

**EN** The kitchen is open from noon to 2:30pm and from 7:00pm to 9:30pm.

## To share

Serve only before a dish!

### Delicatessen Duo \*14

Prosciutto crudo & Salami Milano, with Parmesan cheese and grissinis



### Greek plate \*11

Feta, Tzatziki, Olives, swedish bread



### Hummus \*8,5

Chickpea cream with swedish bread



### Burrata \*14

Juicy tomatoes, Burrata cheese and homemade pesto

### Squids \*12

Cooked "a la Romana" (breaded) to dip in a delicious Tartar sauce



### Chicken tenders \*13

Crunchy chicken breasts with barbecue sauce

### Mini-Croquettes \*15

Cheese and shrimps, the two made the twins



### Sweet potatoe fries \*8,5

Avocado mayonnaise

For the fluidity of the service, we serve 4 different plates maximum per table.

## Go on..

Our starters



### Beef Tataki \*18

So freshs, with his japanese soybean marinade, ginger, lemongrass and a wasabi sauce

### Smoked salmon \*18

With a lime and chives cream, swedish bread



### Artisanal cheese croquette

1 piece - 8,90  
2 pieces - 13,90  
3 pieces - 17,50

### Artisanal shrimps croquette

1 piece - 11  
2 pieces - 18,90  
3 pieces - 27

## Salad Corner

Our fresh salads



### Gourmet salad \*24

Smoked salmon, king prawns, grey shrimps from the North Sea, chives vinaigrette



### Italian salad \*19

Prosciutto crudo, parmesan cheese, olives, dried tomatoes and basil vinaigrette



### Goat cheese toast \*19

Delicious goat cheese from "la Ferme Pecquereau", apples, nuts, raw vegetables, sesam seeds vinaigrette

## Pasta Italian way

Our pastas



### Vegetarian lasagna \*19

Grilled eggplants, tomatoes and oregano sauce, gratinated with mozzarella

### Linguine with scampi\*21

Bisque of shellfish, garlic and tomatoes



Local



Gluten free



Vegetarian



Lactose free

**Our dishes contain allergens. The composition of our products may vary from one day to the next. Our prices are taxes included, in euros, service included.**

# From the trawler

## Our fishes

### Cod fillet \*28

Cod fillet with lobster ravioli,  
a smooth spiced thai juice and vegetables



### Salmon & scampi Blanquette\*25

Salmon & scampi stew, a delicious belgian white  
wine sauce "Entre deux Monts" and a fresh boter  
mashed potatoes

## Our great classics



### Chicken stew \*19,5

Sweet spices sauce, apricots,  
dried fruits, "grenailles" potatoes

### Homemade "américain" \*17

Raw beef plate prepared with aromates, served  
with belgian fries and salad.

### Homemade Vol-Au-Vent \*19,5

Typical belgian dish, Homemade creamy chicken  
stew with meatballs, mushrooms, and crunchy  
feuilleté,  
Served with belgian fries.

### "Panoramique" Burger \*18

Beef burger, grilled bacon, irish cheddar,  
caramelised onions, salad,  
pepper sauce. Only served medium.

## Straight from the butcher



### Beef sirloin steak \*23

+250g,  
served with belgian fries and salad,



### Holstein beef striploin \*28

+300g, With belgian fries and salad. Served raw or  
red.



### The big Tomahawk \*39

per person

A tasty irish beef served for  
2 persons. Only cooked raw or red.  
Two sauces included at your choice,  
salad and belgian.

### Homemade sauces & extras

Béarnaise - 3,50  
Archiduc (mushrooms) - 3,20  
Green pepper flambé with Cognac - 3,50  
Fries / Salad / Potatoes - 4

## Kids corner

Under 12 years

### Vol-au-Vent \*12

Chicken stew

### Beef chopped steak \*12

Served with fries



### Cheese croquette \*11

1 piece with fries

### Chicken nuggets \*12

Served with fries

## Desseeeeerts

### LA Brioche Perdue \*11

Sweet brioche with vanilla ice cream



### Sorbet Poiregnac \*11

Pear sorbet with "Poiregnac"  
from the Gervin Distillery

### Chocolate cake \*9

Chocolate cake served warm with vanilla ice  
cream

### Dame blanche \*9

Vanilla ice cream, hot chocolate, chantilly

### Café Gourmand \*11

Three different desserts with a coffee or a tea at  
your choice

### Crème brûlée \*9

With Speculoos, flambé and caramelized

### Lemon pie \*9

Lemon cream topped with meringue



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Sans gluten



Végétarien



Sans lactose

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## Appetizers

To share..or not, that's the question

### Delicatessen duo \*14

Prosciutto crudo & Salami Milano,  
with Parmesan cheese and grissini



### Greek plate \*11

Feta, Tzatziki, Olives, pita bread



### Hummus \*8,5



### Cheese bowl \*7,5

Cubes of cheese with mostard

## Desseeeeerts

### LA Brioche Perdue \*11

Sweet brioche, vanilla ice cream and salted boter  
caramel

### Chocolate cake \*9

Warm chocolate cake with vanilla ice cream

### Crème brûlée \*9

Speculoos taste, caramelized on top

### Lemon & meringue pie \*9

Lemon blush! Topped with meringue

### Café Gourmand \*11

Coffee or tea served with three different desserts

## The crepes

### Boter and candy sugar \*8

### Salted boter caramel\*9,5

### Hot chocolate \*9,5

### Extras

Vanilla ice cream - 2,50  
Chantilly - 0,50

## Ice-creams

### Dame blanche \*9

Vanilla ice cream, hot chocolate, chantilly

### Brésilienne \*9

Vanilla & coffee ice cream,  
caramel sauce, chantilly



### Sorbet Poiregnac \*11

Pear sorbet with "Poiregnac"  
from the Gervin Distillery

### Coupe Bretonne \*9

Caramel and vanilla ice cream,  
salted boter caramel, chantilly

### Do it your way

1 bowl - 3,30  
2 bowls - 6,50  
3 bowls - 9

Ice-creams: Vanilla, Caramel, Chocolate, Coffee  
Sorbets: Pear, raspebrry, passion fruit

### Extras

Hot chocolate - 1  
Caramel - 1  
Chantilly - 0,50



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