

STARTERS

Asparagus croquettes with potato and sea lavender salad	9,50
House smoked mackerel with salad of celeriac and horseradish	9,50
Salad with roasted lamb shoulder, shallot and olive green	9,50
Starter of Sailor's menu	7,50
Soup of the day	5,50

MAIN COURSES

Steak frites with seasonal vegetables and gravy of madeira	19,50
Asparagus with new potatoes, egg, "devilled eggs", farmer's ham and bearnaise sauce	19,50
Asparagus with new potatoes, egg, "devilled eggs", smoked portobello and bearnaise sauce	19,50
Bream with new potatoes, beans and pastis	21,50
Cheese fondue of Tomme de Savoie with bread and crudités	18,50
Pasta of the week	16,50
Sailor's dish of the week	17,50
Sailor's menu of the week	29,50
Sailor's dish with starter and dessert	

KIDS MENU

Veal cutlet in a creamy sauce, fries and seasonal vegetables.	
Ice lolly as dessert	12,50
Small pasta of the week	12,50

SIDE DISHES

Fries	3,50
Fries with mayonnaise	4,00
Green salad	3,50
Homemade bread with salted butter	4,50

DESSERTS

Tarte tatin of rhubarb	6,50
Homemade praline, per piece	2,50
Milk - Filled with coffee and rhum	
Dark - Filled with white chocolate and coconut	
White - filled with dark chocolate and orange	
Homemade ice cream with 2 scoops	6,50
Choice of:	
Vanilla of goatmilk	
Strawberry of cow milk	
Chocolate of buffalo milk	
Crêpe Suzette with Grand Marnier and vanilla ice cream	6,50
Cake of the day	4,50
Dessert of the sailor's dish	6,50

Any allergies? Please let us know!

