

Restaurant

Our menu



Our salads

Caesar salad Salad, crispy chicken, red onion, egg, parmesan, croutons, Caesar dressing	17,00€
Warm goat's cheese on toast With fresh tomato carpaccio and smoked bacon, salad	17,00€

Our meals

Baked Camembert Cured ham, roast potatoes, salad	18,00€
Ravioli with ceps and summer white truffle Served with a cep sauce, arugula, and parmesan	19,00€
Angus flank steak with green pepper sauce Served with fresh home fries	20,00€



Sauces: forestry, roquefort, pepper | 1,50€

Tomato-based pizzas

MARGUERITA Tomato sauce, mozzarella cheese, oregano, black olives	11,00€
REINE Tomato sauce, ham, mozzarella cheese, mushrooms, oregano, black olives	13,00€
4 FROMAGES Tomato sauce, mozzarella, roquefort, goat's cheese, brie, oregano, black olives	14,50€
ESPAGNOLE Tomato sauce, mozzarella, grilled peppers, chorizo, onions, oregano, black olives	14,50€

Our burgers

Chef's Burger Butcher-style steak, cheddar, tomatoes, crispy onions, smoked bacon, arugula and burger sauce	17,00€
Montagnard Burger Steak, raclette cheese, red onions, smoked bacon and arugula	18,00€

Served with fresh home fries



Pitchoun menu

Chicken tenders + chips or cheese/ham pizza + water
syrup + your choice of scooped ice cream

11,00€

Cream-based pizzas

FERMIÈRE Fresh cream, goat's cheese, chicken, grilled peppers, mozzarella, onions, oregano, black olives	14,00€
PAYSANNE Fresh cream, mozzarella, mushrooms, smoked bacon, brie, parsley, oregano, black olives	14,00€



A sweet touch?

Our desserts

Crème brûlée	7,00€
Homemade tarte tatin With scoop of vanilla ice cream and chantilly cream	8,00€
Homemade tiramisu with speculoos and caramel	8,00€

Our ice cream scoops

1 scoop	3,00€
2 scoops	5,50€
3 scoops	6,50€

Flavours: vanilla, coffee, chocolate, rum raisins, caramel, strawberry, lemon, coconut, pistachio

Our ice cream cups

Dame blanche 3 scoops vanilla, chocolate coulis, chantilly cream	7,50€
Chocolat liégeois 2 scoops of chocolate, 1 scoop of vanilla, chocolate coulis, whipped cream	7,50€
Café liégeois 2 scoops coffee, 1 scoop vanilla, coffee coulis, whipped cream	8,00€
Colonel 3 scoops lemon, vodka	





Restaurant

Our drinks



COLD DRINKS

Water syrup	1,80€
Fruit juices 25cl (orange, ananas, abricot, fraise, pamplemousse, pomme)	3,00€
Schweppes agrumes 25cl	3,20€
Schweppes lemon 25cl	3,30€
Schweppes tonic 25cl	3,30€
Coca-Cola 33cl	3,30€
Coca-Cola Zero 33cl	3,30€
Diabolo	3,30€
Fanta 25cl	3,30€
Ice Tea ou Fuze Tea 25cl	3,30€
Lemonade 25cl	3,30€
Orangina 25cl	3,30€
Perrier 33cl	3,30€
Sup syrup/rondelle	1,00€



MINERAL WATERS

Vittel 25cl	3,30€
Vittel 1/2 L	3,50€
Vittel 1 L	4,50€
Sanpellegrino 1/2 L	4,00€
Sanpellegrino 1 L	5,00€



HOT DRINKS

Coffee	2,00€
Decaf coffee	2,00€
Long coffee	2,10€
Coffee with a dash of milk	2,20€
Milk	2,50€
Cream coffee	3,50€
Hot chocolate	3,50€
Tea / Tisane	3,50€
Double espresso	3,60€
Cappuccino	4,00€



BEERS

Non-alcoholic beer	3,50€
Pression (Jupiler) 12cl	2,00€
Pression (Jupiler) 25cl	3,20€
Pression (Jupiler) 50cl	6,00€
Panaché	3,00€
Monaco	3,40€
Beer with syrup	3,40€
Picon	4,00€
Heineken 25cl	3,00€
Leffe brune 33cl	4,50€
Chimay 33cl	4,50€
Desperados 33cl	4,50€
Mort Subite Cerise 25cl	4,50€
Hoegaarden Blanche 33cl	4,50€



WINES

GLASS AND CARAFES (white, rosé & red)	
Wine by the glass 12cl	3,50€
Wine in a carafe 50cl	12,00€
Wine in a carafe 75cl	14,00€
BOTTLES	
Teres (white, rosé & red) Château du Rouët - Vin de Pays de Méditerranée IGP	18,00€
Esterelle (white, rosé & red) Château du Rouët - Côte de Provence	26,00€
Thuerry (rosé) / Vin Bio Château Thuerry - Les Abeillons - AOP Coteaux Varois en Provence	35,00€



APERITIFS

Pastis 2cl	2,50€
Ricard 2cl	2,50€
Baby 2cl (Whisky/ Vodka/ Rhum)	3,20€
Martini R/B 6cl	3,50€
Kir	3,50€
Muscat / Porto	4,00€
Prosecco	6,00€
Gin 4cl	6,00€
Rhum / Vodka / Whisky 4cl	6,00€
Superior rum 4cl	9,00€
Superior vodka 4cl	9,00€
Superior whisky 4cl	9,00€



DIGESTIFS

Get 27 4cl	5,00€
Get 31 4cl	5,00€
Bayleys 4cl	6,00€
Limoncello 4cl	6,00€
Brandy Poire Williams 4cl	6,00€
Brandy Mirabelle 4cl	6,00€
Cognac 4cl	6,00€
Calvados 4cl	6,00€

fresh



OUR COCKTAILS WITH ALCOHOL

 Irish Coffee	7,50€
Whisky, Coffee, Cane sugar, Whipped cream	
 Mojito Menthe	8,00€
Rum, Cane sugar syrup, Sparkling water / Lemonade, Mint, Brown sugar, Lemon	
 Tequila Sunrise	8,00€
Tequila, Orange juice, Grenadine	
 Caipirinha	8,00€
Cachaça, Lime, Brown sugar	
 Piña Colada	8,00€
White rum, Pineapple juice, Coconut ice cream	
 Apérol Spritz	8,00€
Aperol, Prosecco, Sparkling water	



OUR NON-ALCOHOLIC COCKTAILS

 Campasun	6,00€
Orange juice, Pineapple juice, Guava juice	
 Virgin Mojito	6,00€
Rum syrup, Cane sugar syrup, Sparkling water, Lemon, Mint, Brown sugar	
 Virgin Piña Colada	6,00€
Rum syrup, Pineapple juice, Coconut ice cream	