



"A LA CARTE" DISHES EVERY DAY AND FORMULA FOR THE LUNCH (LIMITED QUANTITIES)

THE STARTERS

- Salmon marinated in dill and coleslaw * 4/10/12/7** 1 16,00€
Gravlax-style salmon, coleslaw and spicy mustard-honey-dill vinaigrette
- Veal-mozzarella arancini * 12/7/1/3/10** 2 16,00€
Arborio rice, parmesan, tartar sauce, salad
- The Veggie Plate * 6/10/12** 3 14,00€
Soybean salad, thin strips of red onions, cumin seeds and roasted pine nuts, quinoa pilaf with fine herbs, Grand Café de la Sorgue-style "ratatouille" served lukewarm
- Bulgur salad with herbs * 1/7/10/12/8** 4 15,00€
Parmesan, sundried tomatoes, slivered almonds, squash seeds, citrus vinaigrette and salad
- The goat * 7/10/12/8/11** 5 15,00€
Goat cheese on roasted aubergine palettes, granola, bed of green salad
- Carrot, fennel and ginger velouté * 3/7/8/10/12** 6 15,00€
Gluten-free cake, nuts, Roquefort, smoked breast and salad

MEATS

- Entrecote, fresh homemade fries and salad * 7/10/12** 7 19,00€
Grilled, homemade fries, salad
- Half duck breast * 7/10/12** 8 17,00€
Mashed potatoes and sweet potatoes, grilled half-breast and roasted potatoes
- "Jack be Little" squash** 9 16,00€
Lardons, carrots, mushrooms, baby onions, wheat pilaf, salad
- Prepared "homemade" beef tartare** 10 16,00€
Classic * 3/10/12: Capers, pickles, onions, parsley, Worcester sauce and tabasco
Provençal * 3/9/10/12: candied tomatoes, black olives, celery pesto, roasted pine nuts
- 11 17,00€

CROQUE-MONSIEUR

- Croque-Monsieur Homemade *1/7/10/12** 12 12,00€
Home fries, salad

FISH

- Grilled trout from Sorgue * 7/8/12/4** 13 17,00€
White butter sauce and flaked almonds, new potatoes, braised fennel with orange

CHILD FORMULA (- 12 YRS)

- Chopped steak *10/12 or homemade croque-monsieur triangle * 1/3/7/9/11** 14 9,00€
Home fries and salad
+ Sweetness chocolate *1/3/7 or vanilla ice cream *7

BOARDS "PLANCHES"

- Moga Home Deli Boards * 1/7/8/10/12** 15 19,50€
Selection of cold cuts, charcuterie
- Cheese boards * 7/10/12** 16 19,50€
Cheese selection
- Mixed boards charcuterie and cheeses * 1/7/8/10/12** 17 19,50€

THE DESSERTS

- Goat cheese "Délice du Ministee" * 1/10/12 18 8,50€
- Raspberry-rhubarb and chia liégeois and ginger cake * 1/3/8 19 8,00€
- Crispy Toblerone & banana sorbet and banana mousse * 1/7 20 8,00€
- House tart with seasonal fruits * 1/3/7/8 21 8,00€
- Pineapple clafoutis, revisited crumble-style coconut milk * 1/7/3/8 22 7,00€
- Cottage cheese mousse with homemade chocolate sauce and homemade granola * 7/11/8 23 8,00€
- Home-made fresh verrine * 1/3/7 24 8,00€
- Homemade fruit compote, vegetable whipped cream, biscuit 25 8,00€
- Dessert of the day 26 6,00€

MIDI FORMULA

- Dish of the day (Monday to Saturday lunchtime except holidays)** 27 13,00€
- Dish of the day + Dessert of the day** 28 14,50€

SUNDAY FORMULA

Limited Quantities

- Dish + Dessert of the Day** 29 14,50€

Supplements: A. Plate of French fries (5.00 €) B. Plates of vegetables (8.00 €) C. Bowl of salad * 10/12 (5.00 €)

Bon Appétit !

*allergens