

Breakfast 8:00 am to 11:00 am

Quick Breakfast - €5

Espresso
Orange juice
Pastry

Continental Breakfast - €12

Hot drink of your choice
Freshly squeezed orange juice
Pastry
Toast, butter and jam
Fresh fruit

American Breakfast - €15

Hot drink of your choice
Freshly squeezed orange juice
Pancake with maple syrup
Scrambled eggs and bacon
Fresh fruit

À la carte

Pain au chocolat or croissant	2
Pancake with maple syrup	2
Baguette, butter and jam	4
Scrambled eggs	6
Extra bacon	2
Fresh fruit	6
Hot drinks	
Espresso	1.90
Espresso macchiato, decaf or Americano	2
Café crème or cappuccino	4
Tea / herbal tea	4
Hot chocolate	5
Viennese coffee or hot chocolate	6
Latte	5
Flavoured latte (cookie or caramel)	6

Crêpes 3:00 pm to 6:30 pm

Butter & sugar	4
Honey	5
Jam	5
Nutella	5.5
Banana & Nutella	6
Extra whipped cream	1
Extra scoop of ice cream	4

Tapas to Share & Starters

Courgette flower fritters (4 pieces)	9
Melon, feta and ham bites (4 pieces)	8
Garlic-marinated peppers with croutons	7
Octopus croquettes with rouille sauce (4 pieces)	10
Mini pissaladière to share - anchovies +€1	10
Mini truffle croque-monsieur to share - truffle, mortadella and fior di latte	13
Crispy duck confit bites with honey-lemon jus (4 pieces)	10
Octopus, chickpea, pepper and sesame antipasti	9
Traditional Bagna Cauda with a basket of raw vegetables	14

Sharing Boards

Mixed Board - selection of charcuterie and matured cheeses	22
Butcher's Board - charcuterie, Italian-style beef tartare, crispy duck bites, beef and cheddar bites, duck foie gras	38
Fisherman's Board - salmon gravlax, panko prawns, octopus salad, fish tartare, octopus croquettes and tuna rillettes	36

Children's Menu - €12

For children under 12

Water with a choice of syrup
and
Cereal-crumbed chicken fillets with fresh-cut fries
or children's Margherita pizza
or fresh French minced beef steak with fresh-cut fries
and
One scoop of ice cream, flavour of your choice

Salads & Pasta

Salads

Salmon Poke Bowl - bulgur, avocado, house muesli, mango and radish; soy, passion fruit, sesame, lemon and garlic dressing	21
French Chicken Club Sandwich - slow-cooked chicken, house mayonnaise, egg, tomato, lettuce and fresh-cut fries	20
Fresh Summer Salad - melon, watermelon, onions, feta, baby gem lettuce, heirloom tomato, olives and endive; lemon vinaigrette	19
La Belle Caesar Salad - romaine, cereal-crumbed chicken, Parmesan, croutons, egg, tomatoes and bacon	20

Pasta & Risotto

Linguine with Clams - alle vongole	26
Topini Gnocchi - truffle cream, summer truffle shavings and Parmesan	22
Smoked Risotto - grilled aubergines, fresh goat's cheese and Parmesan crisps	26

Meat & Fish

Meat

Pulled Beef Burger - potato bun, smoked confit French pulled beef, matured red cheddar, pickles, lettuce and fresh-cut fries	23
Extra matured red cheddar sauce	2
Slow-cooked French Chicken Fillet - olive crumble, pepper coulis and mashed potatoes	21
Beef Tagliata - summer truffle and Parmesan shavings, rocket and confit tomatoes	32
Crispy Duck Confit - honey-lemon jus and vegetable tian	22
Italian-style Beef Tartare - hand-cut Charolais beef, rocket and fresh-cut fries	22
Breaded Veal Escalope - rocket, Parmesan shavings and cherry tomatoes	27

Fish

Fish Tartare - according to the day's catch, with fresh-cut fries and rocket	27
Plancha-grilled Mediterranean Octopus Tentacle - tomato and olive vierge sauce with organic olive oil, mashed potatoes	23
Soy and Sesame Tuna Tataki - fried onions, marinated red cabbage salad, fresh-cut fries and sweet chilli sauce	26

Sides & Sauces

Green salad: €4
Fresh-cut fries / vegetable tian / mashed potatoes
Extra sauce: €2

Pizzas

Margherita	13
Tomato sauce, fior di latte mozzarella, oregano	
Provençale	16
Tomato sauce, fior di latte mozzarella, ham, mushrooms, garlic, olives, oregano	
Diavolo	16
Tomato sauce, fior di latte mozzarella, chorizo, peppers, chilli, olives, oregano	
Four Seasons	16
Tomato sauce, fior di latte mozzarella, artichoke, mushrooms, olives, ham, oregano	
Goat's Cheese & Honey	14
Cream, fior di latte mozzarella, goat's cheese, honey, oregano	
La Riviera	16
Tomato sauce, fior di latte mozzarella, chicken, peppers, aubergines, mushrooms, chilli, oregano	
La Burrata	19
Tomato sauce, burrata, prosciutto crudo, cherry tomatoes, basil, oregano	
La Mortadella	20
Artichoke cream, stracciatella, artichoke, pistachio mortadella, cherry tomatoes, pesto, oregano	
La Truffe	22
Truffle cream, fior di latte mozzarella, truffle shavings, prosciutto crudo, Parmesan, rocket	
Beef & Cheddar	21
Tomato sauce, fior di latte mozzarella, matured red cheddar, French minced beef, confit onions	

Desserts

Morgane's Creations

Peanut Trompe-l'œil - whipped peanut ganache, salted-butter caramel, crunchy peanut centre, sponge cake and white chocolate shell	12
Raspberry Trompe-l'œil - milk chocolate mousse, raspberry insert, speculoos biscuit, white chocolate shell and raspberry confit	12
Peanut Finger - chocolate mousse, sweet pastry, salted-butter caramel, peanut and mirror glaze	11
Lemon Meringue Finger - sweet pastry, lemon curd and Italian meringue	11
Apricot & Rosemary Entremets - vanilla-rosemary bavaois, apricot compote, speculoos biscuit and orange mirror glaze	12
Seasonal fresh fruit salad	9
Gourmet coffee with assorted petits fours	11

Mons Cheesemonger & Affineur - Meilleur Ouvrier de France

Selection of matured cheeses of the moment	11
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Artisanal Ice Cream - Saint-Raphaël

1 scoop €4 2 scoops €6 3 scoops €8

Flavours: Bourbon vanilla, dark chocolate, Arabica coffee, wild strawberry sorbet, rum and raisin, lime, pistachio, Smarties chocolate candy.

Ice cream sundaes: Banana Split, Liégeois or Colonel - €10.50