





OPENING HOURS : **Monday** to **Friday** from 12:00 PM to 2:00 PM and from 6:30 PM to 9:30 PM, **Saturday** from 6:30 PM to 9:30 PM, closed on **Sunday**.



## QUICK BITES



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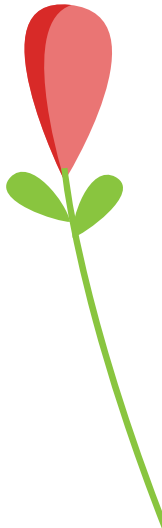
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|---|------|
|  Cheese board from "Un peu de tout", seasonal chutney <sup>1,7</sup>               | 18 € |
| Mixed board with fine charcuterie and aged cheeses, condiments, and bread <sup>1,8,10</sup>   | 22 € |
| Assortment of mini "Kroketts" (6 pcs), aioli <sup>1,2,3,7</sup>   | 18 € |
|  Pinsa with Mozzarella fior di latte, extra virgin garlic olive oil <sup>1,7</sup> | 16 € |





## STARTERS

 Cauliflower cream and Parmesan, hazelnut cauliflower salad <sup>1,7,8</sup>	14 €
 Soft-boiled organic egg with wild mushrooms, seasonal mushrooms, Comté cream, croutons, puffed buckwheat <sup>1,3,7,8</sup>	19 €
Homemade gravlax salmon, sour horseradish cream, rye bread <sup>1,4,7</sup>	22 €
Crispy “Black Tiger” shrimp, aioli alla puttanesca <sup>1,2,3,4,5,7</sup>	19 €
“Kroket” chicon au gratin”, chicory, apple, and walnut salad, Liège syrup mayo <sup>1,3,7,10</sup>	18 €
Smoked “Holstein” beef carpaccio, Sicilian IGP olive oil, 30-month-aged Pallavicina Parmesan <sup>7</sup>	22 €
Burratina, “Super Mec” Prosciutto, orange, Modena balsamic vinegar <sup>7</sup>	20 €
Country-style terrine with hazelnuts, pickled pumpkin <sup>1,3,7,10</sup>	18 €



## MAIN COURSES

Catch of the day, Fregola Sarda risotto, Kalamata olive tapenade <sup>1,3,4,7</sup>	32 €
Roasted salmon fillet, broccoli rata, lemon Mousseline sauce, buckwheat <sup>1,3,4,7,8</sup>	32 €
Calamarata pasta with octopus Bolognese, pangrattato, herb salad <sup>1,3,9,14</sup>	26 €
Limousin veal meatballs, Blanquette-style garnish <sup>1,3,7,10,14</sup>	24 €
Angus smash burger, Comté cheese, caramelized onions, lettuce, pickles, Espelette pepper aioli <sup>1,3,7,10</sup>	24 €
Pan-seared “Hereford” beef steak with pepper, cream, and cognac sauce, lettuce with mayo <sup>3,7,10</sup>	32 €
“Minute” beef tartare, fries cooked in beef fat <sup>3,10</sup>	24 €
Breaded pork escalope, maple syrup mayo, tangy mesclun, and fresh fries <sup>1,3,10</sup>	26 €
Roasted sausage from Jean in Maurain, smoked mashed potatoes, strong juice <sup>7,10</sup>	22 €
 Milanese-style eggplant, roasted tomato coulis, Mozzarella stracciatella, basil <sup>1,3,7</sup>	22 €
 Gnocchi with cherry tomatoes, grilled zucchinis, Mozzarella fior di latte, olive crumble <sup>1,3,7</sup>	21 €

Vegan alternative available upon request.

## DESSERTS

"Café gourmand" <sup>1,3,7</sup>	14 €
Chocolate panna cotta, pistachio ice cream, Amarena cherries, crumble <sup>1,7</sup>	11 €
Vanilla-rich "crème brûlée" <sup>3,7</sup>	12 €
Like a tiramisu, Amaretto ice cream by Nicolas <sup>1,3,7</sup>	15 €
"Minute" profiteroles, vanilla ice cream by Nicolas, chocolate sauce, and Tonka bean <sup>1,3,7</sup>	11 €
Passion fruit "entremet", hazelnut crumble, mango sorbet <sup>3,7,8</sup>	15 €
Selection of aged cheeses from "Un peu de tout", condiments, sourdough bread <sup>1,7</sup>	16 €

## KIDS' CORNER

Soup of the day <sup>1,7</sup>	8 €
Meatballs in tomato sauce with fries <sup>1,10</sup>	12 €
Ham and cheese pasta <sup>1,7</sup>	9 €
Breaded fish, broccoli stoemp <sup>4</sup>	14 €
Fruit salad	9 €
Ice cream or sorbets, or both ! <sup>7</sup>	8 €

*Enjoy your meal !*





## 45€ MENU\*



### STARTERS

- 🌿 Cauliflower cream and Parmesan, hazelnut cauliflower salad <sup>1,7,8</sup>
- Soft-boiled organic egg with wild mushrooms, seasonal mushrooms, Comté cream, croutons, puffed buckwheat <sup>1,3,7,8</sup>
- Crispy “Black Tiger” shrimp, aioli alla puttanesca <sup>1,2,3,4,5,7</sup>
- Country-style terrine with hazelnuts, pickled pumpkin <sup>1,3,7,100</sup>
- “Kroket” chicon au gratin”, chicory, apple, and walnut salad, Liège syrup mayo <sup>1,3,7,10</sup>

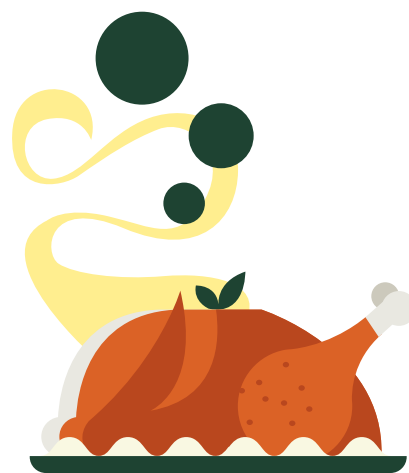
### MAIN COURSES

- Roasted salmon fillet, broccoli rata, lemon Mousseline sauce, buckwheat <sup>1,3,4,7,8</sup>
- Calamarata pasta with octopus Bolognese, pangrattato, herb salad <sup>1,3,9,14</sup>
- Limousin veal meatballs, Blanquette-style garnish <sup>1,3,7,10,14</sup>
- “Minute” beef tartare, fries cooked in beef fat <sup>3,10</sup>
- Roasted sausage from Jean in Maurain, smoked mashed potatoes, strong juice <sup>7,10</sup>
- 🌿 Gnocchi with cherry tomatoes, grilled zucchini, Mozzarella fior di latte, olive crumble <sup>1,3,7</sup>

### DESSERTS

- “Café gourmand” <sup>1,3,7</sup>
- Vanilla-rich “crème brûlée” <sup>3,7</sup>
- “Minute” profiteroles, vanilla ice cream by Nicolas, chocolate sauce, and Tonka bean <sup>1,3,7</sup>

\* Fixed menu, no modifications allowed.




# GROUP MENU

## 10 TO 30 PEOPLE\*

€45 per person (aperitif, water, and coffee included)

€70 per person (aperitif, unlimited water, soft drinks, beers,  
wines, one homemade «digestif», and a hot drink)

### SHARED STARTERS

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- 🌿 Cauliflower cream and Parmesan, hazelnut cauliflower salad <sup>1,7,8</sup>  
Homemade gravlax salmon, sour horseradish cream, rye bread <sup>1,4,7</sup>  
Crispy “Black Tiger” shrimp, aioli alla puttanesca <sup>1,2,3,4,5,7</sup>  
Assortment of mini “Kroket” <sup>1,3,7,10</sup>
  - 🌿 Chicory salad, apple, and walnut salad, Liège syrup mayo <sup>3,7,8,10</sup>  
Smoked “Holstein” beef carpaccio, Sicilian IGP olive oil, 30-month-aged Pallavicina Parmesan <sup>7</sup>  
Mozzarella straciatella, “Super Mec” Prosciutto, figs, Modena balsamic vinegar <sup>7</sup>  
Country-style terrine with pistachios, pickled pumpkin <sup>1,3,7,10</sup>  
Selection of condiments and bread <sup>1,7,8,10</sup>

### MAIN COURSES (SHARED PLATTERS)

- Catch of the day, Fregola Sarda risotto, Kalamata olive tapenade <sup>1,2,4,7</sup>  
Calamarata pasta with octopus Bolognese, pangrattato, herb salad <sup>1,3,9,14</sup>  
Limousin veal meatballs, Blanquette-style garnish <sup>1,3,7,10,14</sup>  
Pan-seared “Hereford” beef steak with pepper, cream, and cognac sauce <sup>3,7,10</sup>  
Roasted sausage from Jean in Maurain, strong juice <sup>7,10</sup>
- 🌿 Milanese-style eggplant, roasted tomato coulis, Mozzarella straciatella, basil <sup>1,3,7</sup>
- 🌿 Gnocchi with cherry tomatoes, grilled zucchini, Mozzarella fior di latte, olive crumble <sup>1,3,7</sup>
- 🌿 Sides, fries, seasonal vegetables, smoked mashed potatoes, salad <sup>3,7</sup>


### ASSORTMENT OF MIGNARDISES (BIRTHDAY CAKE AVAILABLE TO ORDER)

\* Reservation required.



## OUR MAH.green SUPPLIERS

We know very well that we have to take care of our animals and our planet. So it was natural for us to work with producers who share our values of sustainable commitment, far from mass production but close to our philosophy and our cuisine.

 Vegetarian dishes

### LIST OF ALLERGENS



1 GLUTEN



2 SHELLFISH



3 EGGS



4 FISH



5 PEANUTS



6 SOJA



7 MILK



8 NUTS



9 CELERY



10 MUSTARD



11 SESAME SEEDS



12 SULPHUR  
DIOXIDE AND  
SULPHITES



13 LUPIN



14 MOLLUSKS



*Leave a wonderful feed-back !*

