



BRASSERIE CALIFORNIENNE

## STARTERS

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| <b>Duck &amp; Mushrooms Empanadas</b><br>Duck confit, mushrooms & pumpkin                                  | 9€00  |
| <b>Guacamole &amp; Friends</b><br>Avocado guacamole, cumin chickpeas hummus, lemon cream cheese & tortilla | 13€00 |
| <b>Crazy Quesadilla</b><br>Ricotta, arugula, bean humus, chilli, chipotle salsa                            | 12€00 |
| <b>"The" Avocado Toast</b><br>Avocado guacamole, red onion, tomato, pomegranate & farmhouse bread          | 12€00 |
| <b>Plate of Spanish charcuterie</b>  | 13€00 |
| <b>Ripened cheese plate</b>  | 13€00 |
| <b>California Roll' Rock</b><br>Rice, avocado, cucumber & cream cheese, nori, sesame, sracha sauce         | 12€00 |

## FRESH MARKET

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| <b>Chopped salad</b><br>BIO Egg, chicken, tomato, avocado, grilled bacon, requersin, ginger & honey vinaigrette                        | 18€00 |
| <b>Vegitator</b><br>Creamy polenta, hazelnut oil, mushroom & arugula   | 18€00 |
| <b>Salad Caesar</b><br>Romaine lettuce, croûtons, poultry & parmesan   | 19€00 |
| <b>Gluten free vegan burger</b><br>Legume, soja and beetroot steak, tomato, grilled onions, BBQ sauce                                  | 20€00 |
| <b>Grilled octopus salad with vegetables &amp; black garlic</b><br>Grilled octopus, yuzu vinaigrette, roasted vegetable & black garlic | 24€00 |
| <b>Grain Bowl</b><br>Roasted broccoli, soja, corn, vegetable shaves, pomegranate, grapefruit, cashews, seeds                           | 14€00 |

Carte des allergènes disponible sur demande.

Origine de nos viandes France - Tous nos fruits et légumes sont issus de l'agriculture biologique

Prix nets en euros, taxes et service inclus.

## CALIFORNIA SURFIN'

<b>Seafood Pasta</b>	26€00
Plancha lobster & market fish, shells & shellfish juice, linguine « Guiseppe Cocco »	
<b>Losbter Roll</b>	27€00
Lobster, toasted brioche, candied tomato, salad, urchin corail mayonnaise	
<b>Scallops tempura</b>	29€00
Vegetables wok, citrus & coriander, ginger	
<b>Tuna tataki</b>	23€00
Tuna, minth & coriander, peanut, rice vermicelle, soja & ginger	

## BBQ & MEAT

<b>Spiced grilled cockerel</b>	18€00
Sucrine & sweet potato fries	
<b>FR\AME Burger</b>	21€00
Steak, cheddar, salad ,tomato, red oignon, french fries & green salad	
<b>300g French Strip Seak</b>	34€00
Chimichurri & 1 side to choose	
<b>Pork BBQ Ribs</b>	23€00
Caramelized ribs, sucrine salad & crispy onion & 1 side to choose	
<b>Grilled L-Bone 700g</b>	55€00
Grilled French aged beef, chimichirru & 1 side to choose	

## DESSERTS

<b>FRAME's Cheesecake</b>	11€00
Speculoos cheesecake, passion juice, mango & pineapple	
<b>"Greedy" coffee</b>	12€00
4 sweets of the day	
<b>Chocolate Lava Cake</b>	9€00
Chocolate fondant, macadamia	
<b>"Cream" brûlée, pecan nut</b>	8€00
Vanilla & cardamom, pecan nut	
<b>Banana bread perdu</b>	8€00
Banana & dry fruits caramelized, cheesecake ice cream	
<b>Seasonal fruit salad</b>	8€00
BIO Seasonal fruit & passion fruit	
<b>"Hugo et Victor" ice cream</b>	9€00
3 scoop to choose	