

## THE CARTE

### TO WAIT PATIENTLY

Small fried freshwater fish (upon arrival)	17€
Fried squid, tartar sauce	15€
Platter of cold cuts from Ardèche "Maison Guèze", served with butter and pickles	18€

## LA DOLCE VITA

### STARTERS

Pizzetta with tomato, anchovy, basil, olives and cheese	7 €
Plate of mortadella, coppa, grissini, and parmesan cheese	15€
Grilled vegetables, pesto octopus and pine nuts	16€
Salad of tomatoes, arugula and burrata	14€

### MAIN COURSES

Risotto verde with green asparagus, parmesan and coppa	18€
Rigatoni with Bolognese sauce	16€

### MAIN COURSES

French frog legs, garlic and parsley, fried potatoes	20€
Mauritian Curry Monkfish with potatoes, according to our Chef Giri	24€
Seared and hot duck foie gras, caramelized apples with raspberry	25€
« Charolais » beef tartare cut with a knife, french fries	21€
Ravioles of « Mère Maury » with Blue Vercors cream, cured ham of the Ardèche « Maison Guèze », parmesan pieces	18€

### DESSERTS

Valrhona chocolate moelleux, raspberry sorbet	8.50€
Fresh fruits salad	8.50€
Ice cream & sorbets (3 scoops) : Vanilla - Chocolate - Coffee - Raspberry - Lemon - Pear	8.50€
Profiteroles with vanilla ice cream, hot "Valrhona" chocolate and whipped cream	10.50€
Café gourmand (mix of mignardises served with an espresso or tea)	10.50€

## MENU CARTE AT 32€

(starters / main courses / cheese OR dessert)

These DISHES are also available « A LA CARTE »

### STARTERS 12,50€

Crispy duck breast, beetroots with raspberry juice  
Samoussa with Asian scented meat, raita sauce  
Fish quenelle, leek fondue, lemongrass cream and Espelette pepper

### MAIN COURSES 19€

Fillet of grilled cod, mashed cumin carrots and spinach shoots, white butter  
Grilled skirt beef steak, butter dressing and french fries  
Ribs, caramelized juice with mashed potatoes, barbecue sauce

### CHEESES OR DESSERTS 8,50€

Duo of Saint-Marcellin and goat cheese  
Cottage cheese with cream OR fresh herbs OR red berries coulis  
Creme brulee with vanilla  
French toast made with Pogne from Romans, orange jam, chocolate ice cream  
Lemon and combawa pie, lemon sorbet  
All desserts "à la carte" at 8.50 €

## CHILD MENU (up to 8 years old) 12€

« Charolais » minced beef or fish of the day AND French fries OR Ravioles  
Ice cream - 2 scoops OR Chocolate fondant

Availability depending on supply

For allergens in our preparation, please ask the manager

## TODAY'S MENU

24€

Starter / Main course / Dessert of the day

Starter & Main course of the day

19€

Main course & Dessert of the day

19€

Monday to Sunday, excluding public holidays

## DISH OF THE DAY

13€

Except Sundays and public holidays

## OUR BURGERS

THE « CLASSIC » 19,90€

\* Charolais Minced meat burger, French fries

THE « ROSSINI » 24€

\* Hamburger with Tenderloin "Black Angus" Beef needles,  
fried duck foie gras, French fries

THE « CHARLES' BURGER » 15€

Farmhouse chicken hamburger, Beaufort cream,  
pancetta and grilled onions, French fries

Availability depending on supply