

To Start or To Share

Charcuteries	•18
Goat Cheese Samossas	•8
<i>Zucchini & basil</i>	
Hummus & Pita Bread	•10
Crispy Schrimps	•12
<i>Aïoli sauce</i>	

Salads

Cesar Salad	•19
<i>« Crispy chicken » or « crispy schrimps », iceberg, hard-boiled egg, croutons, roasted tomatoes, pickled onions, parmesan & cesar sauce</i>	
Goat Cheese Salad	•17
<i>Mesclun, goat cheese samossas, candied vegetables, roasted tomatoes, cured ham & balsamic dressing</i>	
Marinated Tuna Poke Bowl	•18
<i>White rice, avocado, edamame, red cabbage, beetroot, mango & sesame sauce</i>	

Main Dishes

Dish of the Day	•18
Fish & Chips	•23
<i>Aïoli sauce</i>	
Tuna Steak	•25
<i>Hummus & grilled sucrine</i>	
Charolais Raw Beef Tartar 180g	•23
<i>Seasoned by ourselves, home-made fries</i>	
Beef Entrecote 250g	•26
<i>Home-made fries & bearnaise sauce</i>	
Burger PoMo	•20
<i>Beef, olive tapenade, Saint Marcellin sauce, roasted tomatoes, red onions & home-made fries</i>	

Seasonal Signature

Linguine with Schrimps	•18
<i>Garlic, roasted tomatoes & parmesan cheese</i>	
Lamb Shoulder Confit	•26
<i>Vegetables semolina</i>	
Squid Tentacles	•24
<i>Grilled squid with parsley, chorizo sauce & mashed potatoes</i>	
« Cocotte » - Vegan	•17
<i>Mixed of vegetables, semolina & spicy broth</i>	

Desserts

Home-made Pastries	•9
<i>Discover our platter of home-made pastries inspired by the flavours of the season</i>	
Gourmet Coffee or Tea	•8
Fresh Fruits Salad & Sorbet	•9
Cottage Cheese	•5
<i>Sugar or cream or blueberries jam</i>	
Artisanal Ice Cream	•3
<i>Vanilla, chocolate, coffee, Chartreuse, rhum-raisin, coconut, rasperry, strawberry, lemon, mango</i>	

Room Service

All menu available during restaurant opening hours. 5€ extra/room.