**ASSORTMENTS & TAPAS TO BE SHARED OR NOT**

Meat assortment

Mixed assortment

Crispy shrimps Japanese style

*Thai sauce*

Little sardines in olive oil

**APPETIZERS**

Fish soup Provençal style

Onion soup au gratin

*Toasted bread with red onion compote*

*Goes well with AOC Gewurztraminer*

**Caviar from Aquitaine**

Large Burgundy snails

Frog legs in parsley sauce

**Exceptional oysters**

*Warm goat cheese in breadcrumbs*

Beans

Salmon steak

*Béarnaise sauce, grilled potatoes and cooked seasonal vegetables*.

Lobster supplement

**Fillet of St Pierre**

*Crushed potato, aniseed-flavoured fish juice.*

Cocotte of fried mussels

*Marinières, chicken, curry or Provençal.*

Duo of salmon tartar

Plancha of fish and shellfish

Thai chicken wok

Confit of duck

*Salardaise apples*.

**Nice entrecote steak** *250gr,*

Charolais tartar beef

*ccoked or pan-fried*,

Apples sautéed with garlic

Check our menu

**LE TITI PARISIEN**

Breaded chicken strips

White cheese

Chocolate cake

Iced profiteroles

*2 vanilla ice cream puffs with hot chocolate sauce*,

Pastry from our Master Craftsman

Liège chocolate

Strawberry Melba

*Lemon sorbet with vodka*.

**SWEET CREPES**

*Crepes Flambées with Grand Marnier*

*Until 12 noon*

Viennese pastry or toast

Squeezed orange

Squeezed orange

Chocolate bread

**PLAIN OMELETTES**

Egg white

Fried eggs

Horse steak