




OUR SUMMER MENU

Salads et vegetarian dishes

Sea Salad 29.00 
Green and mesclun salad, smoked trout
and grilled prawn tails

Fraîcheur des Vergers 25.00 
Apricots, goat & pistachios
Salad with fresh apricots, goat cheese,
pistachios & tangy vinaigrette

Cesar Salad 26.50
Chicken stripes, golden croutons, sautéed
bacon bits, pine nuts & parmesan shavings


Rigatoni with zucchini 27.50 
lemon & salted ricotta
Sauce aglio and olio finely lemony, garnished
with zucchini, salted ricotta and pine nuts

Meat dishes

Pulled Pork Burger 26.50
Brioche bread, pulled pork, BBQ sauce,
green salad, onions.
Served with thin fries and a bunch of salad.

Burger « XVIème » 26.50
Brioche bread, ground steak straight from
Angus beef, raclette cheese, onions, tomato,
BBQ sauce.
Served with thin fries and a bunch of salad
(bacon +2.50)

Souvenir from Cambodia 38.50
Khmer coconut beef curry
served with basmati rice

Roastbeef (served cold) 30.00 
Served with homemade tartar sauce
and thin fries


Veal Paillard « Fitness style » 39.50
Served with a variety of salads of the
moment

Fish dishes

Sea bream Ceviche 33.50
Prepared in a tangy ginger juice
& served with thin fries

Linguine with lobster sauce 30.00
and prawns
A creamy sauce with lobster butter
and juicy gambas

Perch fillets with lemon butter 39.00
Served with thin fries and seasonal vegetables & a green salad as a starter

Grilled sea bream fillet 38.50
virgin sauce and cold ratatouille 
served with thin fries

Our « Fish & Chips » 31.50
Breaded and fried perch fillets, homemade
tartare sauce & thin fries

Regulatory VAT included

Vegetarian  Gluten free 