

# VEGETARIAN MENU

WHEN ORDERING, PLEASE MENTION SHOULD YOU WISH YOUR DISH TO BE VEGAN

## FOUGASSE 5,25

LEAF SHAPED GARLIC BREAD  
WITH PARSLEY AND SEA SALT

## OLIVES 2,80

PIQUANT MIXED OLIVES 3,95

## BREAD 2,50

FRESHLY BAKED SOURDOUGH  
BAGUETTE WITH BUTTER

## PROVENÇALE PISSALADIÈRE 4,95

TRADITIONAL WARM FLATBREAD FROM NICE  
WITH CARAMELISED ONIONS, ROCKET, GOATS  
CHEESE AND BLACK OLIVES

## 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 4,95

PLEASE ASK FOR TODAY'S  
VEGETARIAN SOUP

### CHARENTAIS MELON (VEGAN) 4,95

SEASONAL CHARENTAIS MELON

### MUSHROOM BRIOCHE 5,25

TOASTED BRIOCHE WITH WILD  
MUSHROOM SAUCE

### FRENCH ONION SOUP 5,95

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 9,95

OMELETTE WITH CHEESE, TOMATO AND  
SPINACH, SERVED WITH FRITES AND  
SALADE VERTE

### MUSHROOM RISOTTO (VEGAN) 10,95

SEASONAL WILD MUSHROOM RISOTTO  
WITH CEP CREAM AND TRUFFLE OIL

### SPINACH AND MUSHROOM CRÊPES 10,95

BAKED CRÊPES WITH WILD  
MUSHROOMS, SPINACH AND CHEESE

### RAVIOLI 10,95

HANDMADE GOATS CHEESE, RICOTTA  
AND WALNUT RAVIOLI, WITH ROASTED  
RED AND YELLOW PEPPERS, BLACK  
OLIVES, GARLIC AND FRESH CHIVES

### GOATS CHEESE SALAD 10,50

WARM GOATS CHEESE AND ROASTED  
VEGETABLE SALAD WITH BLACK OLIVE  
TAPENADE

### EGGS FLORENTINE 8,95

SPINACH AND POACHED EGGS ON A  
TOASTED MUFFIN WITH HOMEMADE  
HOLLANDAISE SAUCE AND FRITES

### SAUSAGES WITH SARLADAISE POTATOES 10,95

GRILLED SPINACH AND  
CHEDDAR SAUSAGES WITH SAUTÉED  
POTATOES, GARLIC, AND PARSLEY,  
SERVED WITH DIJONNAISE

### MUSHROOM AND MOZZARELLA SALAD 10,95

CHARGRILLED FIELD MUSHROOM WITH  
AVOCADO, MOZZARELLA, BABY GEM  
LETTUCE, BABY SPINACH, SHALLOTS,  
FRENCH BEANS, WALNUTS, CROUTONS  
AND A MUSTARD DRESSING

### PUY LENTIL STEW (VEGAN) 11,25

BRAISED PUY LENTILS, PROVENÇALE  
SAUCE, GARLIC, ROASTED FIELD  
MUSHROOM, CROUTONS WITH A  
PARSLEY AND LEMON DRESSING

## SIDES

### FRENCH BEANS 3,25

TOMATO, SHALLOT  
AND BASIL SALAD  
(VEGAN) 3,25

### FRITES (VEGAN) 2,95

GLAZED CARROTS  
WITH PARSLEY 2,95

### GRATIN POTATO 3,25

BRAISED  
MINTED PEAS 3,25

### GREEN SALAD (VEGAN) 2,95

CREAMED  
SPINACH 3,95

## DESSERTS

### TARTE AU CITRON 5,75

TRADITIONAL LEMON TART  
WITH NORMANDY  
CRÈME FRAÎCHE AND  
RASPBERRIES

### PRALINE CRÊPE 6,25

CHOCOLATE AND PRALINE  
CRÊPE WITH CARAMELISED  
BANANAS AND CRÈME  
CHANTILLY

### CHOCOLATE FONDANT 5,95

WARM CHOCOLATE  
FONDANT WITH VANILLA  
ICE-CREAM

### CHOCOLATE MOUSSE 4,95

DARK CHOCOLATE MOUSSE

### ICE CREAMS 4,75

VANILLA, CHOCOLATE AND  
STRAWBERRY ICE-CREAM

### SORBETS (VEGAN) 4,75

LEMON AND  
RASPBERRY SORBET

### CHOCOLATE POT 3,70

DARK CHOCOLATE POT WITH  
CRÈME FRAÎCHE

### CRÈME BRÛLÉE 5,95

CLASSIC CARAMELISED  
VANILLA CUSTARD

### CRÈME CARAMEL 5,75

TRADITIONAL SET VANILLA  
POD CUSTARD WITH DARK  
CARAMEL AND CREAM

### TARTE FINE AUX POMMES 6,25

CRISP PUFF PASTRY TART  
WITH FINELY LAYERED  
APPLES AND VANILLA  
ICE-CREAM

### FROZEN BERRIES WITH WHITE CHOCOLATE SAUCE 4,95

FROZEN SUMMER BERRIES  
WITH WARM WHITE  
CHOCOLATE SAUCE

### COUPE NOIRE 4,95

VANILLA ICE-CREAM WITH  
WARM DARK CHOCOLATE  
SAUCE