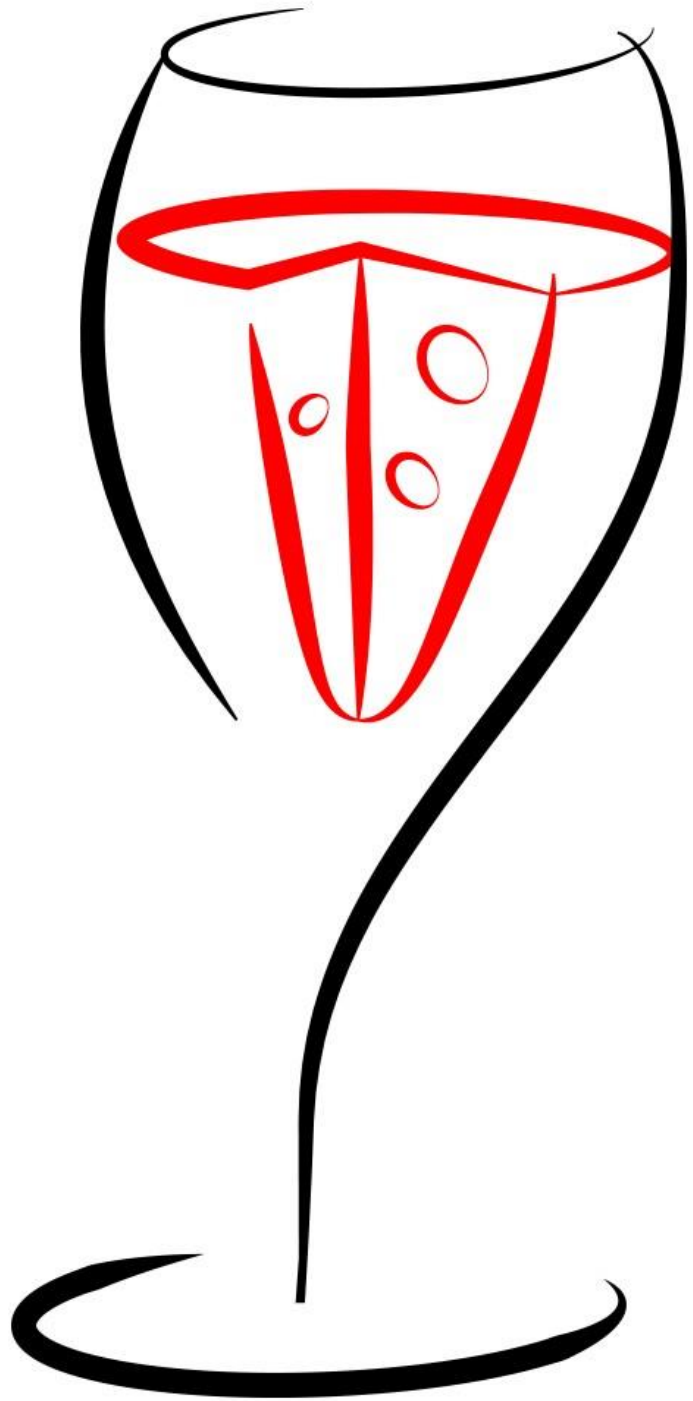
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⌘ Quand les choses ont le goût de ce qu'elles sont !

To Start

Homemade Porc and red wine Terrine 14,50€

Camembert cheese croquet
Confit onions and Hazelnuts **14,50€**

Snails in parsley and garlic butter With hazelnuts 15,00€

Brie filled with porcini mushroom **13,50€**

**Caramelized Foie Gras from Gers, pickled onion,
Toasted bread and mesclun salad from Nice 17,00€**

Selection of refined cheeses,
served with homemade bread **16,50€**

**Thinly sliced charcuterie board,
Served with homemade bread 18,50€**

**Thinly sliced Andouille from Guémené and
Andouille de Vire 16,50€**

To continue

Mont d'or cheese for two people Served with roasted potatoes
and charcuterie board **27,50€/pers.**

Tartiflette, (potatoes, pork belly, onions, cream, reblochon
cheese), Served with salad from the Hills of Nice **23,50€**

Baked Camembert With Hazelnuts, Calvados, Apples and
Honey, Served with roasted potatoes,
Salad from the Hills of Nice **23,50€**

Classic Fondue of aged Comté and Morbier cheese

(Min. 2 pers.) **24,50 €/pers.**

Supp. Truffe oil **4,00€/pers**

Supp. Porcini mushroom **3,00€/pers**

Supp. Morells mushroom **9,00€/pers**

Raclette Charcuterie board and roasted new potatoes

(min 2 pers/200g pers) **28,50€/pers**

Supp. cheese **14,00€**

Unlimited buffet of cheeses **35,00€/pers**