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 STARTERS
 









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<b>Tuna Rillettes</b> 	8 €
<i>Red tuna - salmon - ricotta - grilled bread</i>	
<b>Soup of the Season</b>  	8 €
<i>Pumpkin - soy milk</i>	
<b>Duck Terrine</b> 	7 €
<i>Served with onion chutney</i>	

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 DISHES
 

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<b>Salmon Fillet</b> 	17 €
<i>Salmon - basmati rice - honey sauce</i>	
<b>Omelette</b>  	14 €
<i>Eggs - honey roasted sweet potato - ham - emmental cheese</i>	
<b>Belleval's Croque Monsieur</b> 	14 €
<i>Traditional French sandwich: cooked ham - tomme cheese - béchamel sauce</i>	
<b>Confit of Duck Leg</b> 	17 €
<i>Duck - sauce of the day - mashed potatoes or green beans</i>	
<b>The Chef's Salad Bowl</b>  	15 €
<i>Marinated tuna with citrus fruits - avocado - pumpkin - pumpkin seeds - rice</i>	
<b>Salmon Gravlax</b> 	16 €
<i>Olive oil and dill cured salmon - sweet potato - salad - savora sauce</i>	

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 DESSERTS
 

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Artisanal Cheese Plate	7 €
Dark Chocolate Mousse	7 €
Red Fruits Panna Cotta	7 €
Coffee Tiramisu	7 €
Coffee Madeleines	7 €
Chef's Specialty	6 €

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 TO SHARE
 

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<b>Savory Belleval Madeleines</b> (by 4, 8 and 12) <i>Flavor: duck &amp; emmental cheese</i>	8€ - 14€ - 18€
<b>Sweet Belleval Madeleines</b> (by 4 and 8) <i>Flavor: orange blossom</i>	8€ - 14€
<b>The Friends Platter</b> <i>Spread of local cheeses and cold cuts to share</i>	17€
<b>The Sea Platter</b> <i>Gravlax salmon - marinated tuna - smoked salmon - tuna rillettes - samphire</i>	20€



## DRINKS

### HOT DRINKS

Espresso / Americano	3 €
Cappucino	5 €
Latte	5 €
Hot Chocolate	4 €

### TEA - Our selection of teas from Palais des Thés

*Green tea, Mint tea, Black tea, Earl grey tea, Rooibos tea, Herbal tea*

### WATER - CASTALIE

*A filtered water that eliminates transportation pollution and packaging waste, our planet will thank you!*

Still water 75 cl	1 €
Sparkling water 75 cl	1 €

### FRESH DRINKS (25-33cl)

Coca-Cola / Coca-Cola Zero	4 €
Sparkling Iced Tea Chari Tea	
Lemonade Lorina	
Schweppes Agrum'	
Perrier	
Homemade Iced Tea - Iced Coffee	
Smoothie	6 €

### FRUIT JUICE - L'Arbre à Jus (25cl)

Orange juice - Pear juice - Tomato juice	4,5 €
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### FRUIT JUICE - Le Coq Toqué (25cl)

Bourbon vanilla apple juice - Wholesome apple (non-filtered) juice	5 €
Green mint apple juice	

### CIDERS (33cl)

Fils de Pomme - Le Sauvage	6 €
Appie - Poiré	

### BEERS (33cl)

Brasserie La Parisienne - Le Titi Parisien IPA	6 €
Brasserie La Parisienne - Amber Ale	
Brasserie Gallia - Weissbier Pale Ale	
Brasserie BAPBAP - Original Lager	

### WINE SELECTION

glass (12cl) bottle (75cl)

#### RED

Château du Bousquet - Côte de Bourg - AOC	6,5 €	33 €
Saint Nicolas de Bourgueil - AOC	6,5 €	35 €
Pinot Noir - Maison Castel - IGP	6 €	30 €
Syrah - Maison Castel - IGP	6 €	30 €
Les Crayères - Chinon - AOC	6,5 €	32 €

#### WHITE

Chablis - Domaine Chablis Colombier - AOC	7 €	37 €
Chardonnay - Maison Castel - IGP	6 €	30 €
Muscadet Sur Lie - Clos des Orfeuilles - AOC (Organic wine)	6,5 €	32 €
Jurançon Doux - AOC	6,5 €	32 €

#### ROSÉ

San Pieru - Ile de Beauté - IGP	5,5 €	27 €
Côtes de Provence - Château Cavalier	6 €	30 €

#### CHAMPAGNE

Tsarine Brut		60 €
Laurent Perrier Brut	14 €	80 €

#### APERITIFS AND LIQUORS (4cl)

Whisky Lagavulin	12 €
Whisky Monkey Shoulders	10 €
Whisky Makers Mark	10 €
Vodka Grey Goose	10 €
Vodka Kettel One	10 €
Brown Rum Bacardi reserva	10 €
White Rum Bacardi	10 €
Tequila Sauza blanca	10 €
Gin Tanqueray	10 €
Get 27	8 €
Lillet	6 €
Martini	6 €
Pastis Henri Bardouin	5 €
Cognac Rémy Martin	12 €
Calvados du Père François	12 €

## COCKTAILS (12-25cl)

12 €

#### ROMARIN GIN & TONIC

*Gin - bitters tonic - lime - tonic water - smoked rosemary*

#### FACUNDO

*Rum - Lime - raspberries syrup - sugar*

#### NUT FASHIONED

*Whisky - bitters - grilled nuts syrup - thyme - orange zest*

#### PEACH MARGARITA

*Tequila - Cointreau - lime - peach syrup - thyme*

#### KESSEL MULE

*Vodka - pineapple nectar - lime - ginger syrup - tonic water*

#### SIDECAR

*Cognac - Cointreau - lime - apricot jam*