

# At your service since 1950,

Third generation.



### **STARTERS**

PAPI'S HOMEMADE CHICKEN LIVER PATE served with crudités STARTER OF THE MOMENT LEEK IN A SALAD SAUCE. Stick of granny smith apple, crushed nuts, anchovy vina and gravlax of mackerel ASPARAGUS GAZPACHO Parmesan shortcrust pastry, mango and spicies MAINS COURSES	9.50€ 11.00€
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	<b>18.50€</b> e pilaf
FILET OF COD Herbs & green stock Risotto	22.50€
DISH OF THE MOMENT	18.50€
LAMB NOISETTE IN A BREAD CRUST served with its own jus, potatoes and vegetables	24.50€
<b>GRILLED BULL'S RIB STEAK</b> Served with sautéed potatoes and seasonal vegetables	23.50€
<b>PAPA'S GARDIANNE</b> Camargue beef or bull stew served with Camargue pilaf	<b>18.50€</b> rice
VEGETARIAN DISH OF THE MOMENT	14.50€
BURGERS	
HOMEMADE BURGER Beef patty, bacon, cooked onions, cheddar cheese serve sautéed potatoes	<b>18.50€</b> d with
THE SOFT CHICKEN	<b>18.50€</b> Der and

#### SALADS

Small Large

CEASAR SALAD10.90€15.90€Romaine Salad, Parmesan, croutons, soft chicken, Ceasar sauce

GOAT CHEESE SALAD 8.50€ 11.90€ Warm goat's cheese on a bed of mixed salad leaves, with fried onions, and cranberries

#### EGGS

OMELET Served with a mixed green salad	8.00€
Additional items: ham or/and cheese	0.50€ per item

#### DESSERTS

CHEESE PLATE	6.90€
DESSERT OF THE MOMENT	7.90€
HOMEMADE CREME CARAMEL	6,90€
CHOCOLAT FONDANT (10 min to cook)	7.90€
SEASONAL FRUIT BASKET	4,00€
ICE CREAM AND SORBET - 2 SCOOPS - 3 SCCOPS	5.20€ 6.80€
<b>COFFEE OR CHOCOLATE LIEGEOIS</b> 2 scoops of chocolate or coffee ice cream, hot chocolate coffee, Chantilly and biscuit	<b>7.90€</b> , or
<b>COUPE CAMARGUAISE</b> 2 scoops of vanilla ice cream, Camargue liquor and Chant	<b>7.90€</b> tilly
<b>COUPE COLONEL</b> 2 scoops of lemon sorbet and vodka	7.90€



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## **MENU 24.50€**

Starter of the moment Or Papi's homemade chicken liver pate served with crudités Or Homemade fish soup ∞

Dish of the moment Or squid served in a Provençal tomato sauce with Camargue pilaf rice Or Papa's gardianne camargue beef or bull stew served with camargue pilaf rice Dessert of the moment

Dessert of the moment Or Homemade creme caramel Or 2 scoops of ice cream

#### THE CHILDREN'S MENU

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 3 courses menu: 16.50€ (¼ of wine +2€)

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

*Starters order for the lunch entrées service stop at 2pm* 

Prices are net in euros and include services and taxes Tap water available at your disposal