

# ALL DAY MENU

(12h-22h)



By Les Pots de l'îlot



We are proud to present our partner, making organic, socially responsible and locally sourced dips. Their dips are made by people who have experienced homelessness and who are being trained to work in restaurants.

**Hummus, curcuma and lemon** 9€  
by Les Pots de l'îlot

**Caviar d'Aubergine, feta cheese and almonds** 10€  
by les Pots de l'îlot

**Cheese platter** 12€  
Comté, Tomme de Savoie, Goat Cheese "Crottin"

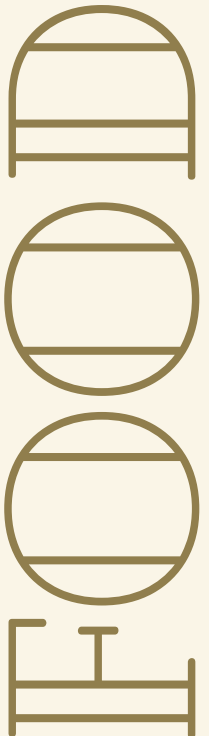
**Assortment of Charcuterie** 11€  
Serrano Ham, Pastrami and Ardennes Salami

**Roasted "Camembert de Normandie" AOP** 11€

**Chocolate lava cake** 7.5€

**Speculoos cheesecake and caramel** 7.5€

**Lemon, almond milk and orange blossom sorbet** 7€



# LUNCH & DINNER MENU

(12h-14h30 / 18h-22h)



**Traditionnal Belgian shrimp croquette** 13€  
Two shrimp Croquettes, served with fried parsley and lemon

**Roasted Aubergines** 7,5€  
*Aubergine, pesto Genovese, tomatoes*

**Chicken Tenders** 10€  
*Marinated chicken breast in Panko crust, sweet and sour sauce*

**Side of fries** 5€  
*French fries or sweet potatoe fries served with homemade red sauce*

**The Vegan Beyond burger vegan** 14€  
Vegan brioche bread, Beyond Meat burger, lettuce, pickles, red sauce and sweet potato fries.

**The Cheese Burger** 14€  
Brioche bread, beef burger, cheddar, lettuce, pickles, red sauce and french fries

