



AFTERNOON BREAK

FROM 4PM TO 6PM

Mini Monsieur Comté cheese, cooked ham & truffle paste **16**

Homemade fries truffle mayonnaise **14**

Sweet potatoes & lentil hummus coconut milk sauce (V) **14**

Salmon rillettes homemade flatbread **13**

Comté cheese croquette mustard pickles & piquillo dip (5pcs) (V) **15**

Crab rillettes avocado, flatbread **22**

Duck rillettes marinated pear, melted Camembert cheese **20**

Caesar salad kale, grilled chicken, organic Bayonne ham, organic poached egg, croutons, aged parmesan **25**

Quinoa salad beetroot, Feta cheese, pomegranate, avocado, mix seeds (V) **21**

Croque Marcel organic Bayonne ham, fried egg, French Morbier cheese, sourdough, mesclun **27**

Marinated crab tartine avocado, sourdough bread, mesclun **23**

Ravioles de Royans French dumpling pasta topped with Tête de Moine cheese (V) **(S) 21/ (L) 35**

Tarte flambée #1 thin-crust pizza, asparagus, apple, Bleu cheese, organic Bayonne ham (allow us 20 mins cooking time) **28**

Tarte flambée #2 thin crust pizza, blue cheese, pear, walnuts, baby spinach (allow us 20 mins cooking time) (V) **28**

Beef burger homemade organic beef patty, parmesan cheese, crispy Bayonne ham, homemade fries, mesclun, onion chutney **30**

Crème brûlée speculoos coulis **12**

Chocolate cake homemade whipped cream **12**

Black chocolate ganache seasalt biscuit **12**

Apple crumble homemade whipped cream, cinnamon **11**

French toast brioche berries, honey, almonds, homemade whipped cream **21**

Marcel cheese one **\$10** / any 3 **\$27**
any 5 **\$39** / any 7 **\$49**

Mix of 5 artisanal cheeses Beillevaire butter, bread, homemade chutney **39**

½ Saucisson sec pork sausage **20**

18^{MTH} organic Bayonne ham cured pork ham platter, semi-dry **20**

Artisanal Coppa pork cold cut from Corsica **19**