



GLACES & SORBETS



Glaces et sorbets ERHARD pâtissier glacier



6€

4,50€

2,50€

VANILLE BOURBON (CRÈME GLACÉE)

ROCHER (CRÈME GLACÉE)

ANANAS (SORBET)

ABRICOT BERGERON (SORBET)

FRAISE (SORBET)

MELON (SORBET)

ORANGE SANGUINE (SORBET)

CRÈME D'ISIGNY (CRÈME GLACÉE)

PASSION (SORBET)

PÊCHE DE VIGNE (SORBET)

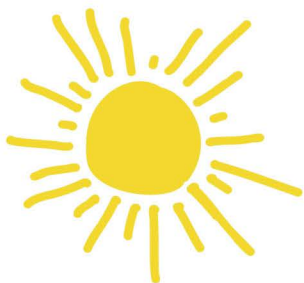


GLACES

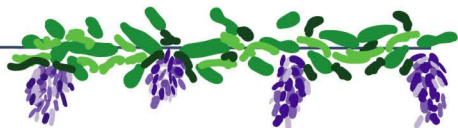


— TAXES ET SERVICE COMPRIS —





ENTREE



DAILY STARTER - see blackboard

PLAT



CEVICHE, PEACH, FENNEL (FOLIE DOUCE) 26€

Seasonal marinated ceviche, fresh peach and fennel, infused with lemon

PORK, AUBERGINE, PINE NOUS (DÉMENT'BRÉE) 27€

Pork chop « red label » certifiés, aubergine caviar, pine nuts

FREGOLA SARDA, BURRATA, TRUFFLE (ICTIS) 21€

Risotto style fregola sarda, creamy burrata, summer réussie shavings

(VÉGÉ)

FROM THE GRILL (ERICIO) 21€

Served with a pepper, cheese or shallot dipping sauce.

Our beef cuts are hand picked daily by our butcher

BURGER BXCO (TOUT) 19€

Toasted brioche and poppy seed bun, ground beef patty, Emmental, lettuce, sliced tomato, house sauce. Served with house fries.

BURGER EXTRAS:

Cheese + 2€ (TRIPLE)
Bacon + 2€

DAILY SPECIAL 16€

MELON, WATERMELON, MOZZA (BRIN DE FOLIE) 21€

Half melon cut in zigzag edge, watermelon, mozzarella di bufala, black olives, tomato and jambon Serrano ham.*

GOAT CHEESE, WALNUTS, BACON (CRAZY) 19€

large goat cheese salad, toasted brioche, walnuts and bacon.*

*Our salad can also be vegetarian, bacon and ham can be left out.

FORMULE 17,50€

DAILY SPECIAL + COFFEE

DESSERT

DESSERT SPECIAL 10€

PARIS-MENTON (GIVRÉE) 13€

Choux pastry, lemon confit, light lemon cream, orange wedges

CHOCOLATE, TONKA (ERICIO) 12€

chocolate lava cake 64%, tonka bean infused custard cream

STRAWBERRY, RASPBERRY, VERBENA (CRAZY) 13€

Crispy millefeuille, lemon verbena pastry cream, fresh strawberry, raspberry condiment

ALMOND, VANILLA, KALAMANSI (CRAZY) 13€

Almond sponge cake, intensely vanilla flavored diplomat cream, kalamansi condiment

SOFT WHITE CHEESE (GIVRÉE) 7€

Soft White (curd) cheese with fruit coulis (ask us for the coulis of the moment)

ICE CREAMS & SORBETS 6€ 4,50€ 2,50€

MENU MIDDY

ACCOMPAGNEMENT

HOME MADE FRIES 3€

TOSSED GREENS 3€



CHILD MENU

MAIN + DESSERT + BEVERAGE

10€

FISH OR STEAK HACHÉ - FRIES OR CHOICE OF THE DAY

DESSERT: SOFT WHITE CHEESE OR CHOCOLATE MOUSSE

BEVERAGES: SIRUP, COCA COLA

FRESH PRODUCTS / HOMEMADE COOKING

— TAXES AND SERVICE INCLUDED —



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FORMULE XXL = 80CL DE BIÈRE + FRITES 9€

BAR SERVICE

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BURGER BXCO

19€

Toasted brioche and poppy seed bun, ground beef patty, Emmental, lettuce, sliced tomato, house sauce. Served with house fries.

TOMATO, BURRATA, STRAWBERRY

14€

CHICKEN WINGS X10 (HALAL)

9€

HOT HAM & CHEESECAKE SANDWICH, HOUSE FRIES

9.50 €

MOZZA STICK x8

10€

CHICKEN TENDERS With dipping sauce

9€

MEDIUM MIXED BOARD (TO SHARE 2 PEOPLE) Cheese & charcuterie

18€

MAXI MIXED BOARD (TO SHARE 4-5 PEOPLE) Cheese & charcuterie

40€

CHEESE BOARD

6€

HOUSE FRIES

3€

SALAD

18 €

GOAT CHEESE, WALNUTS, BACON

large goat cheese salad, toasted brioche, walnuts and bacon

*Our salads can also be vegetarian, bacon can be left out.

DESSERTS

ICE CREAM & SORBETS

6€ 4,50€ 2,50€

SOFT WHITE CHEESE

7€

Soft White (curd) cheese with fruit coulis (ask us for the coulis of the moment)

CHOCOLATE, TONKA

12€

chocolate lava cake 64%, tonka bean infused, custard cream

ALMOND, VANILLA, KALAMANSI

13€

Almond sponge cake, intensely vanilla flavored diplomat cream, kalamansi condiment

— TAXES & SERVICE INCLUDED —

