

## Starters \*

*Home-made soup made with fresh vegetables(+1€)9.50	*Charcuterieplate (+3,5€)	14.50
**"Home-made" gratinated onion soup (+1,5€). 10.50	Stuffed mussels (butter and garlic) Les 12	14.00
Hard-boiled egg with mayonnaise (2 eggs) 7.50	Smoked salmon	19.50
*Tomatoes with Mozzarella and fresh basil (+2,5€)11.50	*Cassolette of snails (butter and garlic) Les 6 (+2€)	9.00
Fresh home-made Foie gras (Farmhouse bread toast) 18.50	Les 12	15.00

\* In brackets the eligible starters to the Menu Malakoff with an extra charge

### Day starters : see Slates

## Salads ☰

Chef's salad (Ham, Emmental cheese, egg)	14.00	Shepherdess' salad (("Crottin" goat's cheese on toast, tomato, walnut)	15.00
Vegetarian Salad (Fresh French beans, fresh mushrooms, artichoke, palm tree heart, sweet corn)	14.50	Dolce Vita salad (Cured ham, dried tomatoes, Mozzarella)	17.00
Nice-style salad (Fresh French beans, tuna, sweet pepper, anchovy, egg)	15.00	Chicken salad with 4 spices (Chinese cabbage and red cabbage, chicken, dried tomatoes, pates in ravioli)	16.00
Caesar salad (White poultry meat, croutons, Parmesan cheese)	16.00	Four XL (Tomatoes, crispy chicken, worn cheddar cheese, cantal, barbecue sauce)	16,50
Scandinavian Salad (Smoked salmon, shrimp, tarama, lump fish eggs, cucumber)	18.00		

Day salad : see Slates

## Pastas ☰ \*\*

**Vegetarian Pennes (pistou, vegetables) (+1€)	15.00	**Spaghetti bolognese (+1,5€)	15.00
Tagliatelli to the salmon	17.00	**Spaghetti carbonara (+1,5€)	16.00

## Hot dishes \*\*

Sausage of Aveyron, home-made mashed potato	15.00	Beef and Cheese Burger, chipped potatoes	19.00
Grilled sirloin steak, Choice of sauce, chipped potatoes	17.50	Chicken and Cheese Burger, chipped potatoes	19.50
** Beefburger topped with a fried egg, chipped potatoes (+2€)	17.00	Grilled A.A.A.A.A. "Andouillette" (tripe sausage), chipped potatoes	18.00
**Freshly prepared Tartar (chopped,raw) steak(+3€)	19.00	Confit of duck, potatoes with garlic	22.00
Thick slice of rump steak, Choice of sauce Fresh vegetable of the day and chipped potatoes	19.00	Roasted farm chicken, home-made mashed potato	16.50
XXL entrecôte rib steak (approx 300g) Choice of sauce Fresh vegetable of the day and chipped potatoes	25.00		

Choice of sauce: mayonnaise, pepper, béarnaise or Roquefort sauce

Change of garnish: Fresh French beans or vegetable of the day 1.50

Plate of vegetables: chipped potatoes or green salad leaves or Basmati rice 3.80  
or spaghetti or tagliatelle or home-made mashed potatoes

Plate of fresh vegetables: French beans 5.00  
or vegetable of the day

## Fishes ☰ \*\*

Salmon escalope with sorrel, Steamed potatoes or rice	22.00	Sea bass filet a la plancha, Steamed potatoes or rice	23.00
Fish and Cheese Burger, chipped potatoes	20.00	** Fish and chips (+4€)	19,00

\*\* In brackets the eligible main course to the Menu Malakoff with an extra charge

## Today's specials: See the Slates ☰

Prices include service (15% of price before tax) – free jug of water – payment by banker's card for sums above €10 –

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

In case of food intolerances please let us know. A list of products is available at the check out.

## Malakoff Menu 19,00

(Starter + Main course + Dessert for each customer)

Hard-boiled egg with mayonnaise or Salad of raw vegetables  
or starters (\*) with an extra charge

Butcher meat with pepper sauce or Roasted farm chicken  
or main course (\*\*) with an extra charge

Crème caramel or Parisian ice cream or Café express  
or Dessert (\*\*\*) with an extra charge

## Children's Menu (under 10 years old) 14.00

Beefburger chipped potatoes or Nuggets or Spaghetti Bolognese or Carbonara

Crème caramel or Parisian ice cream or Plain yoghurt

One glass of Coca or Orange juice or Apple juice or Cordial and water

## Cheeses

Camembert 6.50 – Cantal 8.00 – "Crottin" goat's cheese 7.50

Bleu d'Auvergne 8.00 – Saint Nectaire 8.00

Plate of three cheeses 17.00

## Desserts ☺ \*\*\*

Crème caramel	6.80	***Crème brûlée with brown sugar (+3€)	9.80
***Chocolate mousse (+1,5€)	7.80	Tatin upside down apple tart with cream	10.00
Crêpes with sugar or chocolate	6.80	Strawberries or Raspberries with sugar (in season)	9.50
Fromage frais and its coulis	7.50	Profiteroles with chocolate sauce	10.00
Cheese cake	9.80	***Gourmet coffee (+2,5€)	9.50
Chocolat fondant and its vanilla ice cream	10.50	***Gourmet Tea (+3)	10.50
***Tiramisu of moment (+2,5€)	9.00		

\*\*\* In brackets the eligible dessert to the Menu Malakoff with an extra charge

## Day desserts : see Slates

## Ice creams (Carte d'or) ☺

Parisian Cup (your choice, 2 scoops) vanilla, coffee, chocolate, strawberry, pistachio, caramel, mint-chocolate	7.50
Cup of Sorbets (your choice, 2 scoops) blackcurrant, pineapple, lime, raspberry	8.50
Dame Blanche Cup vanilla ice cream, hot chocolate, almonds, whipped cream	10.00
Liégeois style Coffee or Chocolate, coffee or chocolate ice cream, coffee or chocolate sauce, whipped cream	10.00
Banana Split vanilla, chocolate, strawberry ice creams, fresh banana, chocolate sauce, whipped cream	11.80
Strawberry or Raspberry Melba (in season), (vanilla, fresh strawberry or raspberry, red currant sauce, whipped cream	13.00
Colonel Cup, lime sorbet, vodka	13.50
Cup of Chantilly whipped cream	6.00
Extra whipped cream or Fresh cream	1.00
Extra scoop of ice cream (with pastries only)	1.50

Prices include service (15% of price before tax) – free jug of water – payment by banker's card for sums above €10 – the establishment no longer accepts cheques

Beverages are renewable every hour.

Dishes "Home-made" are developed on the spot from raw products. ☺