



SIDE SALADS

- Regular mixed salad** 12€
Mesclun, tomato, red onion
- Potomac Endives salad** 18€
Endive, Comté cheese, apples, walnuts, dried Cranberries
- Chavignol hot goat cheese salad AOC** 21€
Mesclun, tomato, cereal toast, pine nuts, dried cranberries
- Grilled chicken Caesar salad** 23€
Romaine, tomato, chicken breast, Croutons, bacon
- Duck gourmand salad** 25€
Mesclun, foie gras, smoked duck magret, confit gizzard, confit duck leg, celery, dried cranberries, pine nuts, hazelnut dressing

SIDE STARTERS

- Spinach and Potato Soup** 11€
Fine herbs cheese
- Beef Carpaccio, Parmesan cheese,** 21€
Parmesan cheese, Pine nuts, Arugula salad
- Home-made Foie Gras** 23€
Onion Chutney, Walnut and grape toasts
- Iberico Pata Negra ham plate** 29€
- “Old Style” Fish of the day Tartare or Carpaccio** 22€
- Fish Rillettes served with grilled bread** 20€



MAIN COURSES

COMBO: CHOISE OF 2 VEGETABLES AND 4 SAUCES

Flank Steak for 2 people /650gr	54€
Rib of Beef for 2 people /1000gr	72€
Chateaubriand for 2 people /600gr	76€

CHOICE CUT SERVED WITH ONE VEGETABLE AND ONE SAUCE

Flank Steak C.A.B /350gr	27€
Rib steak C.A.B /350gr	32€
Beef Tenderloin C.A.B /280gr	38€
T-bone Porterhouse Angus /450gr	46€
Marinated Crispy baby ribs	24€
Whole Duck breast Magret /430gr	39€
Rack of Lamb, fresh herbs (From NZ)	39€
Veal Chop /350gr	43€

KEBAB SIDE SERVED WITH ONE VEGETABLE AND ONE SAUCE

Jamaican Style Chicken Kebab	25€
Fish of the day Kebab	27€
Lamb Kebab with fresh herbs	27€
Prawns Kebab	30€
Jamaican Style Tenderloin Beef Kebab	31€

Our beef C.A.B (The certified Angus Beef®)
is the very best angus beef available.
You will taste the difference



VEGETABLES AND SAUCES

VEGETARIAN COMBO

Vegetarian plate 2 choices	14€
Vegetarian plate 3 choices	21€
Vegetarian plate 4 choices	27€

VEGETABLES

Home-made French Fries
Butter Mashed Potatoes
Olive Oil Mashed Potatoes
Sautéed Ratte Potatoes
Grilled Potatoes, cervelle de Canut
Gratin Dauphinois
Grilled Veggies, soja sauce
Grilled Veggies, cervelle de Canut
JC Mashed Carrots
Indian Dhal Lentils
Grilled Corn on the Cob
Kenyan Green Beans
Arugula Salad
Green Salad
Mashed Potatoes with Truffles* (7€)

SAUCES AND CONDIMENTS

3 Peppers Sauce
Bordelaise Sauce
Roquefort Sauce
Porcini Sauce
Béarnaise Sauce
Tartare Sauce
Provençale Style Sauce
Soja & Scallions Sauce
Créole Sauce
Home-made BBQ Sauce
Confit Shallots
Cervelle de Canut
Maître d'hôtel butter
Créole Mayonnaise M&P
Arugula & Parmesan* (2,5€)
Rossini Foie gras* (8,5€)

Additional garniture : 7€

Additional sauce : 1,5€

*We had additional charges for this veggies and garnishes



Thursday Burger Party



Hamburger C.A.B 21€

Cheeseburger C.A.B 22€

Baconcheeseburger C.A.B 23€

Hamburger WAGYU 31€

Cheeseburger WAGYU 32€

Baconcheeseburger WAGYU 33€

Tous les burgers sont servis avec une garniture de votre choix.

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DESSERTS

Cheese plate Brie, Comté, Roquefort, Chèvre	13€
Bourbon Vanilla Crème brûlée	12€
Coco-Crème neigeux	13€
Moelleux au chocolat Valrhona, vanilla ice cream	13€
Apple Tart Flambée Calvados 2€ supp	14€
Home-made Profiteroles	13€

ICE CREAM

Ice Cream 2 scoops	7€
Ice Cream 3 scoops	9€
Dame blanche Vanilla, chocolate sauce and Chantilly	11€
Coffee or Chocolate Liégeois	13€
Belle-Hélène Pear ice cream	13€
Peach Melba	13€
Banana Split	13€
Colonel ou Williamine	11€

