



## Starters

### Edamame Revisités 5

Young soybeans sprinkled with spices or tossed in soy-salt and sesame seeds seasoning.

### Duo de dips 12

Portobello beetroot hummus and feta bell peppers.

### Soupe à l'Oignon 12

Slow-cooked onions meld into a velvety, flavorful broth, served in a bread bowl.

### Calamars Grillés 22

Whole calamari grilled to perfection, lightly seasoned for a smoky, savory flavor.

### Bruschetta "à la verte" 11

Creamy avocado, crisp apple & sundried tomatoes sprinkled with pine nuts, served on a sourdough bread.

### Burrata 18

Creamy burrata paired with ripe tomatoes, fragrant basil, and delicate slices of parma ham, topped with pesto and balsamic reduction.

### Boulette aux Trois Fromages 16

A creamy cheese mixture topped with cranberries and walnuts, resulting in a savory and tangy flavor combination served with our homemade crackers.

### Délice de pomme gratiné 13

Golden grilled potato, cheese mix and a smooth creamy sauce.

### Poulet Croquant 12

Golden crispy chicken strips, paired with our signature honey mustard sauce.

## Salads

### César au Poulet 15

Classic Caesar Salad, crisp iceberg leaves, creamy Caesar dressing, crunchy croutons, and freshly grated Parmesan.

### Quinoa au Saumon Fumé 19

A vibrant mix of quinoa, smoked salmon, dried cranberries, apricots cherry tomatoes, fresh rocca and carrots.

### Rosbif Thai 16

Tender roast beef with mixed greens, colorful bell peppers, crunchy cashews and a tangy ginger-Thai sauce.

### Niçoise 17

A Classic French salad featuring a colorful medley of vegetables tuna and eggs dressed with a lemon sauce.

### Gourmande Croquante 14

A light crunchy salad with strawberries, avocado, feta cheese, iceberg arugula and almonds, served with balsamic sauce.

### Crevettine Exotique 18

Exotic grilled shrimp salad with dill, avocado, mango, tossed in a refreshing orange ginger dressing topped with pickled red onions

### Semsmiyye au Chèvre 21

Mixed greens with seeds, dried fruits, and nuts, drizzled with a honey-balsamic dressing, and served with goat cheese on a sweet cracker.