

**STARTERS**

Croquet of pigeon with brandied raisins and pumpkin	9,50
Vol au vent with chestnut, mushrooms and tarragon mustard	9,50
Smoked trout with crab salad, spinach and horseradish	9,50
Starter of Sailor's menu	7,50
Soup of the day	5,50

**MAIN COURSE**

Steak frites with seasonal vegetables and a gravy of green pepper	19,50
Mussels & fries (varying preparation), with a green salad	18,50
Zarzuela with langoustines, mussels and picada	21,50
Fried sea bass with haricots verts, new potatoes and a mustard-beurre blanc	21,50
Puy lentils with fig chutney, soft coat cheese and smoked hazelnut	19,50
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 (Sailor's dish with starter and dessert)	29,50

**KIDS MENU**

Chicken leg, fries and seasonal vegetable, with an 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 or aioli	4,50

**DESSERTS**

Tarte tatin of apple & vanilla ice cream	6,50
Homemade chocolate truffles, per piece	2,50
Dark - with Cointreau and hazelnut	
Milk - with coconut and almond	
Affogato (vanilla ice cream with hot espresso and a dash of almond liqueur)	6,50
Crêpe Suzette with Grand Marnier and mandarins ice cream	6,50
Cake of the day	4,50
Dessert of Sailor's menu	6,50

Any allergies? Let us know!

