

## WEEK-END MENU

Friday, Saturday, Sunday

To enjoy solo or to share

HOMEMADE · FRESH & SEASONAL PRODUCTS · LOCAL


### FORMULA 16€

**Starter + Main Course**  
 or  
**Main Course + Dessert**

### STARTERS

- Seasonal velouté  6€
- Beets hummus  6€  
 Chickpeas, beets, feta, spices & homemade crackers

### BOARDS



- Veggie board  16€  
 Peasamole, Espelette eggplant hummus, beet hummus, cream cheese and homemade crackers, vegetables
- Mixt board 18€  
 Brie, Morbier, Comté, cream cheese, dried sausages and beets hummus

### SUSTAINABLE AND RESPONSIBLE KITCHEN



We give preference to local products from the region. Meat is sourced from France and Ile de France. Our bio-waste is collected and composted by Valor Tri.

### MAIN COURSES

- Veggie blanquette  12€  
 White beans, potatoes, leeks, carrots, mushrooms, onions in a white wine and cream sauce
- Fish parmentier with mustard cream 12€  
 Potatoes, leeks, carrots, onions
- Autumn salad  12€  
 Sweet potato, salad, leek, apple, walnuts, shallots, cider vinegar

### DESSERTS

- Chestnut cream 6€  
 Eklo choco chips, caramel line
- Seasonal Crumble 6€

Kid's menu · DISH + DESSERT + DRINK · 14€ (Up to 6 years old)

Pizza balls or Cheese croquettes  
 + Glass of soft drink + Eklo choco or icecream



Weekdays menu : 12pm to 2pm Monday to Friday and 7pm to 10pm Monday to Thursday.  
 Weekends menu : from 7pm to 10pm on Friday, Saturday and Sunday.