



Le fast-food à la sauce française

THE MENU

Pain d'épave 100% Surt-Duesse



THE CROQ MENUS

Croq + Salad or french fries + Drink
8.50 €

Croq + Salad or french fries + Drink
+ Entree or dessert
11.00 €

Croq + Salad or french fries + Drink
+ Entree + Dessert
13.50 €

THE BURGER MENUS

:: LA TRADITIONNELLE ::

Burger + Salad or french fries + Drink
12.50 €

:: LA GOURMANDE ::

Burger + Salad or french fries + Drink
+ Entree or dessert
15.00 €

:: L'AUTHENTIQUE ::

Burger + Salad or french fries + Drink
+ Entree + Dessert
17.50 €

Sauces: curry, pepper, BBQ, wasabi **0.50 €**

Extra meat or cheese **1.00 €**

BURGERS 8.00€

Le Classique

Fresh baked bun (directly from our local traditional baker), freshly ground beef, cheddar cheese, tomatoes, red onions, pickles and mayonnaise.

Le Barbecue

Fresh baked bun (directly from our local traditional baker), freshly ground beef, cheddar cheese, caramelized stewed onions, bacon, onion rings, homemade barbecue sauce and mayonnaise.

Le Bordelais

Fresh baked bun (directly from our local traditional baker), freshly ground beef, emmental cheese, caramelized stewed onions with sauteed mushrooms, homemade red wine gravy (bordelais style) and mayonnaise.

La Fourme d'Ambert

Fresh baked bun (directly from our local traditional baker), freshly ground beef, fourme d'Ambert cheese (light blue cheese), caramelized stewed onions, homemade pineau* gravy sauce (non alcoholic).

*pineau - sweet regional aperitif, cognac + grape juice

Le Burger du Mois

Ask for it! Every time a delicious new recipe.



YOUR BURGER VEGETARIAN

To choose from all the proposed Burgers

SALADS 7.00€

La Fromagère

Endive, arugula salad, and mix of cheeses: comté, emmental, fourme d'Ambert (light blue cheese), walnuts kernels and a delicious homemade vinaigrette dressing.

La Campagnarde

Batavia salad, arugula, potatoes, duck breast, bacon, walnuts kernels and a delicious homemade vinaigrette dressing.

Entree	3.00 €
Salad or homemade french fries	3.00 €
Croq (grilled cheese with ham sandwich)	3.50 €
Dessert.....	3.00 €



COLD DRINKS

Waters, Beers, Sodas.....	2.00 €
Beers bottles	4.00 €
Wine glass	2.00 €
1/4 of wine.....	4.00 €
Selection of wine	On slate

HOT DRINKS

100% arabica ground coffee and made to order

Coffee

Espresso, Ristretto	1.60 €
Double Espresso	2.75 €
Espresso noisette	1.90 €
<i>Espresso with a dash of foamed milk.</i>	
Café allongé	2.10 €
<i>Long coffee.</i>	
Café au lait	2.70 €
<i>Espresso with hot milk.</i>	

Coffee specialities

Moka	2.60 €
<i>Espresso with hot chocolate.</i>	
Moka viennois	3.10 €
<i>Espresso, hot chocolate, whipped cream and cocoa powder.</i>	
Cappuccino	3.10 €
<i>Espresso with foamed milk.</i>	
Latte macchiato	3.10 €
<i>Espresso, hot milk, with an extra dash of foamed milk.</i>	
Latte macchiato caramel	3.30 €
<i>... with vanilla syrup and caramel topping.</i>	
Latte macchiato chocolat	3.30 €
<i>... with a chocolate syrup and topping.</i>	

Chocolate, tea, ...

Hot chocolate	2.60 €
Tea and infusions	2.10 €
Hot milk	2.10 €



SORBETS AND ICE CREAMS

1 scoop	2.50 €
2 scoops	4.50 €

SORBET FRUITY FLAVORS

Cassis,
Lemon,
Strawberry,
Tangerine,
Melon from charentes (denomination of origin),
Passion fruit,
White peach,
Williams pear,
Green apple.

ICE CREAM CREAMY FLAVORS

Coffee,
Caramel with salted flower from l'île de Ré
(denomination of origin),
Chocolate,
Rum - grape,
Bourbon vanilla from Madagascar.