

# VEGETARIAN MENU

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

**OLIVES 2,90**

**PIQUANT MIXED OLIVES 4,10**

**PROVENÇALE**

**PISSALADIÈRE 4,95**

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

**BREAD 2,60**

Freshly baked sourdough baguette with butter

**FOUGASSE 5,40**

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 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 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 10,75**

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) 10,95**

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 11,25**

Baked crêpes with wild mushrooms, spinach and cheese

## SIDES

**FRITES (VEGAN) 2,95**

**GREEN SALAD (VEGAN) 2,95**

**CREAMED SPINACH 3,95**

**GLAZED CARROTS 3,15**  
with parsley

**FRENCH BEANS 3,35**

**GRATIN POTATO 3,35**

**BRAISED MINTED PEAS 3,35**

**TOMATO SALAD (VEGAN) 3,35**  
with basil and shallots

## DESSERTS

**PRALINE CRÊPE 6,35**

Chocolate and praline crêpe with caramelised bananas and crème Chantilly

**TARTE FINE AUX POMMES 6,35**

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

**CRÊME CARAMEL 5,85**

Traditional set vanilla pod custard with dark caramel and cream

**TARTE AU CITRON 5,95**

Traditional lemon tart with Normandy crème fraîche and raspberries

**CHOCOLATE FONDANT 6,10**

Warm chocolate fondant with vanilla ice-cream

**COUPE NOIRE 4,95**

Vanilla ice-cream with warm dark chocolate sauce

**CHOCOLATE POT 3,95**

Dark chocolate pot with crème fraîche

**ICE CREAMS 4,85**

Vanilla, chocolate and strawberry ice-cream

**CRÊME BRÛLÉE 5,95**

Classic caramelised vanilla custard

**SORBETS (VEGAN) 4,85**  
Lemon and raspberry sorbet

**CHOCOLATE MOUSSE 4,95**  
Dark chocolate mousse