

Amoureux
de la vie
bienvenue
chez vous

à

Menu

Enfant

under 12 years old

Drink

choice of

Soda

Fruit juice

Syrup with water

Main course

choice of

Chicken burger

french fries

Mini Fish & Chips

Dessert

choice of

Panna Cotta

Ice cream

cone with smarties

12€

Menu *Tradition*

Appetizer choice of

Charcuterie platter

Mixed salad

Main course choice of

Duck confit

Pollock fillet

Dessert choice of

Panna Cotta

Fruit salad

Two-scoop ice cream cup

25€

Menu

Bon Vivant

Appetizer choice of

Caesar salad

Semi-cooked duck foie gras

Main course choice of

Half duck breast

Fish & Chips

Dessert choice of

Cheese platter

Chocolate profiteroles

32€

Menu

du jour

available weekday lunchtimes only

A 25 cl carafe of red or rosé wine

Appetizer choice of

Mixed salad

Charcuterie platter

Tomato tartare

Main course choice of

Daily special

Dessert choice of

Chocolate mousse

Fruit salad

Two-scoop ice cream cup

17€

Nos Planches

Evenings and weekends only

Traditional charcuterie board (for 2)

18€

sausage - cheese - ...

Seafood charcuterie board (for 2)

22€

fried calamari - mussels - tartar sauce - ...

Nos Entrées

Duck foie gras

10€

seeded bread - caramelized onion - semi-cooked duck liver - ...

Gourmet focaccia

12€

Mediterranean vegetables - Serrano ham - burrata - ...

Seafood platter

9€

smoked salmon - cod croquettes - fried calamari - ...

All our meat is sourced from France

Nos salades

Southwest-style Bo Bun

rice vermicelli – duck breast – cucumber – carrots –
coriander – ...

9.50€

17.5€ pour plat

Caesar salad

salad – fried chicken – ...

9€

17€ pour plat

Ocean salad

salad – smoked salmon – red mullet – ...

11€

21€ pour plat

Nos végés

Tomato & Burrata

tomato – mango – burrata – ...

16€

Local platter

egg – tomato – asparagus – salad – fries

15€

Nos *Plats*

Doneness
Rare
Medium rare
Medium
Well done

Farmhouse burger

19€

crispy breaded chicken – fried egg – cow's milk cheese – cocktail sauce

Fish & chips

17€

Pork ribs

19€

say-sauce marinade

Nos *grillades*

Half duck breast (~220g)

20€

+4€ for whole duck breast (~450g)

Beef ribeye steack (~300g)

24€

French beef – dry-age for 12 days

Parsley-marinated pollock

16€

Duck confit

16€

Bone-in rib steak for 2 (~1,2 kg)

68€

fries

French beef – reservation recommended

Side Dishes

fries – mediterranean style vegetables – salad

+3€ for extra sides

Nos Desserts

Panna cotta with red berries		5€
Crème brûlée		5€
Chocolate profiteroles		9€
Fresh fruit salad		6€
Cheese platter		9.5€
Ice Cream		
vanilla – coffee – rum raisin – chocolate salted	1 scoop	3€
butter caramel – strawberry – stracciatella	2 scoops	5€
speculoos – praline – blackcurrent – peer	3 scoops	7€
lemon – vanilla with smarties		
Exotic ice cream sundae		9€
vanilla / lemon scoops – whipped cream – passion / pineapple / ananas fruits – white rum		
Caribbean ice cream sundae		7€
chocolate scoop – vanilla scoop – chocolate sauce – banana		
Red berry ice cream sundae		8.5€
wild berries – blackcurrent scopp – red berry coulis whipped cream – strawberry scoop – mint		

Nos *Casse croûtes*

— Mornings and afternoons only

Crêpes

Sugar crêpe	4,5€
Chocolate crêpe whipped cream - chocolate sauce	5,5€
Jam crêpe cherry jam - whipped cream	5€
Extra scoop of ice cream (choice of flavor)	2€ for 1 scoop

Milkshakes

Chocolate milkshake	6€
Vanilla milkshake	6€

Nos *Casse croûtes*

———— Mornings and afternoons only

Ice cream

vanilla – coffee – rum raisin – chocolate salted butter caramel
strawberry – stracciatella speculoos – praline – blackcurrent – peer
lemon – vanilla with smarties

1 scoop	3€
2 scoops	5€
3 scoops	7€

Ice cream sundae

Exotic ice cream sundae 9€

vanilla / lemon scoops – whipped cream – passion /
pineapple / ananas fruits – white rum

Caribbean ice cream sundae 7€

chocolate scoop – vanilla scoop – chocolate sauce – banana

Red berry ice cream sundae 8,5€

wild berries – blackcurrent scopp – red berry coulis
whipped cream – strawberry scoop – mint

Nos Planches à partager

Evenings and weekends only

Traditional charcuterie board (for 2)

18€

sausage - cheese - ...

Seafood charcuterie board (for 2)

22€

fried calamari - mussels - tartar sauce - ...

Gourmet focaccia

12€

mediterranean vegetables - Serrano ham - burrata - ...

Nos Boissons

Les pressions

Paulaner 25cl	3€
50cl	5.5€
Mort subite bl 25cl	4€
50cl	7.5€
Pelican fruit rouge 25cl	5€
50cl	9€

The blade

Desperados 25cl	5.5€
50cl	10€

Les Eaux

Eau plate Abatilles 1L	6€
Eau gazeuse Abatilles 1L	6€

Les Softs

Coca cola zéro	4€
Coca Cola 33cl	4€
Jus de fruit 25cl	4€
Orangina 25cl	4€
Fuze Tea 25cl	4€
Schweppes agrumes 25cl	4€
Perrier 33cl	4€
Limonade 25cl	2€
Diabolo 25cl	2€
Sirop	1.5€
Supplément Sirop	0.3€
Supplément soft	0.5€

Nos Boissons

Les Apéritifs

Baby Whisky 2cl	2.5€
Ricard 2cl	2.5€
Whisky 4cl	5€
Vodka 4cl	3.5€
Floc Gascogne 4cl	3€
Martini (rouge, blanc) 6cl	3€
Muscat 6cl	3.5€
Suze 6cl	5€
Rhum Havana 4cl	6€
Rhum Captain 4cl	6€
Malibu 3cl	2.5€
porto 4cl	3€

Les Boissons Chaudes

Café expresso	1.5€
Café allongé	2.2€
Double expresso	2.8€
Décaféiné	2€
Cappucino	3.2€
Café au lait	3.2€
Chocolat	3€
Thé	2.1€

Les Liqueurs et Digestifs

Get 27 4cl	4€
Limoncello 4cl	4.5€
Bailey 4cl	5€
Fraise des bois 4cl	4€
Armagnac 4cl	5€
Jager + Soft	5€
patxaran	4.5€
manzana	3.5€

Les Bières Bouteilles

Kwak (bière brune) 33cl	6€
La Chouffe 33cl	7€
Heineken 33cl	5€
Heineken s/alcool 33cl	4.5€

Les Cocktails

Blue Lagoon	9€
curaçao bleu - vodka - jus ananas	
Spritz	8€
proscesco - aperol - eau gazeuse - rondelle orange	
Chantaco	8€
jus d'orange - jus de pamplemousse sirop de fraise - citron jaune	
Honolulu	9€
jus d'ananas - jus d'orange - jus de citron - sirop de grenadine	

Nos Boissons

	12cl	37,5cl	50cl	75cl	1L
Les Vins Rouges					
Cave de crouseilles					
Argilo, MADIRAN, 2018	6,5€			25€	
Domaine Damiens					
Tradition bio, MADIRAN, 2021		15,5€		21€	
Domaine Laffitte teston					
Reffet du terroir, MADIRAN, 2018	5,5€			20€	
Vieille vignes, MADIRAN, 2020				24€	
Les Vins Rosés					
Domaine capmartin					
Salade de fruits, vin de France, bio	5€			20€	
Domaine Laffitte teston					
Frangin frangine, IGP, 2023	4€			16€	
Les Vins Blancs Secs					
Cave de crouseilles					
Domaine Idernes, Pacherenc du vic bilh, 2023	5€			20€	
Domaine Damiens					
Pacherenc du vic bilh, 2024	5,5€			22€	
Les Vins Blancs Moelleux					
Cave de crouseilles					
Folie de roi, Pacherenc, 2020 (AOP)	6,5€			25€	
Domaine Laffitte teston					
Rêve d'Automne, AOP, 2022				22€	
Domaine Les Pyrénéales					
2877, vin de bigorre, 2023	3,5€			16€	
Les vins pichet					
Bigorre, rouge	2€		4,5€		9€
Bigorre, rosé	2€		4,5€		9€

Nos Producteurs

EARL Sigail

EARL Lebbe

Ferme Bacala

Ferme Sabathé

SARL Courtheze

La Fabrique ASEI

Domaine Damiens

La Ferme Mondine

La Ferme Soubiren

Cave de Crouseilles

Blanc des Pyrénées

Conserverie du Vic Billh

Château Laffitte-Teston

Les Saveurs de Madiran

EARL Des Deux Palmiers

Domaine Les Pyrénéales

Domaine capmartin , Le couvent

" La gastronomie est l'expression de la culture, du patrimoine et des traditions que l'on partage."



Petits
plats
pour
grands
cœurs

à

MENU