



La Carte

NOS ENTRÉES

VELOUTÉ D'ASPERGES

Asperges blanches & croûtons
7, 14

12

MAKIS DE SCAMPIS À L'AIL

15

Coulis de tomates & bouquet de roquette
8, 14, 27

TARTE FINE PRINTANIÈRE

Ratatouille, chèvre frais & coulis de basilic
1, 7, 14

12

SALADE DE POULPE

15

Tomates cerises, oignons rouges &
guacamole
25, 27, 29

CARPACCIO DE COURGETTE

Falafels & émulsion au ras-el-hanout
9

11

ÉMIETTÉ DE CRABE

14

Émulsion au spigol & asperges blanches
8, 9, 25

NOS PÂTES

RISOTTO AUX ARTICHAUTS

Artichauts à la Barigoule
24, 27

24

FETTUCCINE AU RAGOÛT D'AGNEAU

23

Aubergines, tomates & basilic
1, 7, 9, 14, 27

RISOTTO AUX SCAMPIS

22

Ragoût de scampis & bisque de crustacés
7, 8, 14, 24, 27

SPAGHETTI CARBONARA

23

1, 7, 9, 14

LASAGNES AU SAUMON

23

Ricotta & épinards
1, 7, 9, 10, 14

GARGANELLI

25

Crème de morilles, asperges vertes &
copeaux de parmesan
1, 7, 9, 14

NOS POISSONS



FILET DE TURBOT

36

Purée de vitelottes, tombée de girolles
& coulis de persil
10, 14

LOTTE RÔTIE

29

Écrasé de pommes de terre au basilic,
fenouil braisé & crème de gaperon
7, 10, 14, 27

NOS VIANDES

BROCHETTE DE RUMSTEAK 300GR 36

Gratin dauphinois, fricassée d'asperges
& sauce béarnaise maison
7, 9, 14, 27

TOMAHAWK DE PORC 600GR 39

Patates douces à la coriandre, lissé de
maïs & sauce barbecue
7, 14, 24, 27

RUMSTEAK D'AGNEAU CONFIT 29

Caviar d'aubergines, boulghour aux fruits
moelleux & jus réduit
1, 7, 24, 27



La Carte

NOS INCONTOURNABLES DU PRINTEMPS

BURGER DE BŒUF

23

Fondue d'épinards, tomme de chèvre, tomates, mayonnaise à l'ail, frites & salade
1, 7, 9, 14, 25, 27

BURGER DE CABILLAUD

25

Tomates, oignons, sauce gribiche, frites & salade
1, 7, 9, 10, 14, 25, 27

BURGER VEGAN

20

Pain Naan, steak Quorn, houmous, salade de légumes, frites & salade
1, 7, 25, 27

L'OMELETTE

17

Au choix, frites & salade
9, 14

CARPACCIO DE BŒUF

23

Brie pané, confit d'oignons, salade mâche, câpres, émulsion moutarde, frites & salade
1, 7, 9, 14, 25, 27

TARTARE DE BŒUF

26

Rumsteak de bœuf au couteau, œuf dur, émulsion à la truffe, frites & salade
9, 25, 27

SALADE CÉSAR

21

Salade romaine, œuf dur haché, poulet pané au panko, tomates cerises, chapelure de pain & parmesan
1, 7, 9, 10, 14, 25, 27

NOS PLANCHES - À PARTAGER ... OU PAS !

FROMAGES

20

13, 14, 17, 25

MIXTE

21

Mélange de charcuteries & fromages
14, 25

CHARCUTERIE

20

14, 25

DE LA MER

21

Duo de saumon & tempura de scampis
7, 8, 10

NOS DESSERTS

MOELLEUX AU CHOCOLAT

10

Glace Fior di Latte
1, 7, 9, 14

TIRAMISU

10

Compotée de fraises au poivre Timut
1, 7, 9, 14

TARTE TATIN AUX POMMES

10

Glace vanille
7, 9, 14

GASPACHO DE FRUITS ROUGES

10

Sorbet cacao 

BABA AU RHUM

10

Chantilly au mascarpone à la vanille, sorbet citron vert & menthe
1, 7, 9, 14

ASSIETTE DE GLACES ET SORBETS

10

Sorbets maison 
9, 14, 21

ASSIETTE DE FROMAGES

14

13, 14, 17, 25



La Carte

OUR STARTERS

ASPARAGUS CREAM SOUP

White asparagus and croutons
7, 14

12

GARLIC SCAMPI MAKIS

Tomato coulis & arugula
8, 14, 27

15

FINE SPRING TART

Ratatouille, fresh goat cheese & basil coulis
1, 7, 14

12

OCTOPUS SALAD

Cherry tomatoes, red onions & guacamole
25, 27, 29

15

ZUCCHINI CARPACCIO

Falafels & ras-el-hanout emulsion
9

11

CRUMBLIED CRAB

Spigol emulsion & white asparagus
8, 9, 25

14

OUR PASTA

ARTICHOKE RISOTTO

Artichokes cooked in "barigoule"
24, 27

24

FETTUCINE WITH LAMB STEW

Eggplant, tomato & basil
1, 7, 9, 14, 27

23

SCAMPI RISOTTO

Scampi stew & shellfish bisque
7, 8, 14, 24, 27

22

SPAGHETTI CARBONARA

1, 7, 9, 14

23

SALMON LASAGNA

Ricotta cheese & spinach
1, 7, 9, 10, 14

23

GARGANELLI

Morel cream, green asparagus & parmesan shavings
1, 7, 9, 14

25

OUR FISHES



TURBOT FILLET

Mashed vitelottes potatoes,
chanterelles & parsley coulis
10, 14

36

ROASTED MONKFISH

Mashed potatoes with basil, braised
fennel & gaperon cheese cream
7, 10, 14, 27

29

OUR MEATS

RUMP STEAK SKEWER 300GR

Potato gratin, asparagus fricassee &
homemade béarnaise sauce
7, 9, 14, 27

36

PORK TOMAHAWK 600GR

Sweet potatoes with coriander,
mashed corn & barbecue sauce
7, 14, 24, 27

39

CONFIT LAMB RUMP STEAK

Eggplant caviar, soft fruit boughour
& cooking juice
1, 7, 24, 27

29



La Carte

OUR SPRING “MUST-HAVE”

BEEF BURGER

23

Melted spinach, goat cheese, tomatoes, garlic mayonnaise, French fries & salad
1, 7, 9, 14, 25, 27

CODFISH BURGER

25

Tomatoes, onions, gribiche sauce, French fries & salad
1, 7, 9, 10, 14, 25, 27

VEGAN BURGER

20

Naan bread, Quorn steak, hummus, vegetable salad, French fries & salad
1, 7, 25, 27

OMELET

17

At your liking, French fries & salad
9, 14

BEEF CARPACCIO

23

Breaded brie cheese, onion confit, lamb's lettuce, capers, mustard emulsion, French fries & salad
1, 7, 9, 14, 25, 27

BEEF TARTAR

26

Knife-cut beef rump steak, hard-boiled egg, truffle emulsion, French fries & salad
9, 25, 27

CAESAR SALAD

21

Romaine lettuce, hard-boiled egg, panko breaded chicken, cherry tomatoes, breadcrumbs & parmesan cheese
1, 7, 9, 10, 14, 25, 27

OUR PLANCHES - TO SHARE ... OR NOT!

CHEESES

20

13, 14, 17, 25

MIX

21

Assortment of cheeses & cold cuts
14, 25

COLD CUTS

20

14, 25

FROM THE SEA

21

Gravlax and tartar of salmon & scampis tempura
7, 8, 10

OUR DESSERTS

CHOCOLATE CAKE

10

Fior di Latte ice cream
1, 7, 9, 14

TIRAMISU

10

Strawberry compote with Timut pepper
1, 7, 9, 14

APPLE TART TATIN

10

Vanilla ice cream
7, 9, 14

RED FRUIT GAZPACHO

10

Cocoa sorbet 

RUM BABA

10

Vanilla mascarpone whipped cream, lime & mint sorbet
1, 7, 9, 14

ICE CREAMS AND SORBETS PLATE

10

Vegan sorbets 
9, 14, 21

CHEESE PLATE

14

13, 14, 17, 25



Les Boissons

LES BIÈRES/BEERS

	30CL	50CL
Diekirch	5	8.30
Tripel Karmeliet	6.50	10
Picon beer	7	9.50
Diekirch 0%	5.50	
Bofferding	6	
Leffe blonde / brune	6.50	
Corona	8	
Franziskaner Weissbier		7.50

LES APÉRITIFS

Crodino	10CL	5.50
Ricard	4CL	6
Martini bianco/rosso	6CL	6.50
Porto rouge	6CL	6.50
Campari soda / orange	6CL	7.50
Kir vin blanc	14CL	7.50
Kir Grand-Ducal	12CL	8.50
Kir Royal	12CL	15
Lillet Blanc	5CL	6

LES DIGESTIFS/DIGESTIVES

	4CL
Limoncello, Amaretto, Bailey's, Grand Marnier, Cointreau, Get 27, Sambuca	7.50
Cognac Frapin XO	20
Jägermeister, Averna, Fernet Branca	7
Calvados Père Magloire VSOP	9
Rémy Martin VSOP	11
Armagnac Comte de Ferragut VS	11
Grappa Nonino Chardonnay	11
Eau de vie Poire / Mirabelle / Kirsch	10

FROIDES & CHAUDES SOFTS & HOT DRINKS

	25CL	50CL	1L
Rosport Bleu	3.50	5.60	
Vittel	3.50	5.60	7.50
San Pellegrino		5.60	7.50
Perrier		33CL	4
Coca-Cola / Coca Zero		20CL	4.50
Fanta Orange / Sprite			
Orange, pineapple, apple, peach, tomato juice		20CL	5
Schweppes tonic, ice tea		25CL	4.80
Homemade ice tea		25CL	5
Red Bull		25CL	6
Squeezed orange/lemon juice		20CL	8
Espresso, coffee, decaf			3.50
Tea, infusion			
Double espresso, hot chocolate, cappuccino			4.50
Café glacé, sirop de sucre de canne, sirop d'orgeat			6.00

SPIRITUEUX/SPIRITS

	4CL
Rhum Havana Club	7.50
Rhum Havana Especial	8
Rhum Pacto Navio	12
Whisky Glenfiddich 12 ans	10
Whisky Chivas Regal	12
Whisky Jameson	12
Whisky Jack Daniels	10
Whisky Four Roses	8
Tequila Olmeca	7.50
Vodka Absolut	7.50
Gin Beefeater	7.50
Gin Hendrick's	10
Gin Opyos	15
Gin Monkey 47	15
Supplément soft	2.80
Red Bull	3.80
Fever-Tree Elderflower, Tonic, Raspberry & Rhubarb, Ginger Beer	3.80



Wines & Champagnes

VINS ROUGES/RED WINES

	14CL	75CL
Moment de plaisir Merlot 2024 	8	32
Zaccagnini Montepulciano d'Abruzzo DOC, 2022, Italia	8 150CL	38 70
Agneau Rouge Bordeaux AOC, Baron Philippe de Rothschild, 2021	8.50	40
Protos Joven Roble DOP, Ribera del Duero, 2023, Spain	9.50	45
Côtes du Rhône "Mon Coeur", 2023	10	46
Pinot Noir AOP, Bernard Massard, 2023 	10	46

VINS ROSÉS/ROSE WINES

	14CL	75CL
Moment de plaisir rosé, 2024 	8	32
Pesque Lune, Vin de pays IGP Argens, 2024 	8	35
Maison Sainte Marguerite, Symphonie, 2023 	9.50	45
Château Les Crostes, Cuvée Amalia, 2023	9.50	45

VINS BLANCS/WHITE WINES

	14CL	75CL
Moment de plaisir Chardonnay, 2024 	8	32
Chardonnay, Les Ronçes, IGP Pays d'Oc, 2024 	8.50	40
Marius Viognier, IGP Pays d'Oc, 2024	8.50	40
Cuvée Ban des Cigales, Blanc Moelleux, Grande Courtade, 2024 	8.50	40
Riesling Grand Premier Cru, Clos des Rochers, 2023 	9.50	45
Sauvignon Mouton Cadet, X Nathan Baron Philippe de Rothschild, 2023 	9.50	45
Pinot Gris Grand Premier Cru, Clos des Rochers, 2023 	9.50	45

CHAMPAGNES & CRÉMANTS

	12CL	75CL
Crémant Millésimé, Bernard Massard, 2020 	12	55
Champagne Brut Tradition, Girost Moussy	15	70
Laurent Perrier "La Cuvée"		100



Cocktails

SPRITZ

APEROL SPRITZ 12

Aperol, orange, crémant, sparkling water

LIMONCELLO SPRITZ 12

Limoncello, lemon, crémant, sparkling water

GIN

GIN BEEFEATER 12

Gin Beefeater, Schweppes tonic

HENDRICK'S TONIC 14

Gin Hendrick's, Fever-Tree Elderflower

GIN FIZZ 12

Gin Beefeater, lemon juice, sugar cane syrup, sparkling water

NEGRONI 12

Gin Beefeater, Campari, Rosso Martini, orange

LILLET

LILLET TONIC 12

Lillet, Schweppes tonic

LILLET TONIC RASPBERRY & RHUBARB 12

Lillet, Fever-Tree Raspberry & Rhubarb

WHISKY

OLD FASHIONED 12

Four Roses bourbon, sugar cane syrup, orange

IRISH COFFEE 12

Jameson, coffee, brown sugar, whipped cream

RUM

MOJITO 12

Rhum Havana Club Bianco 3 years, mint, lime, brown sugar, sparkling water

CUBA LIBRE 12

Rhum Havana Club Especial, Coke, lime

CAÍPIRINHA 12

Cachaça, lime juice, brown sugar

VODKA

MOSCOW MULE 12

Vodka Absolut, Fever-Tree Ginger Beer, lime

ESPRESSO MARTINI 12

Vodka Absolut, Kahlua, espresso

WHITE RUSSIAN 12

Vodka Absolut, Kahlua, whipped cream

BLUE LAGOON 12

Vodka Absolut, Curaçao, lemon juice

TEQUILA

MARGARITA 12

Tequila, Cointreau, lime juice

TEQUILA SUNRISE 12

Tequila, orange juice, grenadine syrup



Mocktails

APEROL SPRITZ

12

Sober Spritz, orange, sparkling water

GIN FIZZ

12

Sober Gin, lemon juice, sugar cane syrup, sparkling water

MOJITO

12

Sober Rum, mint, lime, brown sugar, sparkling water

OLD FASHIONED

12

Sober Whisky, sugar cane syrup, orange zest

CUBA LIBRE

12

Sober Rum, lime, Coke

IRISH COFFEE

12

Sober Whisky, coffee, sugar cane syrup, whipped cream

GIN TONIC

12

Sober Gin, Schweppes tonic

ICED COFFEE

6

Sugar cane syrup, orgeat syrup

SOBER SPIRITS

Sober Spirits are non-alcoholic spirits, hand-distilled to restore the authentic taste of classic cocktails.
The elegance of a great cocktail, without the effects of alcohol.



IWSC
Londres
2021



SFWS
San Francisco
2022



SFWS
San Francisco
2023



World Alcohol Free Awards
2023 & 2024

