

## Cold Starters

Asparagus with cold chive cream	4,50 €
Avocado with crab or shrimp aurore sauce	6,50 €

### The 9,80 € Menu at Lunch

Starter + Main course  
or  
Main course + dessert

#### Starters

Mackerel Fillet with mustard  
Tuna mayonnaise  
Salad of the Seaso  
Leeks in vinaigrette  
Assortment cooked pork meats  
or one sort  
Starter of day

#### Main course

Main course of day  
Steak  
Minced Beef  
Andouillette (small sausage made of  
chitterlings)  
Roast chicken  
Merguez (spicy North African sausage)  
Frankfurt sausage  
Ham omelette, cultivated mushrooms  
omelette

#### Cheese or Dessert

Soft white cheese  
Chocolate mousse  
Caramel cream dessert  
Tart  
Dessert of day

## Hot Starters

Snails from Burgundy	
the 6 :	5,50 €
the 12 :	9,00 €
Provencal stuffed mussels	
the 6 :	5,50 €
the 12 :	9,00 €
Frogs legs « Al Pesto »	9,00€
Gratin fish soupe	6,80 €
Gratin onion soupe	6,50 €

### Salads « Folles » at 8,50 €

The « Fermière » Green salad, chicken, corn, tomato, hard boiled egg
The « Marina » Green salad, shrimp, surimi, tomato, hard boiled egg
The « Framboisine » Green salad, cultivated mushrooms, avocado, tomato, raspberry vinegar
The « Edelweiss » Green salad, local ham, Emmenthal, dried apricots, tomato
Salad of warm goat cheese with walnuts Green salad, goat's milk cheese, toast, walnuts
Salad of gizzards in cider vinegar Green salad, gizzards, cider vinegar

*«The today's special, it's good, on the  
condition of knowing in which day goes  
backup its preparation »  
Pierre Dac*

## The Couscous

### **Chef's Couscous** 18,00 €

Chicken, Spicy sausage, lamb chop, lamb kebab, beef

### **Royal Couscous** 16,00 €

Chicken, spicy sausage, lamb chop, lamb kebab

### **Grilled Couscous** 13,50 €

Spicy sausage, lamb kebab

### **Home Couscous** 12,50 €

Chicken, spicy sausage

## Algerian Wine

Cuvée du Président  
bottle 15,50 €

Boulaouane gris  
bottle 14,50 €  
half bottle 8,00 €

Mascara  
bottle 15,50 €  
half bottle 8,50 €

Médéa Rosé  
bottle 15,50 €  
half bottle 8,50 €

Médéa Rouge  
bottle 15,50 €  
half bottle 8,50 €

*« From your food, you will make your medicine »*

*Hippocrate*

## White meat and poultry

Lamb chop with mixed herbs 13,40 €

Medailion roast pork with lemon 11,50 €

Veal escalope « normande » 15,40 €

Duck breast with peaches 14,50 €

Main course of day 8,00 €

## Fish

« Sole meunière » 16,50 €

Provençal fillet monkfish 15,00 €

Fillet red mullet fried with mild mustard 13,90 €

Scallop « St Jacques » 16,50 €

## Beef meat

Tartare steak 11,00 €

Steak topped with a fried egg 8,50 €

Slab of grilled steak 12,00 €

Rib steak 11,00 €

Rib of beef 28,50 €

(for two)

Grilled Tournedos 15,50 €

*With trio of sauces : 2,00 €*

Whole green pepper, Roquefort, shallot

### *Accompaniment*

French fries, boiled potatoes, rice,  
green beans, peas, salad,  
accompaniment of the day

*« Of all the passions, the really respectable only one appears to me to be the greed »*

*Guy de Maupassant*