

- À LA CARTE -

LES ENTRÉES / STARTERS



○ **Salade façon « César » (aiguillettes de poulet crispy, tomates, œufs durs, copeaux de parmesan, croûtons et vinaigrette anchois-parmesan)**

Caesar-style salad (crispy chicken strips, tomatoes, hard-boiled eggs, Parmesan shavings, croutons and anchovy-parmesan vinaigrette dressing)

S 11.00€ L 18.00€

○ **Poke bowl au thon (crudités, céréales blé, tataki de thon mariné au soja, huile de sésame et sésames grillés)**

Tuna poke bowl (raw vegetables, wheat grains, soy-marinated tuna tataki, sesame oil and toasted sesame seeds).

S 12.00€ L 18.00€

S 13.00€ L 22.00€

○ **Vitello tonnato (fine tranche de viande de veau, sauce à base de thon, anchois, câpres) et salade verte**

Vitello tonnato (thin slices of veal served with a tuna sauce, anchovy and caper) and green salad

10.00€

○ **Tomates cerises, mozzarella di bufala, pesto au basilic et crème de balsamique**

Cherry tomatoes, buffalo mozzarella, basil pesto and balsamic cream

S 8.50€ L 15.00€

○ **Assiette estivale (melon, concombre, fêta, graines de courge grillées, roquette)**

Summer plate (melon, cucumber, feta, toasted pumpkin seeds and arugula).

LES PLATS / MAIN COURSES



○ **Tartare de bœuf coupé au couteau (câpres, oignons, ciboulette, ail, cornichon, sauce cocktail), salade verte, frites**

Hand-cut beef tartare (capers, onions, chives, garlic, gherkins and cocktail sauce), served with green salad and fries.

21.00€

21.90€

○ **Burger italien (bun à l'encre de seiche, steak haché Angus, tomates cerises confites, sauce pesto basilic, scarmoza fumée, chiffonnade de mortadelle et roquette), frites rustiques et salade verte**

Italian burger (squid ink bun, Angus beef patty, confit cherry tomatoes, basil pesto sauce, smoked scamorza, thinly sliced mortadella and arugula), served with rustic fries and green salad.

24.90€

○ **Tagliata de faux-filet d'Alsace (marinade balsamique d'ail et de grenade, roquette, copeaux de parmesan, tomates cerises confites), frites rustiques**

Alsatian sirloin tagliata (with balsamic, garlic and pomegranate marinade, arugula, parmesan shavings and candied cherry tomatoes), served with rustic fries.

22.90€

○ **Linguines et brocolinis, gambas juste saisies, crème de carcasses au piment d'Espelette**

Linguine with broccolini, lightly seared king prawns, served with a shellfish cream sauce flavoured with Espelette pepper.

19.90€

○ **Carpaccio de bœuf, tomates cerises, copeaux de parmesan, pesto basilic, frites et salade**

Beef carpaccio with cherry tomatoes, parmesan shavings, basil pesto, served with fries and salad.

LES DESSERTS / DESSERTS



○ **Cheesecake façon mojito**

Mojito-style cheesecake

9.00€

○ **Coupe glacée bounty noix de coco, sauce chocolat-chantilly**

Bounty coconut ice cream sundae with chocolate sauce and whipped cream.

8.50€

○ **Coupe glacée Dame blanche**

Dame Blanche ice cream sundae

8.50€

○ **Tiramisu aux abricots rôtis au romarin et miel**

Tiramisu with roasted apricots with rosemary and honey.

8.00€

○ **Assiette de fruits frais et son sorbet**

Fresh fruit plate served with sorbet.

7.50€

○ **Myrtille Melba**

Blueberry Melba

8.50€



Végétarien

MENU SOIRÉE ÉTAPE

RÉSERVÉ À NOS CLIENTS BÉNÉFICIAIRE DE LA FORMULE SOIRÉE-ÉTAPE
RESERVED FOR GUESTS ON OUR EVENING STOPOVER PACKAGE

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Vitello tonnato (fine tranche de viande de veau, sauce à base de thon, anchois, câpres) et salade verte

Vitello tonnato (thin slices of veal served with a tuna sauce, anchovy and caper) and green salad

Tomates cerises, mozzarella di bufala, pesto au basilic et crème de balsamique

Cherry tomatoes, buffalo mozzarella, basil pesto and balsamic cream

Assiette estivale (melon, concombre, fêta, graines de courge grillées, roquette)

Summer plate (melon, cucumber, feta, toasted pumpkin seeds and arugula).

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Linguine with broccolini, lightly seared king prawns, served with a shellfish cream sauce flavoured with Espelette pepper.

Carpaccio de bœuf, tomates cerises, copeaux de parmesan, pesto basilic, frites et salade

Beef carpaccio with cherry tomatoes, parmesan shavings, basil pesto, served with fries and salad.

LES DESSERTS / DESSERTS



Cheesecake façon mojito

Mojito-style cheesecake

Coupe glacée bounty noix de coco, sauce chocolat-chantilly

Bounty coconut ice cream sundae with chocolate sauce and whipped cream.

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Assiette de fruits frais et son sorbet

Fresh fruit plate served with sorbet.

Myrtille Melba

Blueberry Melba



ENTRÉE + PLAT

STARTER + MEAL

- OU -

PLAT + DESSERT

MEAL + DESSERT

Boisson non incluse / drinks not included



Végétarien