

STARTERS

HOMEMADE FISH SOUP	10.10€
PAPI'S HOMEMADE CHICKEN LIVER PATE served with crudités	11.00€
STARTER OF THE MOMENT	10.50€
PIQUILLOS PEPPERS STUFFED with cod brandade puree	11.00€
HOMEMADE SALMON RILLETTE With Greek yogurt	10.50€

LOCAL SPECIALITIES

ROUILLE DE SEICHE PROVENÇALE squid served in a Provençal tomato sauce with Camargue pilaf rice	19.50€
PAPA'S GARDIANNE Camargue beef or bull stew served with Camargue pilaf rice	19.50€

MAIN COURSES

LAMB NOISETTE IN A BREAD CRUST served with its own jus, potatoes and vegetables	24.50€
CONFIT SHOULDER OF SUCKLING PIG Served with sautéed potatoes and "a la Diable" sauce	19.50€
RED MULLET Rosemary juice and mashed potatoes with goat cheese	22.50€
VEGETABLE COCOTTE WITH SEAWEED Confit egg, fermented milk cappuccino	17.90€
GRILLED RIB EYE STEAK Served with sautéed potatoes and seasonal vegetables	23.50€
DISH OF THE MOMENT	19.50€

BURGER & TARTINE SALEE & OEUFS

HOMEMADE BURGER Beef patty, bacon, cooked onions, cheddar cheese served with sautéed potatoes	18.50€
SCANDINAVIAN TARTINE (Nordic bread, house smoked salmon, cream cheese, lemon, garlic and chives, fried capers, green salad). You can accompany your tartine with sautéed potatoes for an extra 4.00€	13.00€
OMELET Served with a mixed green salad Additional items: ham or/and cheese	8.00€ 0.50€ per item

DESSERTS

CHEESE PLATE	6.90€
DESSERT OF THE MOMENT	7.90€
FRANGELICO ICE PARFAIT with hazelnuts cookie	8.60€
CHOCOLAT FONDANT (10 min to cook)	9.20€
SEASONAL FRUIT BASKET	4,00€
CREMEUX CHOCOLAT frosted lime mousse	7.90€

ICE CREAMS

ICE CREAM AND SORBET	
- 2 SCOOPS	4.80€
- 3 SCCOPS	6.80€
CHOCOLATE LIEGEOIS 2 scoops of chocolate ice cream, hot chocolate, Chantilly and biscuit	8.80€
COUPE CAMARGUAISE 2 scoops of vanilla ice cream, Camargue liquor and Chantilly	8.80€
COUPE COLONEL 2 scoops of lemon sorbet and vodka	8.80€

MENU 26.50€

∞

Starter of the moment

Ou

Homemade salmon rillette with greek yogurt

Ou

Papi's homemade chicken liver pate, served with crudités

∞

Plat du moment

ou

Rouille de seiches à la Provençale
Accompagnée de son riz de Camargue pilaf

Ou

Epaule de Porcelet Confite, Pomme Grenaille rissolée, sauce diable Vauvert

∞

Dish of the moment

Ou

Crèmeux chocolat frosted lime mousse

Ou

2 scoop of ice cream

THE CHILDREN'S MENU

(under 12 year's old)

9.90€

Beef patty
with sautéed potatoes

Or

Papa's gardianne camargue beef or bull stew
served with camargue pilaf rice

∞

2 scoops of ice cream

MENU OF THE DAY

Main course today special:

11.90€

Chef today 2 courses menu:

14.90€

Chef today 3 courses menu:

17.00€

(¼ of wine +2€)

(available lunch only from Monday to Friday
except on bank holiday)