



ENTREE

DAILY STARTER - see blackboard

PLAT

SKATE, CAPERS, LEMON (FOLIE DOUCE) 25€

Flaked skate from Cherbourg cooked in brown butter, sauteed capers, lemon condiment, végétale chips

DUCK, PARSNIP, MUSHROOM (DÉMENT'BRÉE) 27€

Pink roasted duck breast, parsnip purée, emulsion of forest mushrooms, red port jus

BUCKWHEAT, BEETROOT, HAZELNUT (ICTIS) 21€

Like a risotto of buckwheat cooked in beetroot jus, toasted hazelnuts, crisp beetroot

(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 2€

BURGER EXTRAS:

Cheese + 2€ (TRIPLE)
Bacon

DAILY SPECIAL 16€

GOAT CHEESE, WALNUTS, BACON (CRAZY) 19€

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

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

FORMULE 17,50€ DAILY SPECIAL + COFFEE

DESSERT

DESSERT SPECIAL 10€

SABAYON, PEAR, GRAND MARNIER (GIVRÉE) 12€

Made to order Grand-Marnier Sabayon, pear two ways

CHOCOLATE, PEANUT BUTTER, FRENCH SEA SALT (ERICIO) 13€

Chocolate lava cake 64%, peanut butter custard cream, peanut French sea salt brittle

CHESNUT, BLACK-CURRENT, VANILLA (CRAZY) 13€

Shortcrust tartlet, black currant jelly insert, intense vanilla whipped cream

PECAN, ORANGE, SPICE BREAD (CRAZY) 13€

Hazelnut crumble, pecan praline, spice bread emulsion, crisp orange tuile

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

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€

BURGER BXC0

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

19€

BRETZEL x2

5€

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)

18€

Cheese & charcuterie

MAXI MIXED BOARD (TO SHARE 4-5 PEOPLE)

40€

Cheese & charcuterie

CHEESE BOARD

6€

HOUSE FRIES

3€

SALAD

GOAT CHEESE, WALNUTS, BACON

18 €

large goat cheese salad, toasted brioche, walnuts and bacon

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

— TAXES & SERVICE INCLUDED —

BAR SERVICE

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, PEANUT BUTTER, FRENCH SEA SALT

13€

Chocolate lava cake 64%, peanut butter custard cream, peanut French sea salt brittle

CHESNUT, BLACK-CURRENT, VANILLA

13€

Shortcrust tartlet, black currant jelly insert, intense vanilla whipped cream





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)



— TAXES ET SERVICE COMPRIS —

