

L'Ardoise du Chef

Duo : 21€ / Trio : 25€

Small Caesar salad

Romaine lettuce, white poultry breaded with seeds, cherry tomatoes, Caesar sauce, anchovies, Grana Padano & bits of deep-fried bread

OR

Bruschetta

Bruschetta with marinated vegetables and poached egg

OR

Chef's suggestion (blackboard)



Land suggestion (blackboard) / Main course only 17€

OR

Sea or Veggie Suggestion (blackboard) / Main course only 17€



Fruit Salad with Lemon "Diamond"

OR

Breton-style Tarte Tatin

Caramelized apples, shortbread, Breton biscuit ice cream (from Glaces des Alpes), salted butter caramel

OR

Chef's suggestion (blackboard)



Food and wine pairing suggestions



Starters

Caesar salad         


S : 9,50€ / XL : 16,50€

Romaine lettuce, white poultry breaded with seeds, cherry tomatoes, Caesar sauce, anchovies, Grana Padano & bits of deep-fried bread



Chablis Saint-Martin White wine, Beaujolais "Moulin à vent" Red wine

Provençal Gravlax       

9,50€ 

Gravlax salmon with a Provençal waffle, sliced tomatoes and mozzarella pesto



Chablis Saint-Martin White wine

Tapas... or not?     


16€ 

Charcuterie board, red pepper tapenade, olive & sun-dried tomato tapenade, toasted bread



Beaujolais "Moulin à vent" Red wine, Alsace "Gewurztraminer" White wine

Norman Salad:     

S : 9,50€ / XL : 16.50€ 

Breaded Camembert, pickled red onions and carrots, grilled bacon, tomatoes, potatoes



Chablis Saint-Martin White wine, Mercurey Louis Jadot Red Wine

Italian Bruschetta     

9.50€ 

Bruschetta with marinated vegetables and poached egg




Chablis Saint-Martin White wine, Côte du Rhône Red wine

Free water carafe on request

Main courses

Crispy Sea Bream

Sea bream fillet with almond crust, dill oil and sautéed spring vegetables


21.50€ 



Viognier IGP Pays d'Oc White wine, Beaujolais "Moulin à vent" Red wine

Italian-Style Chicken

Breaded chicken Milanese, gratinated mozzarella cream and linguine


16.50€ 



Viognier IGP Pays d'Oc White wine, Mercurey Louis Jadot Red wine

Beef & Pepper

Beef steak, pepper sauce and homemade fries


22.50€ 



Croze hermitage Red wine, Côte du Rhône Red wine

Tender Duck Breast

Grilled duck breast with Porto sauce and sweet potato purée


22,50€ 



Croze hermitage Red wine

Signature Burger

Beef patty, potato rösti, honey mustard sauce, red onion confit, cheddar

19,90€ 



Esquisse de Provence Rosé, Côte du Rhône Red wine

Rebel recipe ^{BONS} & ^{VIVANTS}

Stuffed zucchini ball with gnocchi, creamy zucchini, Zucchini fritters, parmesan crisps and sun-dried tomatoes

16,90€ 



Viognier IGP Pays d'Oc White wine, Mercurey Louis Jadot Red wine, San Pieru Rosé

Veggie Burger

Vegetable patty, potato rösti, honey mustard sauce, red onion confit, cheddar

19.90€



Viognier IGP Pays d'Oc White wine, Mercurey Louis Jadot Red wine, San Pieru Rosé

The origin of our beef is displayed in the restaurant

Desserts

Gourmet Profiteroles 	9,50€ 
Choux pastry, vanilla ice cream, hazelnut-chocolate ice cream, speculoos ice cream, chocolate sauce, caramel and whipped cream	
Fruit salad    	7€ 
with a lemon "diamond"	
Sweet Sisters   	7,50€ 
Breton-style Tarte Tatin: caramelized apples, shortbread, Breton biscuit ice cream, salted butter caramel	
Cottage Cheese 	6,50€
Vanilla "Crème Brûlée"  	7.50€ 
Cheese plate  	9€
Gourmet coffee     	9,50€ 

 «Homemade» dishes are made on site from raw products.
All our prices are in Euros and including taxes

Wine menu

In our wine list, you will find different selections :

THE GREAT WINES SELECTION

Classic great wines at fair prices for a unique experience and a pleasure to share!

THE REBELLIOUS SELECTION

An original and daring selection that reinvents the pleasure of tasting and awakens all your senses

THE GEMS

Discover the hidden treasures of our winemakers through a selection of their finest "cuvées"



(This pictogram indicates that the selection was designed by Fabrice Sommier, MOF in Sommellerie, for Mercure.)

Rosé wines

Our Gems

15cl



75cl



Esquisse Aop 2025 Côtes de Provence Cépage Grenache, Cinsault, Syrah.....	6,50€.....	27,00€
San Pieru Igp 2024 Ile de Beauté Cépage Grenache, Sciacarellu	7,50€.....	33,00€

Red wines

Great Wines

75cl



Côtes-Rôties Aop 2023 "Les Rochins" Domaine Bonnefond

Cépage 100% Syrah 89,00€



Saint Emilion Grand Cru Aoc 2021 "Château Capet Guillier"

Antoine Moueix Cépage 60% Cabernet, 40% Cabernet Franc 59,00€

The Rebellious Selection

15cl



75cl



IGP Cité de Carcassonne 2023 "Cuvée Signature" Cépage

30% Cabernet Franc, 70% Merlot 6,00€ 25,00€



Grands Jardins "Les grands thés à la manière du vin" 2022

Cuvée Meung Bokeo* 37,00€

*Cette boisson est non alcoolisée

Our Gems

15cl



37,5cl



75cl



Côtes du Rhône Aop 2024 Ogier Cépage Carignan, Cinsault,

Granache, Syrah 6,50€ 27,00€

Crozes-Hermitage Aoc 2024 Vallée du Rhône Laurent Combier

Cépage 100% Syrah 8,00€ 22,00€ 38,00€

Mercurey Aoc 2023 Louis Jadot Bourgogne Cépage Pinot Noir 8,50€ 42,00€



Beaujolais Aoc 2022 "Moulin à vent" Domaine des Nugues

Cépage 100% Gamay noir à jus blanc 8,00€ 39,00€

White wines

Great Wines

75cl



Chassagne-Montrachet Aop 2022 "En Pimont" Au Pied Du Mont Chauve Cépage 100% Chardonnay.....

89,00€



Châteauneuf-du-Pape Aoc 2024 L'Oratoire des Papes Cépage Clairette, Roussane, Grenache, Bourboulenc et Picpoul

59,00€

Our Gems

15cl



37,5cl



75cl



Joy Igp 2024 Côtes de Gascogne Cépage Manseng6,50€..... 29,00€

Viognier Igp Pays d'Oc 2025 Cépage 100% Viognier7,00€..... 32,00€

Lucidus Igp 2022 Collines Rhodaniennes maison Chapoutier Cépage 100% Viognier 47,00€



Chablis Aoc 2024 Saint-Martin Domaine Laroche Cépage 100% Chardonnay9,00€..... 38,00€



Alsace Aop 2023 "Gewurztraminer Réserve" Domaine Jean-Baptiste Adam Cépage 100% Gewurztraminer8,00€..... 35,00€

Alcohol abuse is dangerous for your health. Drink responsibly.



(Wine from organic farming)