Restaurant Lunch: 12 p Dinner: 7 p	-
Starters & Salads	\
The traditional Niçoise salad	18€
Mesclun salad, tuna, anchovies, tomatoes, radishes, marinated peppers, onions, eggs, taggiasche olives, spring onions	
Carpaccio Finely sliced artichoke, anchovies and Grana Padano petals	12€
Warm Goat Cheese Salad	17€
Mesclun salad, honey hot goat cheese on toast, tomatoes and walnuts	
The Caesar	
Romaine salad, parmesan, cherry tomatoes and croutons Chicken	16€
Prawns	21€
The Niçoise platter Niçoise style stuffed seasonal vegetables and pissaladière	19€
Vasta & Moks)
Gnocchi Gorgonzola, walnuts and arugula	18€
Prawns linguine Black Tiger prawns, garlic, onion, cherry tomatoes and local olive oil	22€
Linguine al pesto rosso Pesto rosso, dried tomatoes, parmesan, garlic, pine nuts and basil	14€
The poultry wok	
Broccoli, cauliflower, carrots, zucchini and onions	
Vegetarian	16€
Chicken Meat & Fish	19€
Cheeseburger 180g Traditional beef burger, tomme de Savoie, candied onions served with French fries	22€
Beef tartare 180g Traditional beef tartare, seasonings served with French fries	19€
Simmental beef 300 grams Simmental entrecôte of beef 300 grams, salad, and pepper sauce served with French fries	28€
Poultry Poultry supreme, sous bois sauce served with gnocchi	21€
The Catch Sea bass fillet, sautéed vegetables and white butter sauce	25€

French origin beef, poultry, pork and veal. We have at your disposal the documents which can attest of the traceability of our meats. Alcohol abuse is dangerous for your health, please consume in moderation. Allergens products : consult the information available at the restaurant's reception. Net prices in Euros, service included. We do not accept cashier's checks





Desserts

Cheese Selection of mature cheeses, nuts, salads and our daily chutney

Pastries trolley

Our chef's desserts selection

14€

10€

12€

Children's menu

Chicken or minced beef served with fries, vegetables or pasta or A la carte dish in child portion Mini pastries

Junch formulas

Today's special	16€
Each day the chef offers you his daily special, for a quick, balanced and consistent lunch	
The dish of the day and its gourmet coffee The daily special and the gourmet coffee selected by our chef	20€
The market lunch	29€
On Saturdays and Sundays, the chef offers his market menu including starter, main course, dessert and a glass of wine.	

