



Starters

Edamame 5

Young soybean pods steamed, sprinkled with salt and served whole.

Frites à la Pâte de Truffe 8

A gourmet twist of classic French fries, tossed in truffle paste.

Soupe à l'Oignon 12

Slow-cooked onions meld into a velvety, flavorful broth, served in a bread bowl.

Grenouilles à la Coriandre 15

Tender frog meat seasoned with aromatic coriander, offering a flavorful and unique culinary experience.

Bruschetta Classique 7

Fresh tomatoes, garlic, basil, olive oil and balsamic vinegar over a toasted sliced baguette.

Bruschetta au Brie 9

Brie cheese and sweet caramelized onions, topped over a toasted sliced baguette.

Burrata 18

Juicy tomatoes paired with creamy burrata cheese, fresh basil, a drizzle of olive oil and balsamic vinegar.

Aubergine Parmigiana 16

Layers of tender eggplant, rich tomato sauce, mozzarella and Parmesan, baked to perfection with fresh basil.

Salads

César au Poulet 13

Classic Caesar Salad, crisp iceberg leaves, creamy Caesar dressing and a delicate Parmesan tuile for an elevated crunch.

Quinoa au Saumon Fumé 16

A vibrant mix of quinoa, smoked salmon, dried cranberries, apricots, cherry tomatoes, fresh rocca and carrots.

Rosbif Thai 15

Tender roast beef with mixed greens, fresh mango, crunchy peanuts topped with vermicelli and a tangy Thai sauce.

Niçoise 15

A Classic French salad featuring a colorful medley of vegetables, tuna and eggs dressed with a lemon sauce.

Gourmande Croquante 13

A light crunchy salad with strawberries, avocado, feta cheese, iceberg arugula and almonds, served with balsamic sauce.

Crevettine Verte 18

Succulent shrimp with warm spinach, onions, cherry tomatoes and a zesty lemon dressing.

Vergers au Chèvre 16

A fresh mix of creamy goat cheese between breaded layers, cherry tomatoes, crisp apples, and sweet beets.



Main Course

Filet Mignon 49

A premium cut of Australian Black Angus beef tenderloin served with potato mille-feuille and sautéed vegetables

Poulet à la Moutarde 21

A dish featuring tender chicken pieces grilled and dipped in an aromatic mustard sauce along with french fries.

Steak Frites 28

A premium cut of beef tenderloin served with french fries and a "café de Paris" sauce.

Saumon et Soleil 27

Fresh salmon, served on a bed of Provençal ratatouille bursting with the flavors of sun-ripened vegetables and fragrant herbs.

Fish & Chips 26

A classic British dish consisting of battered and deep-fried white fish served with crispy french fries.

Pâtes au Pistou 17

Pasta with a traditional Italian pesto sauce and parmesan cheese.

Risotto aux Cèpes 18

A creamy Italian rice infused with the exquisite flavors of wild porcini mushrooms

Risotto au Citron 16

A creamy Italian rice cooked with white wine, parmesan cheese, and lemon

Le Burger de Néo 20

A juicy beef patty topped with creamy blue cheese and caramelized onions infused with the rich and smoky yager flavors, served with french fries.

Burger Tartuffe 20

Juicy beef patty topped with creamy truffle mayo, spiced mayo, fresh rocca and melted Emmental cheese, all nestled in a soft bun.

Burger Classique 16

Grilled beef patty with onions, tomatoes, lettuce, melted Emmental mayo, mustard, and a touch of sweet radish.



Sandwiches

Jambon Beurre 7

Ham or turkey, served in a French Baguette with butter, served with a side salad.
Add Emmental or Brie 2

Feuilleté Jambon Comté 11

A flaky puff pastry filled with savory ham and comte cheese.

Brie Miel 11

A crusty baguette filled with creamy brie, avocado and a drizzle of honey served with a side salad.

Club Sandwich 15

A classic layered toasted pain de mie, filled with tender chicken, turkey, egg, lettuce and tomatoes, served with french fries.

Croque Monsieur 9

A grilled pain de mie filled with ham, emmental cheese and béchamel sauce served with a side salad.

Poulet Avocat 12

Grilled chicken, avocado, emmental and greenery served in a sourdough bread.

Poulet Urbain 16

Grilled chicken breast with honey mustard, sautéed mushrooms melted cheddar and crispy bacon on top.

Tartine Saumon Fumé 13

Thin slices of smoked salmon layered on a sourdough bread with cream cheese fresh dill and capers.

Halloum au Pistou 10

Grilled halloumi cheese, zesty pesto sauce, tomatoes and arugula served in a ciabatta bread.

Steak Frites Sandwich 16

Tender beef fillet, crispy fries, and rich "Café de Paris" butter sauce in a fresh baguette an indulgent twist on a classic.

Délice Méditerranéen 15

Focaccia sandwich with mortadella, creamy burrata, fresh basil, and sun-dried tomatoes



Desserts

Chocolat Mou 6

Two smooth and creamy chocolate ice-cream garnished with whipped cream and chocolate sauce.

Tiramisu 8

An exquisite Italian made of layered of coffee-soaked ladyfingers and velvety mascarpone cheese.

Mille Feuilles 7

Delicate layers of caramelized puff pastry filled with vanilla pastry cream and a rich salted caramel.

Fondant 9

Molten and velvety chocolate cake when sliced, served with a vanilla ice-cream scoop.

Pain Perdu 9

Thick slice of artisanal brioche dipped in a luscious custard, crowned with vanilla ice-cream and toffee sauce.

“Skillet Cookie” avec Glace Vanille 9

A warm oversized cookie topped with vanilla ice-cream and drizzled with caramel or chocolate sauce.

Fudge Cake Slice 6

A rich chocolate fudge cake with a moist, dense texture and a luscious, velvety chocolate ganache topping. Perfect for chocolate lovers!

Carrot Cake Slice 6

Moist and flavorful slice, topped with creamy frosting. Perfectly tangy sweetness in every bite!

Affogato 5

A scoop of creamy vanilla ice cream drowned in a shot of hot espresso

Coupe de Glace 2

Glaces or Sorbets

Dessert du plateau 3 - 6

Tarte fraises, Tarte Chocolat, Tarte Citron, Tarte Amandine, Fraisier, Eclair Vanille, Eclair Chocolat, Eclair Lotus, Eclair Citron, Baba au Rhum, ...