

# for the early birds

### pour les lève-tôt

TUESDAY-FRIDAY TILL 11.00 SAMDAY-SUNDAY TILL 15.00

<b>simple breakfast</b> a/d/e croissant, baguette, rustical bread, jam, honey, butter	14 <u>ºº</u>
<b>full breakfast</b> a/d/e croissant, baguette, rustical bread, jam, honey, butter, cheese, ham	<b>28</b> <u>⁰</u>
<b>tête</b> <sup>à</sup> <b>tête breakfast</b> <sub>a/b/c/d/e</sub> fo croissant, baguette, rustical bread, jam, honey, butter cheese, ham, salmon, scrambeld eggs with bacon, organic yoghurt with seasonal fruits and cereals	r 2 pers. 68 <sup>00</sup>
with 2 mimosa glasses 85 <sup>m</sup> champagne, and fresch orange juice	
<b>viennoiseries</b> a/d/e butter croissant, chocolate croissant, and brioche	3 <u>50</u> -4 <u>50</u>
organic yoghurt <sup>with</sup> seasonal fruits/cerea	ls a/d/e 12 <u>00</u>
french toast with apples and caramel a/b/d	<b>19</b> <u>⁰</u>
french toast with apples and caramel a/b/d scrambled eggs/with bacon b/d	
·	<u>19ºº</u>
scrambled eggs / with bacon b/d croissant gourmand a/b/d/e croissant with poached egg, spinach leaves, bacon,	19 <u>00</u> 13 <u>00</u> /16 <u>00</u> 20 <u>00</u> <sub>b/c</sub> 22 <u>00</u>

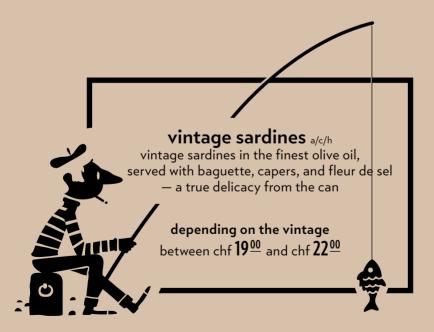
### meat and eggs: switzerland / salmon: scotland

allergen key: a/cereals containing gluten, b/eggs, c/fish, d/milk (lactose), e/nuts, f/celery, g/mustard, h/sesame, i/sulphites

# for the aperitif pour l'apéro

TUESDAY-FRIDAY 14.00-18.00 SATURDAY FROM 15.00

montmartre plate d/e a selection of french cheese, row ham, and dry sausage served with baguette	per pers. 18 <u>00</u>
smoked salmon plate with horseradish a/c served with toasted baguette	/d <b>19</b> <u>00</u>
<b>duck rillettes</b> a potted duck — slowly cooked in the oven in the tradition	18 <u>00</u> nal way
marinated green olives 🛛	6 <u>00</u>
salty <sup>and</sup> spicy nuts <sub>b/e</sub> paprika-cashew-almond mix	5 <u>00</u>



meat: switzerland / duck and sardines: france / salmon: scotland

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# lunch déjeuner

#### TUESDAY-FRIDAY AB 11.30

<b>goat's cheese salad</b> <sub>a/d/e</sub> salad with samosa-style baked goats cheese topped with walnuts, hazelnuts, apricots and figs	25 <u>00</u>
<b>croque-madame</b> <sub>a/b/d/e/g</sub> according to jérémy's style — rustical bread, ham, cheese, and fried egg served with a green salad	<b>26</b> <u>00</u>
asparagus and morel clafoutis b/d white and green asparagus gratin with morels, served with a small garden salad	27 <u>00</u>
mushroom stuffed chicken breast b/d served with carrots, green peas, potatoes, and artichokes	<b>29</b> <u>00</u>
red mullet fillets escabeche c/d served with tomato sauce, mashed potatoes, and black olives	<b>32</b> <u>00</u>
<b>beef tartare</b> g tenderised beef tartare with toasted baguette, and garden salad	<b>36</b> <u>00</u>
with cognac i +4ºº	

meat and eggs: switzerland / red mullet: island

### dinner dîner

#### TUESDAY-SATURDAY 18.00-21.30

### STARTERS

<b>sea bream tartar</b> c sea bream tartar with orange and lemon fillets and chilli	<b>19</b> <u>00</u>
white asparagus with cured ham b served with hollandaise sauce	18 <u>°</u>
<b>goat's cheese salad</b> <sub>a/d/e</sub> salad with samosa-style baked goats cheese topped with walnuts, hazelnuts, apricots and figs	16 <u>°</u>
pea cream soup <sup>with</sup> mint d	12 <u>ºº</u>
MAIN COURSE red mullet fillets escabeche c/d served with tomato sauce, mashed potatoes, and black olives	<b>32</b> <u>00</u>
mushroom stuffed chicken breast b/d served with carrots, green peas, potatoes, and artichokes	<b>29</b> <u>00</u>
asparagus and morel clafoutis b/d white and green asparagus gratin with morels, served with a small garden salad	27 <u>00</u>
<b>beef tartare</b> g tenderised beef tartare with toasted baguette, and garden salad	<b>36</b> <u>00</u>
• 4 4 00	

with cognac i +4<sup>00</sup>

meat and eggs: switzerland / sea bream: greece / red mullet: island

allergen key: a/cereals containing gluten, b/eggs, c/fish, d/milk (lactose), e/nuts, f/celery, g/mustard, h/sesame, i/sulphites

### sweet treats all homemade

lemon tart a/b/d/e	9 <u>50</u>
cheesecake a/b/d/e	<u>950</u>
crème brûlée flavoured with pistachio b/d/e/gluten free	<u>950</u>
chocolate cake b/d/e/gluten free	<u>950</u>
<b>café vanille</b> b/d double espresso with vanilla ice cream	<u>900</u>

#### TUESDAY-SATURDAY FROM 18.00

cheese plate a	<b>16</b> <u>00</u>
a selection of french cheese served with	
baguette, and rustical bread	

eggs: switzerland