

BEC-TROTTER STARTERS & SALAD !

	Starter	Main Dish
Salad of duck gizzards candied with red port wine vinaigrette	€ 16	
Old tomatoes, creamy burrata with savory and green gazpacho spiced up with jalapeño pepper	€ 17	
Caesar salad with fried free-range chicken, grilled mountain pork, parmesan, croutons, anchovies and sucrine salad	€ 17	€ 25
Veal tartare with ginger-flavoured red pesto, radicchio salad and walnut wine vinaigrette	€ 18	
Filet of white trout in gravlax of fine herbs infused with juniper berries, olive oil infused with raspberry	€ 18	

DRY-AGEING MEAT CELLAR, EXCEPTIONAL AND SIMPLY GOOD !

Dry-ageing meat cellar - Minimum 30 days

Jersiais Rib-Eye (Approximately 1.2kg)	2 pers. - € 130
Jersiais Sirloin	€ 41
Rib-Eye of the moment (Approximately 1.2kg)	2 pers. - € 108
Sirloin of the moment	€ 34

« Exception » selection

Angus beef fillet	€ 48
Wagyu sirloin steak	€ 95

« Simply good » selection !

Pork ribs with Sichuan pepper, honey and Madeira sauce	€ 25
Grilled duck leg confit, sage pesto and Voatsiperifery pepper onion jam	€ 29
Ô Burger - Corn bun, veal steak, stracciatella di buffala, guacamole	€ 29
Slow-cooked lamb shank with Zaatar spices, braised kale	€ 30

WE SAUCE ?

Béarnaise, Veal gravy, Pepper

IN THE WATER !

Fillet of sea bream cooked on the skin, morello cherry purée with black tea and tangy watercress	€ 26
Fillet of turbot roasted in hazelnut butter, Hollandaise marbled with redcurrants	€ 34
Tuna steak snack with sesame oil, pineapple tomato jam and samphire salad	€ 36

POKE & BOWL AND VEGETARIAN DISH

Boiled Egg, red quinoa, beans, carrots, soy, wakame, chinese cabbage and pumpkin seeds	€ 18
Fried chicken, sunflower seed, carrot, cucumber, radish, broccoli and basmati rice	€ 20
Gambas, basmati rice, cucumber, red cabbage, radish, grapefruit, soja sauce, yuzu	€ 26
Risotto with tomato and seasonal vegetables (veggie)	€ 25

Ô LUNCH

Special of the day €17

Starter + Main Course or Main Course + Dessert €21

Starter + Main Course + Dessert €24

Excluding sundays and public holidays

LITTLE PÉLICANS

€ 15

Croque-Monsieur or grilled salmon or minced beef
Side of your choice

Ice cream of your choice

Juice or Soda

NEVER WITHOUT

one choice included

Green and white bean parsley
€ 6

Beautiful caramelised tomato,
Savoy ham emulsion
€ 6

Compressed sweet potato
and smoked salt corn purée
€ 6

Fregola sarda worked as a risotto
with Cebo Iberian Chorizo
€ 7

Green Salad, chive,
balsamic vinaigrette
€ 7

Homemade french fries
€ 8

PECKING AND CRAVINGS

TAPAS

Evening only



BEC-TROTTER

- Bun, tomato sauce, beef patty, aged cheddar and courgette pickles
- Falafel kebab with harissa sauce
- Old tomatoes, creamy burrata with savory, Fougasse
- Veal tartare with ginger-flavoured red pesto, radicchio salad, farmhouse bread
- Filet of white trout in gravlax of fine herbs infused with juniper berries, rye bread
- Shrimp samosa with dill cream

€ 4 per piece



IN DUO AND IN VERRINE

- Ktipiti with red peppers and minty feta € 9
- Trout rilette with yuzu lemon € 9
- Pork rilette with mustard seeds, toasted country bread € 9

TAPAS MIX

- PER 6 : Veal tartare (x2), Old tomatoe and creamy burrata (x2), Gravlax trout (x2) € 17
- PER 9 : Veal tartare (x3), Old tomatoe and creamy burrata (x3), Gravlax trout (x3) € 23

100G

THE CURED MEAT CELLAR ESPECIALLY FROM HERE...A BIT FROM ELSEWHERE !

Iberian chorizo bellota	€ 7
Mortadella with truffle	€ 7.50
Porcayou	€ 8.50
Cured Ham 36 months	€ 11.50
Cured meat plate - Mix of 3 Mortadella with truffle, Porcayou, 36 months cured ham	€ 12.50

CHEESE CELLAR FROM MÂTRE DUBOULOZ

Selles sur Couffy goat half piece	€ 7
Romans cow half piece	€ 8
Pérail des cabasses ewes half piece	€ 9
Beaufort cow 80g	€ 9
Cheese plate - Mix of 3 Beaufort / Pont-l'Évêque / Romans	€ 12
Cheese plate - Mix of 5 Beaufort / Pont-l'Évêque / Romans / Selles sur Couffy / Pérail des cabasses	€ 22

SWEET TREATS

Organic ice-cream pot	€ 6
Choice of today's selection chef's pastry	€ 8

