

TUESDAY TO SUNDAY LUNCHTIME

BEC-TROTTER STARTERS !

Leek cooked au naturel, Beaujolais vinaigrette, garlic croutons	€ 12
Leek cooked in its natural state, Beaujolais vinaigrette, garlic croutons, white Villazata bacon	€ 14
Giant squid glazed with soy sauce, shallot compote with balsamic, grapefruit jam	€ 16
Caesar salad with free-range chicken, grilled mountain pork, marinated anchovies, parmesan, croutons and sucrine salad	€ 17
White trout from the Petit fish farm, confit with beetroot juice, watercress coulis, pickles	€ 18
Tataki of veal loin, Provençal anchovy sauce and shavings of old parmesan	€ 18

MEAT CELLAR MATURED, EXCEPTIONAL AND SIMPLY GOOD !

« Matured » selection Angus de Castille

30 days matured beef filet	€ 36
30 days matured Prime rib France (2 pers. minimum - approximately 1.2kg)	€ 49/pers
30 days matured Prime rib Angus de Castille (2 pers. minimum - approximately 1.2kg)	€ 49/pers

« Exception » selection

Pan-fried veal liver with «café de Paris» sauce	€ 24
Angus Castille beef filet (200g)	€ 42
Japanese Wagyu sirloin steak (200g)	€ 75

« Simply good » selection !

Farm chicken supreme with pistachio sauce, tika massala style	€ 23
Beautiful Pork Chop from our regions (350gr)	€ 26

WE SAUCE ?

Béarnaise, Veal Juice, Bittersweet

IN WATER !

Pollack fillet, ginger-infused coconut cream, lime crumble	€ 25
Grilled brill, hollandaise sauce marbled with figs	€ 31
Scallops from the Normandy coast roasted in butter, coral juice and samphire	€ 35

POKE & BOWL & SALAD

Boiled Egg, red quinoa, beans, carrots, soy, wakame, chinese cabbage and squash seed (veggie)	€ 16
Chicken, sunflower seed, carrot, cucumber, radish, broccoli and basmati rice	€ 18
Salmon, basmati rice, grapefruit, broccolis, carrots, avocado, crispy buckwheat grains	€ 20
Caesar salad with free-range chicken, grilled mountain pork, marinated anchovies, parmesan, croutons and sucrine salad	€ 23

Ô LUNCH

Dish of the day €15

Starter + Main Course or Main Course + Dessert €19

Starter + Main Course + Dessert €22

Excluding sundays and public holidays

LITTLE PÉLICANS

€ 15

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

Ice cream stick of your choice

Drink of your choice

NEVER WITHOUT

one of your choice included

Green Salad, chive,
balsamic vinaigrette
€ 4

Fresh home fries
€ 6

Arborio Risotto with oyster mushrooms
€ 6

Butternut squash fondant,
roasted pecans
€ 6

Kale and Lonzu country-style
€ 6

Aligot with Savoy tomme
6€

With truffles, supplement 2€

PECKING AND CRAVINGS

TAPAS

Evening only



BEC-TROTTER

- > Mini burger : tomato bun, beef, old cheese, tomato paste and courgette pickles
- > Arancini with mushrooms
- > Caesar salad croc with chicken
- > Tataki of veal loin, Provençal anchovy sauce and shavings of old parmesan
- > Giant squid glazed with soy sauce, shallot compote with balsamic, grapefruit jam

€ 3 for one



IN DUO AND IN VERRINE

- > Libanese Humus and Pita bread € 9
- > Porkrilette with mustard seed, country bread with Piedmont hazelnuts € 9
- > Goat cheese with fine herbs, red currant jam, toasted country bread € 9

TAPAS MIX

- > PER 6 : Caesar salad croc (x2), Squid (x2), Tataki of veal loin (x2) € 15
- > PER 9 : Caesar salad croc (x3), Squid (x3), Tataki of veal loin (x3) € 22

OYSTER BAR

Isigny n°3

Spéciale de Claire Marennes Oléron n°3

Gillardeau n°3

€ 3.5 for one – € 10 for 3 – € 19 for 6

€ 4 for one – € 11 for 3 – € 21 for 6

€ 5 for one – € 14 for 3 – € 27 for 6

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 Pancetta 30 months	€ 11.50
Mignon de coche cured with tea	€ 12.00
Gor'ion	€ 12.50
Cured meat plate 3 pieces	€ 12.50
Mortadella with truffle, Porcayou, 36 months cured ham	

CHEESE CELLAR FROM MAÎTRE DUBOULOZ

Pélardon des Cévennes goat piece	€ 7
Selles sur Couffy goat half piece	€ 7
XV du Pic goat piece	€ 8
Romans cow half piece	€ 8
Brie Truffé cow 80g	€ 12
Cheese plate 3 pieces Beaufort / Pont-l'Évêque / Romans	€ 12
Cheese plate 5 pieces Beaufort / Pont-l'Évêque / Romans / Selles sur Couffy / XV du Pic	€ 22

SWEET TREATS

The beautiful organic ice cream stick (110g)	€ 6
The chef's sweet treats served on the trolley	€ 8

