

ALL STARS

SALADE CÉSAR POULET

Romaine, œufs durs, poulet, tomates confites, croûtons dorés, copeaux de parmesan, anchois

GRATINÉE À L'OIGNON

Émincé d'oignons caramélisés cuits au bouillon de légumes, croûtons, emmental

PIZZA MARGHERITA

Pulpe de tomate, mozzarella

CLUB SANDWICH

Pain complet, blanc de dinde, sucrine, œufs, tomates, mayonnaise, bacon, frites & salade

RIGATONI

Bio, au pesto rouge

PIZZA 4 FROMAGES

Pulpe de tomate, mozzarella, emmental, cheddar, fourme d'Ambert

FISH & CHIPS

SMASH JANGLE BURGER BACON

2 steaks 90 gr smashés, bacon, tomates, cheddar, cornichons malossol, frites & salade

RIBS DE PORC

Confits et laqués aux épices chaudes - frites

ENTRÉES

SAUMON FUMÉ

Crème aux herbettes, pain doré

12€

CARPACCIO DE BOEUF

Black Angus, parmesan, aromates & condiments

12€

PLATS

ESPADON RÔTI

Mousseline de patate douce, vierge exotique

19€

FAUX FILET DE BOEUF

Hauts-de-France, frites & sauce béarnaise

24€



Plat Végétarien



Produits Locaux (en provenance des Hauts-de-France, d'Ile de France et de Seine et Marne)

DESSERTS

DAME BLANCHE

Glace vanille, sauce chocolat et chantilly

9€

BRIOCHE PERDUE

Caramel, Chantilly & glace vanille

9€

CRÈME BRULÉE

A la fève de tonka

9€

KIDS MENU

PLAT + DESSERT

Steack haché OU fish & chips
Servi avec Frites / piperade de légumes

Boule de glace vanille et chantilly

11€

ALL STARS

CEASAR SALAD WITH CHICKEN



Romaine, hard-boiled eggs, chicken, candied tomatoes, golden croutons, Parmesan shavings, anchovies

GRATINATED ONION SOUP



Sliced caramelized onions cooked in vegetable stock, croutons, emmental

PIZZA MARGHERITA



Tomato pulp, mozzarella

CLUB SANDWICH

Wholewheat bread, turkey breast, sucrine, eggs, tomatoes, mayonnaise, bacon, french fries & salad

RIGATONI



Organic pasta, pesto rosso

4 CHEESES PIZZA



Tomato pulp, mozzarella, emmental, cheddar, Fourme d'Ambert

FISH & CHIPS

SMASH JANGLE BURGER BACON

2 smashed steaks 90 g, bacon, tomatoes, cheddar, malossol pickles - french fries & salad

PORK RIBS



Slow-cooked and glazed with hot spices - French fries

STARTERS

SMOKED SALMON

Creamy herb sauce, golden-brown toast

CARPACCIO

Black Angus beef, parmesan, fresh herbs & house condiments

MAIN COURSES

ROASTED SWORDFISH

Sweet popatoes mousseline, exotic vierge sauce

BEEF SIRLOIN STEAK

Hauts-de-France Origin, French Fries & Béarnaise Sauce



Vegetarian Meal



Local products (sourced from Hauts-de-France, Île-de-France, and Seine-et-Marne)

DESSERTS

DAME BLANCHE

Vanilla ice cream, chocolate sauce and cream chantilly

FRENCH TOASTED BRIOCHE

Caramel, Chantilly cream & vanilla ice cream

CRÈME BRULÉE

Infused with Tonka Bean

KIDS MENU

MAIN + DESSERT

Minced beef steak OR fish & chips
Served with fries / sun-vegetable piperade

Scoop of vanilla ice cream and
whipped cream