

Sandwiches / Sandwiches

Choice of a variety of sandwiches (ham, pate, meat paste, cold sausage, camembert, emmental)	4.80
Sandwich variado a elegir (jamón, paté, chicharrones finos, camembert, Emmental)	
Mixed sandwich (Ham and emmental cheese) – Sandwich mixto (jamón y Emmental)	7.50
Cantal cheese sandwich – Sandwich de queso Cantal	8.00
Cured ham sandwich – Sandwich de Jamón de país	8.50
Hot dog (sausages, gratinated emmental cheese) – Perrito caliente (salchichas, Emmental gratinado)	12.00
Malakoff sandwich (salad leaves, tomato, egg, ham, mayonnaise)	11.00
Sandwich Malakoff (lechuga, tomate, huevo, jamón, mayonesa)	
Chaillot sandwich (salad leaves, tomato, egg, poultry meat, mayonnaise)	11.00
Sandwich Chaillot (lechuga, tomate, huevo, ave, mayonesa)	
Troca sandwich (salad leaves, tomato, egg, tuna, mayonnaise)	11.00
Sandwich Troca (lechuga, tomate, huevo, atún, mayonesa)	
Classic club sandwich (Bread crumb toasted, tomato, egg, ham, Emmental cheese)	12.00
Emparedado Club Clásico (Pan miga toasté, tomate huevo jamón queso gruyère fabricado en Emmental)	
Club sandwich Salmon (Bread crumb toasted, tomato, salmon, guacamole)	15.00
Emparedado Club Asalmondo (Pan miga toasté, tomate, salmon, guacamole)	

Plate of chipped potatoes or green salad leaves – Plato de patatas fritas o ensalada	3.80
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Salads / Ensaladas

Chef's salad (Ham, Emmental cheese, egg) – Ensalada del chef (Jamón, Emmental, huevo)	14.00
Vegetarian Salad (Fresh French beans, fresh mushrooms, artichoke, palm tree heart, sweet corn)	14.50
Ensalada vegetariana (judías verdes frescas, champiñones frescos, alcachofa, palmito, maíz)	
Nice-style salad (Fresh French beans, tuna, sweet pepper, anchovy, egg)	15.00
Ensalada nizarda (judías verdes frescas, atún, pimienta, anchoas, huevo)	
Caesar salad (White poultry meat, croutons, Parmesan cheese)	16.00
Ensalada César (pechuga de ave, picatostes, parmesano)	
Shepherdess' salad ("Crottin" goat's cheese on toast, tomato, walnut)	15.00
Ensalada de la pastora (Crottin de queso de cabra sobre su tostada, tomate, nueces)	
Dolce Vita salad (Cured ham, tomatoes, Mozzarella)	17.00
Ensalada Dolce Vita (Jamón creído, tomates secados, Mozzarella)	
Chicken salad with 4 spices (Chinese cabbage and red cabbage, chicken, dried tomatoes, pates in ravioli)	16.00
Ensalada de pollo a las 4 especias (Col china y lombarda, pollo, tomates secados, pates en raviolo)	
Four XL (Tomatoes, chicken crispy, cheddar cheese grated cheese, Cantal, barbecue sauce)	16.50
Cuatro XL (Tomates, pollo crispy, cheddar queso rallado, Cantal, rebaña barbacoa)	
Scandinavian Salad (Smoked salmon, shrimp, tarama, lump fish eggs, cucumber)	18.00
Ensalada nordica (salmon ahumado, gambas, taramasalata, huevos de lumpo, pepino)	

Day salad: see Slates – Ensalada de día: ver Pizarras

Hot buffet / Bufé Caliente

"Monsieur" Toasted Sandwich	10.00	Plain omelette – Tortilla francesa	9.00
Sandwich bread, ham, cheese – Pan de molde, jamon, queso		Choice of omelette	10.50
"Madame" Toasted Sandwich	11.00	Ham or Cheese or mushrooms or fine herbs	
Sandwich bread, ham, cheese, egg		Tortilla francesa a elegir : jamón o queso o hongos o hierbas aromaticas	
Pan de molde, jamon, queso, huevo		Mixed flavour omelet Ham and cheese	11.50
Chicken Toasted Sandwich	11.50	Tortilla francesa mixta: jamon y queso	
Sandwich bread, chicken, tomato		Plain fried egg (3) – Huevo frito	8.00
Pan de molde, pollo, tomates, queso		Fried egg with bacon or ham (3).	10.00
"Peasant Tartin	12.00	Huevo frito con bacon o jamon	
Farmhouse bread, cured ham, tomatoes, cheese		" Italian Tartin	12.00
Rebanada de pan campesina		Farmhouse bread, Mozzarella, dried tomatoes, cheese	
Pan cateto, jamón de países, tomates, queso		Rebanada de pan italiana	
Frankfurter sausage with chipped potatoes or salad leaves	13.00	Pan cateto, Mozzarella, tomates secados, queso	
Salchicha Frankfurt patatas fritas o ensalada			

The hot buffet is served with French fries or salad El buffet caliente es servido con patatas freír o ensalada

Today's specials / Sugerencias del día See the Slates / Consulte las pizarras

Cheese - Quesos

Camembert 65.50/Cantal 8.00/"Crottin" goat's cheese – Crottin de cabra 7.50
Auvergne Blue d'Auvergne – azul Bleu d'Auvergne 8.00 / Saint Nectaire 8.00
Plate of three cheeses – Plato de tres quesos 17.00

Desserts - Postres

Creme caramel – Crema de caramelo	6.80	Tarte upside down apple tart with cream	10.00
Chocolate mousse – Mousse de chocolate	7.80	Tarta tatin con su crema	
Crème brûlée with brown sugar	9.80	Gourmet coffee – Café goloso	9.50
Crema catalane con azucar semirrefinado		Gourmet tea – Té goloso	10.50
Profiteroles with chocolate sauce	10.00	Strawberries or raspberries with sugar	9.50
Profiteroles de chocolate		Fresas o frambuesas con azucar (en temporada)	
Crêpes with sugar or chocolate	6.80	Cheese cake	9.80
Crêpes con azucar o con chocolate		Cheese bizcocho	
Chocolate-brown fondant vanilla ice	10.50	Fromage frais and its coulis	7.50
Fundando chocolate hiela vainilla		Queso blanco y sonido colado	


Ice creams / Helados

Coupe Parisienne (2 boules)	7.50	Banan Split	11.80
vanilla, coffee, chocolate, strawberry, pistachio, caramel, mint-chocolate		Vanilla, chocolate, strawberry, Chocolate sauce, whipped cream	
vainilla, café, chocolate, fresa, pistacho, caramelo, menta con chocolate		Helado vanilla, Chocolate, fresa, salsa de chocolate, chantilli	
Coupe de sorbet (2 boules)	8.50	Fraise ou Framboise Melba	13.00
Blackcurrant, pineapple, lime, raspberry		Vanilla, fresh strawberries or raspberries, whipped cream	
Grosella negra, pi2na, lima, frambuesa		Helado vanilla, fresa or frambuesa (fruta), chantilli	
Dame Blanche	10.00	Coupe Colonel	13.50
Vanilla ice cream, hot chocolate sauce, almonds, whipped cream		Lime sorbet, vodka	
Helado vanilla, chocolate caliente, almendras, chantilli		Sorbete lima, vodka	
Café ou Chocolat Liégeois	10.00	Additional charge for scoop of ice cream.	1.50
Coffee or chocolate ice cream, sauce, whipped cream		Suplemento bola de helado	
Helado café o chocolate, salsa, chantilli		Sorbete lima, vodka	
Dish of whipped cream	6.00	Additional charge for whipped cream	1.00
Copa de nata montada		Suplemento chantilli o nata	

A l'heure de l'apéritif

Plate of charcuterie – Plató de embutidos	9.00
Mixed board (charcuterie and cheese) – Tabla mixta (embutidos y queso)	11.00
Crunch apéritif – Bosqueja aperitivo	8.00

Prices include service charge (15% of price before tax) – Free glass of water.
Payment by banker's card for sums above €10- The establishment no longer accepts cheques

Dishes "Home-made" are developed on the spot from raw products. 
Los platos "hace casa" son elaborés en el mismo lugar a partir de productos crudos

Precio servicio incluido (15% sobre el total sin IVA) – Jarra de agua sin cargo.
Pago con tarjeta a partir de 10 € - La casa ya no acepta los cheques

Apéritifs / De aperitivo

Apéritifs de marque	7.20	Kir Bourgogne Aligoté	7.50
Martini rouge ou blanc, anisés, muscat		Mûre, cassis, framboise, pêche	
Campari	8.00	Kir royal	13.50
Porto rouge 10 ans	8.00	Mûre, cassis, framboise, pêche	
Loupiac le verre	7.50	Champ. Taittinger Coupe	13.00

Whiskies

Classiques

J&B, Johnnie Walker red	12.50
<u>12 ans d'âge</u>	
Chivas	13.50
Johnnie Walker Black	13.50
Accompagnement soda	3.00

Pure malt

Glenfiddich	13.50
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Bourbon

Four Roses, Jack Daniel's	13.50
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Irish

Jameson	12.50
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Bières

Pression

	25cl	50cl
Kronenbourg	5.70	9.50
Kronenbourg 1664	6.50	11.00
Carlsberg	6.80	11.50
Grimbergen	6.80	11.50
Blanche de Grimbergen	6.80	11.50

Bouteilles

Kronenbourg sans alcool	25cl	7.00
Pelforth brune	33cl	7.50
Heineken	33cl	8.20
Corona	33cl	8.20
Desperados	33cl	8.20

Cocktails - Alcohol-free / sin alcohol

Honolulu	10.80	Colibri	10.80
Orange, pineapple, lemon, grenadine		Orange, lemon, pineapple, mango, grenadine	
Naranja, piña, limón, granadina		Naranja, limón, piña, mango, granadina	
Virgin Mojito	Apple, fresh mint, lime, sparkling water – Manzana menta fresca limón verde agua gas		10.80

With alcohol / Con Alcohol

Américano « maison »	10.50	Piña colada	13.00
Martini rouge, campari, noilly, gin		Rhum blanc, coco, ananas	
Gin fizz	13.00	Acapulco	13.00
Gin Gordon, citron pressé, sucre canne		Cointreau, tequila, ananas	
Aperol Spritz	13.00	Mojito	13.00
Apérol, Prosecco, eau gazeuse		Rhum, citronvert, menthe fraîche, sucre canne	
Malak Spritz	13.00	Caïpirinha	13.00
Liqueur St Germain, Prosecco, eau gazeuse		Cachaça, citron vert	
Vodka orange	13.00	Margarita	13.00
Vodka, jus d'orange		Tequila, Triple sec, citron vert	
Cosmopolitan	13.00	Blue Lagoon	13.00
Vodka, Triple sec, cranberry, citron vert		Vodka, Curaçao, citron vert	
Tequila sunrise	13.00	Irish coffee	14.50
Tequila, jus d'orange, grenadine		Jameson, café, chantilly	

Alcohol-free coffee cocktails / Cócteles de café sin alcohol

Kawa Mint	10.00	Chococo Glacé	10.00
Express, lait, sirop mojito, vanille		Express, lait, sirop coco, chocolat	
Latté Macchiato Cookie	10.00	Latté Macchiato Châtaigne	10.00
Sirop cookie, mousse de lait, café		Sirop châtaigne, mousse de lait, café	
Mocha Mint	10.00		
Chocolat, lait, sirop mojito, café			

Champagnes 75cl

Taittinger brut Prestige Blanc	80.00
Taittinger brut Prestige Rosé	90.00

Volume of the glass :wine by the glass 14cl. Flute 12cl. Alcohols and liqueurs 4cl. Whiskeys 4cl. Grog 4cl. Porto 8cl. Apéritifs 5cl. Anise drinks(anise) 2,5cl. Cocktails 12cl. Alcohol-free cocktails 25cl

Cabida de la vidriería(cristalería):vino al vaso(vidrio) 14cl. Flauta 12cl. Alcohols y licores 4cl. Whiskys 4cl. Grog 4cl. Vino de Oporto(Oporto) 8cl. Aperitivos 5cl. Anís 2,5cl. Cóctels 12cl. Cóctels sin alcohol 25cl

Spirits and liqueurs / Alcoholes y licores

Cognac Rémy Martin VSOP	14.50	Rhum St James Blanc ou Brun	13.00
Cognac Hennessy	13.50	Vieille prune	13.00
Cognac XO	25.00	Gin Gordon's	12.00
Vieux marc de Bourgogne	13.00	Vodka Wyborova	12.00
Bas Armagnac	13.50	Liqueurs de marque	12.50
Calvados VSOP	13.00	Alcools blancs	15.00

Poire, Quetsche, Framboise, mirabelle

Wine by the glass / Vaso de vino (14 cl)

Rosés AOC / Rosados D.O.

Côtes de Roussillon	4.90	Côtes de Provence	5.90
Sancerre	7.00	Saint-Tropez	

White AOC / Blancos D.O.

Côtes du Rhône	4.90
Sauvignon de Touraine	5.00
Bourgogne Aligoté	5.60
Beaujolais Chardonnay	6.50
Loupiac	7.50
Chablis	7.50
Sancerre	7.50
Pouilly Fumé	8.00

Red AOC / Tintos D.O.

Côtes de Roussillon	4.80
Côtes du Rhône	5.20
Bordeaux	6.50
Chinon	6.20
Graves Château Lacoste	6.70
St Emilion Puisseguin	7.20
Brouilly	7.40
Castillon Château Clarisse	7.00
Sancerre	8.60
Lalande de Pomerol	9.80

Carafe wines (To accompany a meal) / Vinos en jarra (acompañando a una comida)

White wines / Blancos

Côtes du Rhône Laudun - Chusclan	50cl	25cl
Sauvignon de Touraine C.Pichon	9.60	5.60
	10.50	5.90

Rosé wines / Rosados

Côtes du Roussillon Domaine Borda	50cl	25cl
	9.80	5.90

Red wines / Tintos

Côtes du Rhône Laudun - Chusclan	50cl	25cl
Côtes du Roussillon Domaine Borda	10.80	5.90
Bordeaux Château Chantelouve	9.80.	5.90
	12.00.	7.00

Water (to accompany a meal) / Agua (acompañando a una comida)

Evian 50cl - Badoit 50cl - Perrier 33cl	5.80
Evian - Badoit 100cl	6.80

Cold Drinks / Refrescos

Eau Evian - Badoit - Limonade 25cl	5.70
Sodas Coca cola 33cl - Coca cola light 33cl - Coca zéro 33cl	6.00
Orangina 25cl - Schweppes 25cl - Seven up 25cl - Perrier 33cl	
Jus de fruits Granini 25cl	6.50
Orange, ananas, nectar d'abricot, pomme, tomate	
Cacolac 20cl - Cidre 25cl	6.80
Citron, orange ou pamplemousse pressé	7.80
Lait froid	5.30
Lait aromatisé	5.60
Ice tea	6.00
Café frappé	6.80
Milk shake Vanille - Café - Chocolat - Fraise, Pistache	7.50
Supplément sirop	0.30

Complete breakfast - Desayuno completo (7h30/12h00) **9.80**

Your choice or White coffee or Hot chocolate or Choice of tea

Café con leche o Chocolate caliente o Té a elegir

Freshly squeezed orange juice or ¼ bottle mineral water

Zumo de naranja natural o ¼ de Agua mineral

Croissant or bread and butter or toasts

Croissant o pan con mantequilla o tostada

Continental breakfast - Desayuno Continental **13.00**

Your choice of White coffee or Hot chocolate or Choice of tea

Café con leche o Chocolate caliente o Té a elegir

Freshly squeezed orange juice or ¼ bottle mineral water

Zumo de naranja natural o ¼ de Agua mineral

2 fried eggs with bacon or ham or cheese

2 huevos fritos con bacon o jamon o queso

Croissant or bread and butter or toasts

Croissant o pan con mantequilla o tostada

Complete Tea-Time Tea- Té completo (7h30/12h00) **8.50**

Choice of tea (darjeeling, ceylan, earl grey, chine or flavoured)

Té a elegir (Darjeeling, Ceylan, Earl Grey, Chine o de sabores a elegir)

Croissant or bread and butter

Croissant o pan con mantequilla

Butter and Jam Mantequilla y mermelada

Hot drinks - Bebidas Calientes

Espresso or decaffeinated coffee - Café espresso o descafeinado	3.50
Dark brown coffee - Café cortado	3.80
Double espresso - Espresso doble	6.00
Coffee with cream - Café con leche	5.80
Hot chocolate - Chocolate caliente	6.20
Hot milk - Leche caliente	4.60
Dammann tea - Tés Dammann: Darjeeling, Earl Grey, Ceylon, China/Darjeeling, Earl Grey, Ceylán, China	6.50
Dammann flavoured teas - Tés de sabores Dammann	6.50
<small>Green tea with mint, Vanilla, Four red fruits, jasmine - Verde a la menta, vainilla, cuatro frutas del bosque, jazmin</small>	
Herbal teas - Infusiones Verbena, Lime and mint, Verbena and mint - Verbena, Tila-menta, Verbena-menta	6.50
Cappuccino	7.20
Coffee or chocolate Viennois cream -Café o chocolate vienés	8.20
Croissant <u>or</u> bread and butter - Croissant o Pan con mantequilla	2.50
Viennese pastries - Bolleria	2.90
Toast - Jam - Tostada - Mermelada	5.00
Jam - Mermelada	2.00
Hot wine - Vino caliente	7.20
Rum toddy - Grog de ron	8.00
Fresh hot lemon - Limon caliente	7.80

Snack special / Fórmula merienda

(15h00/18h00) **9.50**

Your choice of White coffee or Hot chocolate or Choice of tea or Fruit Juice

Café con leche o Chocolate caliente o Té a elegir o zumo

"Home-made" fruit tart or "Home-made" crepes (sugar or chocolate)

Tarta de fruta casera o Crepes caseros (con azúcar o chocolate)

Berages are renewable every hour

Consumos renovables cada hora