

Starters

HUÎTRES FRAICHES	25,00 €
Fresh oysters with <i>Mignonette</i> sauce (6pcs.)	
TERRINE DE FOIE GRAS	18,00 €
Homemade duck terrine, apple chutney	
CARPACCIO DE BOEUF	14,00 €
Beef carpaccio, rucola, balsamic sauce, <i>Comte</i> cheese	
TARTARE DE THON	14,00 €
Tuna tartar with parmesan crisp, marinated onions and white balsamic pearls	
ESCARGOTS	8,00 / 14,00 €
Oven-baked Burgundy snails (6 / 12 pcs.)	
CAMEMBERT AU FOUR	10,00 €
Oven-baked French camembert with honey and walnuts	
CUISSES DE GRENOUILLES	10,00 €
Fried frog legs	
COQUILLES SAINT-JACQUES CUITES À LA POÊLE	16,00 €
Fried scallops with beetroot puree and grilled cauliflower	
RAVIOLIS À LA RICOTTA	9,50 €
Ravioli with ricotta cheese and carrot puree	
RAVIOLIS AU CANARD	10,00 €
Ravioli with duck, red wine sauce and dried tomatoes	

If you have any food allergies, please let us know

Soups

SOUPE DU JOUR Soup of the day	5,00 €
SOUPE À L'OIGNON TRADITIONNELLE Traditional French onion soup with <i>Comte</i> cheese	7,50 €
SOUPE DE BETTERAVES Creamy beetroot soup with goat cheese	7,50 €
SOUPE DE POISSON BALZAC <i>Balzac</i> fish soup	13,00 €

Appetizers

PLATEAU DE CHARCUTERIE Salami with truffles, dry-cured ham, pulled duck	11,50 €
LE PLATEAU DE FROMAGES FRANÇAIS Selection of French cheeses	11,50 €
OLIVES MARINÉES Marinated <i>Balzac</i> olives	6,00 €
OLIVES MARINÉES Sweet marinated olives	7,00 €

Salads

SALADE AU FROMAGE DE CHÈVRE Fresh greens, warm goat cheese, pine nuts	12,00 €
SALADE DE FOIES DE VOLAILLE Fresh greens, pan-seared chicken livers	10,00 €
SALADE AU THON Salad Niçoise with fried tuna	15,00 €
SALADE DE CREVETTES Baby lettuce salad with fried shrimps and white wine chilli sauce	13,00 €
SALADE BALZAC Fresh greens with seasonal vegetables	10,00 €

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Mains

STEAK DE BOEUF	28,00 €
Beef steak, seasonal vegetables, <i>Demi-glace</i> sauce	
CONFIT DE CANARD	18,00 €
Duck leg with cranberry sauce, apple – celery bulb jullienne, <i>Lady Rosetta</i> potatoes	
SOURIS D'AGNEAU	24,00 €
Lamb shank “Confit” with mashed potatoes, <i>Demi-glace</i> sauce	
BURGER DU CHEF	14,00 €
Beef burger, bacon, our special homemade sauce, potato slices	
DORADE ROYALE	23,00 €
Gilt-head bream roasted in champagne with baked honey fungus, french horn mushrooms and soft carrot puree	
POISSON DU CHEF	24,00 €
Chef's choice fish (ask the waiter), seasonal vegetables, <i>Veracruz</i> sauce	
MOULES MARINIÈRES	14,00 €
Mussels in white wine and cream sauce, potato slices	
MOULES AU CURRY	14,00 €
Mussels in coconut and curry sauce, potato slices	
MOULES À LA SAUCE TOMATE	14,00 €
Mussels in white wine and tomato <i>sugo</i> sauce, potato slices	
MOULES AU ROQUEFORT	15,00 €
Mussels in blue cheese sauce, potato slices	

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Desserts

DESSERT DU JOUR	7,00 €
Dessert of the day	
CRÈME BRÛLÉE	7,50 €
Creamy egg vanilla custard with caramelised sugar crust	
GELÉE D'ARGOUSIER	7,00 €
Sea buckthorn jelly	
CRÊPES SUZETTE	7,50 €
Go back to Monte Carlo in 1895 for a short time, where this recipe was born - pancakes with caramelised sugar, butter, Cointreau (orange liqueur) sauce, served with vanilla ice cream	
CHOIX DE SORBETS OU GLACES	6,00 €
Sorbet / Homemade ice cream	

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