

VEGETARIAN MENU

When ordering, please mention should you wish your dish to be vegan

OLIVES 2,95

PIQUANT MIXED OLIVES 4,10

PROVENÇALE

PISSALADIÈRE 4,95

Traditional warm flatbread from Nice with caramelised onions, rocket, goats cheese and black olives

BREAD 2,65

Freshly baked sourdough baguette with butter

FOUGASSE 5,50

Leaf shaped garlic bread with parsley and sea salt

ROASTED VEGETABLE

PISSALADIÈRE (VEGAN) 4,95

Traditional warm flatbread from Nice with caramelised onions, roasted vegetables, black olive tapenade, parsley and thyme

STARTERS

SEASONAL SOUP 5,25

Please ask for today's vegetarian soup

EGG FLORENTINE 4,95

Spinach and a poached egg on a toasted muffin with homemade Hollandaise sauce

MUSHROOM BRIOCHE 5,25

Toasted brioche with wild mushroom sauce

FRENCH ONION SOUP 6,25

Rustic French onion soup with a sourdough croûte and melted mozzarella

RATATOUILLE TARTINE (VEGAN) 4,95

Ratatouille with vegan cheese, capers, rocket and fresh basil on toasted sourdough bread

MAINS

OMELETTE 10,50

Omelette with cheese, tomato and spinach, served with frites and salade verte

EGGS FLORENTINE 9,50

Spinach and poached eggs on a toasted muffin with homemade Hollandaise sauce and frites

GOATS CHEESE SALAD 10,95

Warm goats cheese and roasted vegetable salad with black olive tapenade

WILD MUSHROOM & WALNUT PARMENTIER (VEGAN) 10,95

Wild mushroom and walnuts topped with mashed potato and served with braised Savoy cabbage

PUY LENTIL STEW (VEGAN) 11,25

Braised Puy lentils, Provençale sauce, garlic, roasted field mushroom, croutons with a parsley and lemon dressing

FLAGEOLET BEANS WITH ARTICHOKE HEARTS (VEGAN) 9,95

Braised flageolet beans with artichoke hearts, roasted hazelnuts, chilli, cherry tomatoes and rocket

RAVIOLI 10,95

Handmade mushroom, walnut and Camembert cheese ravioli with a wild mushroom, crème fraîche and thyme sauce

RISOTTO VERT (VEGAN) 11,25

Risotto with peas, broad beans, green beans, courgette, baby spinach, mint and rocket

SAUSAGES WITH SARLADAISE POTATOES 10,95

Grilled spinach and cheddar sausages with sautéed potatoes, garlic, and parsley, served with Dijonnaise

SPINACH AND MUSHROOM CRÊPES 11,50

Baked crêpes with wild mushrooms, spinach and cheese

SIDES

FRITES (VEGAN) 3,25

GREEN SALAD (VEGAN) 3,25

CREAMED SPINACH 4,15

GLAZED CARROTS
with parsley
3,25

FRENCH BEANS 3,50

GRATIN POTATO 3,45

BRAISED MINTED PEAS 3,45

TOMATO SALAD (VEGAN)
with basil and shallots
3,50

DESSERTS

PRALINE CRÊPE 6,50

Chocolate and praline crêpe with caramelised bananas and crème Chantilly

TARTE FINE AUX POMMES 6,50

Crisp puff pastry tart with finely layered apples and vanilla ice-cream

CRÊME CARAMEL 5,95

Traditional set vanilla pod custard with dark caramel and cream

TARTE AU CITRON 6,10

Traditional lemon tart with Normandy crème fraîche and raspberries

CHOCOLATE FONDANT 6,25

Warm chocolate fondant with vanilla ice-cream

COUPE NOIRE 5,15

Vanilla ice-cream with warm dark chocolate sauce

CHOCOLATE POT 3,95

Dark chocolate pot with crème fraîche

ICE CREAMS 4,95

Vanilla, chocolate and strawberry ice-cream

CRÊME BRÛLÉE 6,25

Classic caramelised vanilla custard

SORBETS (VEGAN) 4,95
Lemon and raspberry sorbet

CHOCOLATE MOUSSE 5,15
Dark chocolate mousse