

ALLERGÈNES / ALLERGENS



Aliments contenant de la moutarde / Food containing mustard



Aliments contenant des noix / Food containing nuts



Aliments contenant des mollusques / Food containing molluscs



Aliments contenant des oeufs / Food containing eggs



Aliments contenant du poisson / Food containing fish



Aliments contenant des crustacés / Food containing crustaceans



Aliments contenant du celeri / Food containing celery



Aliments contenant des graines / Food containing grains



Aliments contenant des céréales pouvant contenir du blé / Cereals containing wheat



Aliments contenant des produits laitiers / Food containing dairy products



Aliments contenant du soja / Food containing soya



Aliments contenant du sesame / Food containing sesame



Aliments contenant du sulfite / Food containing Sulphur dioxide



Aliments contenant du lupin / Food containing lupin

ENTRÉES /STARTERS

LES PETITES SARDINES LA BRUJULA

CREVETTES TEMPURA Prawns tempura     12,00

SOUPE DE POISSON Fish soup, croutons, cheese, rust sauce    15,00

TOAST SAUMON FUMÉ, AVOCAT Smoked salmon, avocado toast  18,90

AVOCAT CREVETTES Avocado & prawns  16,90

MOULES FARCIES Stuffed mussels with butter, garlic, parsley     12,00

CARPACCIO DE BŒUF, GRANA PADANO Beef carpaccio with Grana Padano cheese  13,90

ASSIETTE DE JAMBON CRU Parma Ham 15,50



ASSIETTE DE MELON JAMBON CRU (en saison) Melon & Parma ham 18,90



LES 6 ESCARGOTS À LA BOURGUIGNONE Snails cooked with garlic and parsley butter  10,00





SALADES


BURRATA, TOMATES, BASILIC, HUILE D'OLIVE  17,50
Burrata cream cheese with tomatoes, basil, olive oil

SALADE CESAR, POULET, TOMATES, OEUF, GRANAPADANO     15,90
Iceberg salad, chicken, tomatoes, hardboiled egg, Grana Padano cheese

















SALADE NIÇOISE Tomates, oignons, thon, œuf dur, poivrons, anchois, olives   13,00
Tomatoes, onions, hardboiled egg, sweet peppers, anchovies, olives

SALADE BELLE MER Saumon fumé, crevettes, noix de Saint-Jacques, tomates   18,90
Smoked salmon, prawns, scallops, tomatoes









SALADE DE CHÈVRE CHAUD Salade verte, tomates, fromage de chèvre, noix     14,00
Green salad, tomatoes, goat cheese with toasts, nuts

SALADE DE POULPE Poulpe, tomates, poivrons, oignons, citron  18,50
Octopus, tomatoes, sweet peppers, onions, lemon

SPAGHETTI & PENNE

- CARBONARA** Sauce crème, grana padano, lardons, œuf     13,00
Cream sauce, grana padano, lardons, egg
- SALMONE** Sauce crème, grana padano, saumon      15,00
Cream sauce, grana padano, salmon
- BOLOGNAISE** Sauce tomate, viande de boeuf hachée, basilic    15,00
Tomato sauce, minced beef, basil
- ALL'ARRABBIATA** Sauce tomate, basilic, olives, piment, pignons, huile d'olive     14,00
Tomato sauce, basil, olives, hot pepper, pine nuts, olive oil

RAVIOLI & GNOCCHI

- NAPOLITAINE** Sauce tomate, basilic, olives     14,00
Tomato sauce, basil, olives
- L'ESCALE** Sauce crème, grana padano     14,00
Cream sauce & grana padano cheese

RISOTTO

- GAMBAS**   25,00
- SAUMON**   19,00
- POULET & GRANA PADANO**  19,00

PÂTES AU FOUR

- LASAGNE AU FOUR**     14,00

SPECIALITÉS DU CHEF





















- PAËLLA AUX FRUITS DE MER POUR 2** (40 min de préparation)    50,00
- SPAGHETTI AUX FRUITS DE MER**        27,00

* Pâtes sans gluten disponible / **Gluten free pasta available**




















MOULES / MUSSELS

MARINIÈRES White wine & parsley sauce served with french fries 	15,00
ALL' ARRABBIATA Arrabbiata sauce served with french fries 	15,00
POULETTE Cream sauce, white wine & parsley sauce served with french fries  	15,00
ROQUEFORT Cream sauce, Roquefort cheese, white wine   & parsley sauce served with french fries	16,00

POISSONS / FISHES

PAVÉ DE SAUMON  Grilled salmon, vegetables, rice	19,00
LOUP OU DAURADE GRILLÉS, RIZ, LÉGUMES SAUTÉS  Grilled sea bass or sea bream served with vegetables & rice	27,90
GAMBAS À LA PROVENÇALE OU GRILLÉES  Grilled or provencal king prawns served with vegetables & rice	27,90
ENCORNETS À LA PLANCHA  Grilled squids a la plancha, garlic, parsley	23,00
NOIX DE SAINT JACQUES, CREME SAFFRANÉE Scallops with saffron cream sauce	29,50
TARTARE DE SAUMON  Salmon tartare	18,50
PETITE FRITURE DE LA MER  Crispy fried smelt fish	16,00
BEIGNET DE CALAMARS        Crispy fried calamari, salad	16,00
FRITTO MISTO ROYAL        Deep fried seafood: king prawns, smelt fish, calamari, salmon, scallops, mussels	29,90

VIANDES / MEATS


































































MAGRET DE CANARD , SAUCE AIGRE DOUCE / POIVRE   	22,50
Fillet of duck breast, french fries or white rice	
BROCHETTES DE BOEUF Beef brochettes, vegetables and french fries	18,90
ENTRECÔTE Ribeye served with vegetables and french fries	19,90
PAVÉ DE BOEUF Grilled thick steak served with vegetables and french fries	15,00
CÔTE DE BŒUF Prime rib of beef with vegetables and french fries	29,90
MIXED GRILL	19,90
Brochette de bœuf, Cote d'agneau, Aiguillettes de poulet grillé, frites, légumes Beef brochettes, grilled lamb chops, grilled chicken, vegetables, french fries	
STEAK TARTARE Beef tartare, french fries, salad 	17,50
ROGNON DE VEAU AU MADÈRE Veal kidney with madeira sauce served with rice 	18,90
ESCALOPE DE VEAU À LA CRÈME    	19,50
Veal escalope topped with cream sauce served with french fries	
ESCALOPE MILANAISE Breaded and fried veal cutlet served with pasta      	19,50
CÔTE D'AGNEAU Grilled lamb chops served with vegetables & french fries	18,90
FILET DE BŒUF GRILLÉ Tenderloin steak served with vegetables & french fries	26,90
SAUCE Poivre, Gorgonzola, Crème-champignons    	2,00

LES ACCOMPAGNEMENTS *

Frites / Légumes sautés / Pâtes / Riz

* Deux garnitures au choix maximum / Two side dishes maximum

PIZZAS

MARGUERITE Sauce tomate, fromage Tomato sauce & mozzarella    	10,00
NAPOLITAINE Sauce tomate, mozzarella, olives, filet d'anchois, origan Tomato sauce, mozzarella, anchovies, olives, oregano     	11,50
NEPTUNE Sauce tomate, thon, Mozzarella, olives Tomato sauce, tuna, Mozzarella, olives     	12,90
REINE Sauce tomate, jambon, champignons, Mozzarella, olives, origan Tomato sauce, ham, mushrooms, Mozzarella, olives, oregano    	13,50
PESCATORE Sauce tomate, fruits de mer, mozzarella, persillade Tomato sauce, seafood, cheese, chopped parsley      	14,00
CALZONE Sauce tomate, mozzarella, jambon, œuf, origan, champignons Tomato sauce, mozzarella, ham, eggs, oregano, mushrooms    	14,50
NORVÉGIENNE Crème, saumon, oignons, mozzarella, ciboulette Cream sauce, salmon, onions, mozzarella, chive     	13,90
QUATRE FROMAGES Sauce tomate, chèvre, gorgonzola, mozzarella, emmental Tomato sauce, goat cheese, gorgonzola, mozzarella, Emmental    	13,50
ESPAGNOLETTE Sauce tomate, mozzarella, chorizo, poivrons, œuf Tomato sauce, mozzarella, chorizo, sweet peppers, egg    	12,50
VILLA DE PARME Sauce tomate, mozzarella, jambon cru Tomato sauce, mozzarella, Parma ham    	13,90
QUATRE SAISONS Sauce tomate, mozzarella, artichauts, poivrons, champignons, tomates fraîches Tomato sauce, mozzarella, artichoke, sweet peppers, mushrooms, fresh tomatoes    	13,00
CANNIBALE Sauce tomate, mozzarella, oignons, aromates, steak haché Tomato sauce, mozzarella, onion, aromatics, minced beef    	14,50
ORIENTALE Sauce tomate, mozzarella, merguez, œuf Tomato sauce, mozzarella, onion, aromatics, spicy merguez sausage, egg    	14,00
L'ESCALE Sauce tomate, mozzarella, aubergine, poivrons, œuf Tomato sauce, mozzarella, eggplant, sweet peppers, egg    	12,90
TRUFFE Sauce crème, mozzarella, carpaccio de truffe, huile de truffe Cream sauce, mozzarella, truffle carpaccio, truffle oil    	21,00
SUPPLÉMENT	2,00

MENU ENFANTS / KIDS MENU 10,00

PLATS / MAIN COURSES

STEACK HACHÉ, FRITES **Minced beef, french fries**

COQUILLETES AU JAMBON   

NUGGETS DE POULET, FRITES   

MINI PIZZA    

SPAGHETTI BOLOGNAISE   

DESSERT

1 BOULE DE GLACE     

NOS GOURMANDISES

ASSIETTE DE FROMAGE	8,00
DEMI ANANAS  	8,00
CRÈME CARAMEL	8,00
MOUSSE AU CHOCOLAT  	8,00
PROFITEROLES Choux, glace vanille, sauce chocolat, chantilly    	8,00
CRÈME BRÛLÉE  	8,00
TIRAMISU   	8,00
FONDANT AU CHOCOLAT    	8,00
ILE FLOTTANTE  	8,00
Œuf à la neige accompagné d'une crème anglaise, nappe de caramel et ses amandes grillées	
CAFÉ GOURMAND     	12,00
Café accompagné d'un assortiment de douceurs sucrées	
TARTE DU JOUR     	8,00
POIRE BELLE HÉLÈNE	9,00
SALADE DE FRUITS DE SAISON	9,50
COUPE DE FRAISE	9,50
SUPPLÉMENT CHANTILLY	1,00

NOS GLACES



1 boule : 2,50

2 boules : 5,00

3 boules : 7,50

GLACES

Vanille, Chocolat,
Pistache, Café, Malaga, Coco,
Caramel au beurre salé

SORBETS

Citron, Fraise,
Fruits de la Passion, Mangue,
Pomme, Poire

NOS DESSERTS GLACÉS

Dame blanche Glace vanille, chocolat, sauce chocolat, chantilly Vanilla ice cream, chocolate sauce, chantilly cream	8,00
Bounty Glace coco, sauce chocolat, chantilly Coconut ice cream, chocolate sauce, chantilly cream	8,00
Chocolat liégeois Glace chocolat, sauce chocolat, chantilly Chocolate ice cream, chocolate sauce, chantilly cream	8,00
Café liégeois Glace café, espresso, chantilly Coffee ice cream, espresso, chantilly cream	8,00
Meringue glacée Glace vanille, meringue, sauce chocolat, chantilly Vanilla ice cream, meringue, chocolate sauce, chantilly cream	8,00
Mont blanc Glace vanille, crème de marron, chantilly Vanilla, chestnut cream, chantilly cream	8,00
Melba Glace vanille, fruits de saison, chantilly Vanilla ice cream, seasonal fresh fruits, chantilly cream	9,50

NOS DESSERTS ALCOOLISÉS

Colonel Glace citron, vodka	10,00
Général Glace vanille, whisky	10,00
Trou normand Glace pomme, calvados	10,00
Irish coffee Sucre de canne, whisky, café, chantilly	10,00