

From 20.10 to 31.10

Starter + Main ou Main + Dessert : 27.90€

Main course : 21.90€

Full menu : 32.90€

Starter

Butternut velouté, roasted cauliflower, kale chips, grilled seeds.



Main

Vegan Blanquette with rice.



Dessert

Salted caramel panna cotta.

*Contact us for allergens

Out of menu

Burger of Vertueux

Homemade bun, plant-based steak and bacon, vegan cheddar cheese, cherry tomatoes and caramelized red onions. Served with baked potatoes and homemade mayonnaise.

**gluten-free option available*

22.90€

The Cesan salad

Red and green lettuce, breaded tenders, croutons, vegand truffle parmesan, cherry tomatoes and homemade Cesar sauce.

17.90€

Kids plate

Plant-based nuggets or steak, baked potatoes, mayo or ketchup.

10.90€

Le cookie dough

Vanilla ice cream, homemade cookie, peanut butter.

6.90€



COLD DRINKS

<i>HOMEMADE FRESH JUICE OF THE MOMENT</i>	6.90€
<i>HOMEMADE ICE TEA OF THE MOMENT</i>	3.90€
<i>LIMONADES MAISON AUBERT (original, tonic, raseberry, cola)</i>	4.80€
<i>SPARKLING WATER SAN PELLIGRINO</i>	
50 CL	3.80€
1 L	5.00€
<i>ICED LATTE</i>	
COFFEE	5.50€
MATCHA	5.90€

HOT DRINKS

<i>EXPRESSO/LONG COFFEE</i>	1.90€
<i>MACHIATO</i>	2.20€
<i>CAPUCCINO</i>	3.20€
<i>FLAT WHITE</i>	3.40€
<i>HOT CHOCOLATE</i>	4.30€
<i>TEA / INFUSION</i>	4.20€
<i>MATCHA LATTE</i>	5.50€

*plant-based milk: almond, soy, oat





BEERS

ALARYK 33CL, ORGANIC

BLONDE	6.50€
BLANCHE	6.50€
AMBRÉE	7.00€
IPA	7.50€
BLONDE 0% ALCOOL	5.50€

WINES

DOMAINE LA LIMBARDIÈRE, IGP CÔTES DE THONGUE, ORGANIC

GLASS (15CL)	<i>Red, white, rosé</i>	4.50€
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BOTTLES

WHITE

PREMIERS MOTS	<i>Rolle, sauvignon, muscat petit grain</i>	25€
GALINETTE	<i>Rolle, viognier, chardonnay</i>	32€

RED

PREMIERS PAS	<i>Syrah, grenache, mourvèdre</i>	29€
LOU PAPET	<i>Syrah, grenache, petit verdot</i>	34€

