

Starters

Burrata & Heirloom tomato (V)

basil, olive oil, raspberry vinegar, aged balsamic

LBP 34,000

Goat cheese salad "Tatin style" (N, V)

chargrilled vegetables, Xeres vinaigrette

LBP 27,000

Peach & blue cheese (P, N)

rucula, walnuts, prosciutto, orange dressing

LBP 28,000

Sandwiches, burgers & main courses

Croque Monsieur (P)

ham, cheese, pain de mie brioche, mesclun

LBP 25,000

Gourmet burger

angus beef, truffle aioli, Cheddar, Shimeji mushrooms

LBP 32,000

Classic club (P)

toasted bread, grilled chicken, boiled eggs,
tomato, pork bacon

LBP 28,000

Steak frites

Australian rib-eye beef, bistro fries, pepper sauce

LBP 55,000

Desserts

Crème brûlée à la vanille de Tahiti (N)

Brittany cookies

LBP 14,000

Craquant chocolat (N)

flourless biscuit, caramelized banana

LBP 14,000

Profiterole (N)

vanilla ice cream, hot chocolate

LBP 14,000

Macarons du chef (N)

LBP 14,000

Prices are in LBP inclusive of VAT

(V) vegetarian | **(N)** contains nuts
(A) contains alcohol | **(P)** contains pork

*We understand the danger to those with severe allergies.
Please speak to our restaurant manager for further advice.*