

LE REST'

restaurant - salon de thé

STARTERS

- Label Rouge Royan ravioli 8.50
grated with PDO Comté cheese
- Creamy carrot soup with Kiri cheese® 9.00
- Roasted raw-milk Camembert 9.50
from Normandy with thyme
organic farmhouse bread, young shoots salad

MAIN COURSES

- Spinach and goat cheese quiche 15.50
young shoots salad
- Croque-Monsieur 16.50
French ham, Emmental cheese, French fries, young shoots salad
- Fish & Chips 17.50
tartar sauce, French fries
- Cordon bleu with PDO Comté cheese 18.50
coquillettes with Parmesan cream
- Toulouse sausage 18.50
mashed potatoes with butter
- Roast French poultry supreme 18.50
mushrooms, baby potatoes, mustard sauce
- Rest'O burger 19.50
French ground beef steak, PDO Comté cheese, potato galette, onion compote, burger sauce, romaine, French fries
- French butcher's cut 20.50
pepper sauce, French fries

KIDS' MENU 13.00

Until 12 years old

- Fusilloni tomato sauce
or Cod crisp
or Cordon bleu
*Choice of side dish:
French fries or seasonal vegetables*

+

- Organic Apple Compote
or Haribo Push Up Ice Cream
or Cocoa Cookie Donut

+

Vittel 50cl or Vittel Strawberry Raspberry 33cl

SALADS

- Seasonal Bowl 18.50
boulghour with fresh herbs, roasted sweet potato, beet, avocado, goat cheese, edamame, spiced chickpeas, pomegranate, honey soy-sesame vinaigrette, black sesame
- Caesar salad 18.50
French roasted chicken, free-range egg, Parmesan cheese, romaine, golden croutons, Caesar sauce

EXPRESS MENU 19.50

Drinks not included

- Caesar salad
or Spinach and goat cheese quiche,
young shoots salad

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- Vanilla Bourbon crème brûlée
or Chocolate mousse

DESSERTS

- Vanilla Bourbon crème brûlée 7.50
- Chocolate mousse 8.50
caramelized hazelnuts
- Choco-hazelnut Tiramisu 8.50
mascarpone mousse, chocolate-hazelnut spread, savoirdi biscuit
- French toast brioche with roasted apples 9.50
salted butter caramel with Guérande salt, Isigny PDO cream
- Gourmet coffee 10.00
chocolate mousse, mini vanilla Bourbon crème brûlée, french toast brioche with caramel, apple compote

ICE CREAM SUNDAES

- 1, 2 or 3 scoops : 4.00 / 6.00 / 7.50
*Ice cream flavors : vanilla, chocolate, coffee, coconut milk
Sorbet flavors : raspberry, mango, lime*
- Chocolate liégeois 9.00
chocolate ice cream, chocolate sauce, whipped cream
- Coffee liégeois 9.00
coffee ice cream, mocha sauce, whipped cream
- Dame blanche 9.00
vanilla ice cream, chocolate sauce, whipped cream, flaked almonds

BEERS

- DRAFT 25cl 50cl
- 1664 Blonde 5.00 / 8.00
- MADE FROM BEER 33cl
- Panaché / Monaco 5.50 / 8.50
- BOTTLES 33cl
- BAP BAP Shifumi BIO 5,3° 7.00
- BAP BAP Blanche 7.00
- Deux Rives BIO 4,5°

WINES

- WHITE WINE 15cl 25cl 50cl
- PGI Pays d'Oc 5.00 7.00 13.00
Chardonnay Ecoterra - organic wine
- ROSÉ WINE
- PGI Pays du Gard 4.50 6.00 11.00
- RED WINES
- PGI Pays d'Oc 5.00 7.00 13.00
Merlot Ecoterra - organic wine
- Brouilly PDO 6.00 9.00 15.00
Château de Corcelles

SPIRITS & DIGESTIVES

- 4cl
- Bas-Armagnac Château Laubade Signature 7.00
- Cognac Martell V.S 8.00
- Calvados Coquerel VSOP 8.00
- Rum Bacardi Carta Oro 7.00
- Get 27 7.00
- Whisky Ballantine's Finest 7.00
- Bourbon Buffalo Trace 8.00
- Vodka 42 Below 7.00
- Tequila Cazadores Blanco 8.00
- Gin Bombay Sapphire 7.00

APERITIVES

- White wine kir 12cl 5.00
- Glass of Riccadonna Prosecco 12cl 6.90
- Ricard 2cl 4.50
- Vermouth Martini Rosso, Bianco 6cl 5.00
- Lillet Blanc, Rosé 6cl 5.50
- Homemade Americano 8cl 6.90
Vermouth Martini Rosso, Martini Riserva Bitter, Noilly Prat Dry, fresh orange

COCKTAILS & MOCKTAILS

- Mojito 14cl 8.00
Bacardi Carta Oro Rum, Perrier, fresh mint, lime, brown sugar
- Mango Mojito 12cl 8.50
*Bacardi Carta Oro Rum, mango purée**, Perrier, fresh mint, lime, brown sugar*
- Aperol Spritz 14cl 8.00
Aperol, Prosecco Riccadonna, Perrier, fresh orange
- St-Germain Spritz 14cl 10.00
St-Germain Elderflower liqueur, Prosecco Riccadonna, Perrier, fresh yellow lemon
- Italicus Spritz 14cl 10.00
Italicus bergamot liqueur, Prosecco Riccadonna, Perrier, fresh yellow lemon
- Virgin Mojito 14cl 6.50
Apple juice, Perrier, fresh mint, lime, brown sugar
- Virgin Mango Mojito 14cl 7.00
*Mango purée**, Perrier, fresh mint, lime, brown sugar*
- Virgin Spritz 16cl 6.50
Martini Vibrante, Fever-Tree premium tonic water, fresh orange
- Virgin Gin & Tonic 16cl 7.00
Nolow N°4 botanical distillate, Fever-Tree premium tonic water, fresh lemon

FRESH DRINKS

- Coca-Cola, Coca-Cola 33cl 4.50
ZERO SUGAR
- Orangina 33cl 4.50
- Perrier 33cl 5.00
- Fever-Tree premium tonic water 20cl 5.00
- Fever-Tree premium ginger beer 20cl 5.00
- Organic UMÀ Lemonade 25cl 5.50
- Organic UMÀ iced green tea 25cl 5.50
- Fruit juice Jus de Rêve 25cl 5.00
Pure orange juice or organic pure apple juice

WATERS

- Vittel 50cl / 1L 4.50 / 5.50
- S.Pellegrino 50cl / 1L 5.00 / 7.00
- Extra syrup 2cl 1.00

HOT DRINKS

- Espresso Organic Pure Origine / decaffeinated 3.00
- Latte / latte decaffeinated 4.00
- Double coffee / double decaffeinated / Cappuccino 4.50
- Tea or Infusion La Route des Comptoirs 4.00
*Green teas : Organic Jasmine, Organic Mint
Black Teas : Organic Chai black tea, Organic Darjeeling (PGI), Organic Breakfast B.O.P, Organic Early Grey
Herbal teas : Organic Verbena, Organic Verbena & Mint, Organic Apricot & Orange Rooibos, Organic red fruits*