

## ALL DAY SNACKS

### LES NACHOS €16

Nachos avec fromage mozzarella fondu, salsa de tomate, guacamole, creme fraîche, jalapeños

Nachos covered with melted mozzarella cheese, homemade tomato citrus salsa, guacamole, creme fraîche & jalapeños

### DIRTY FRIES €14

Mojo porc, couenne croustillante, melange de fromage de cheddar fromage de brebis & piment fondu, choix entre deux sauces: Sambal oelek, aioli a tail fumée, harissa, jalapeño chutney, sauce ranch

Chips with melted chilli cheese, cheddar, mojo shredded pork & crackling. Choice of sauces: sambal oelek, jalapeño chutney, smoked garlic aioli, sundried tomato mayonnaise, harissa, ranch dressing

### FRITES €6

Fries

### FRITES DE PATATE DOUCE €8

Homemade sweet potato fries

### PIMENTS DE PADRON €9

Fried green Spanish peppers finished with smoked maldon sea salt

### SALADE MIXTE €6

Mixed salad

## BURGERS

(12pm–3pm + 7pm–9:30pm) Burgers are in a brioche bun and served with fries.

### BAD BOY BURGER €22

170g Steak haché façon boucher, garni de bacon, cheddar, laitue, tomate marinée, oignon rouge confite, burger relish & jalapeño chutney

170g beef patty, melted cheddar cheese, maple bacon, spicy jalapeño relish & homemade americano sauce

### SOUTHERN FRIED POULET BURGER €20

Escalope de poulet croustillant, fines tranches de poitrine fumée au sirop d'érable, mayonnaise a la tomate confite épicée, guacamole & roquette

Oat & breadcrumb coated chicken fillet, maple bacon, sundried tomato & smoked paprika mayonnaise, guacamole & rocket

### NOTORIOUS V.E.G. €19

Burger de patate douce & haricot noir dans un pain grille, salsa de tomates cerises & un jalapeño chutney, servi avec des frites & salade

Sweet potato & black bean burger with cherry tomato salsa & jalapeño chutney in a toasted bun. Served with sweet potato fries

# STARTERS

(12pm–3pm + 7pm–9:30pm)

## SOUPE DU JOUR €11

*Soup of the day*

## CALAMARES €12.50

**Calamars au piment Koreen, sauce aïoli a l'ail fumé maison**

*Fried calamari rings coated with Korean smokey chilli flakes, served with smoked garlic aioli & sambal oelek*

## SALADE CAESAR €11

**Salade Caesar classique avec lardons, anchois, croutons, parmesan & oeuf mollet**

*Romaine lettuce, lardons, parmesan croutons, marinated white anchovies, parmesan shavings, soft-boiled egg & homemade caesar dressing*

## BEIGNETS DE CHOU-FLEUR €11.50

**Beignets de chou-fleur & de cumin servis avec salsa de tomates cerises, hummus au poivron rouge**

*Cauliflower & cumin fritters served with spiced cherry tomato salsa & sweet red pepper tahini hummus*

# MAINS

(12pm–3pm + 7pm–9:30pm)

## PLAT DU JOUR Variable prices

*Dish of the day*

### SALADE CAESAR POULET €18.50

**Filet de poulet grille, lardons, anchois, salade romaine, oeuf mollet, croutons, parmesan & sauce Caesar maison**

*Char-grilled chicken fillet, romaine lettuce, smoked lardons, parmesan flakes, marinated anchovies, homemade Caesar dressing, parmesan croutons & a soft-boiled egg*

### NOUILLES AU PORC GOCHUJANG €19.50

**Porc au sauce Gochujang, haricots verts & crudites**

*Korean style Gochujang marinated pork, stir-fried vegetables & green beans, served with egg noodles*

### GNOCCIFLETTE €18

**Gratin de gnocchi frite, lardons, oignon rouge avec fromage Reblochon fondu, servi avec une salade**

*Fried Gnocchi in a creamy garlic, lardon & reblochon cheese sauce, oven-baked & served with salad*

### ENTRECOTE MONTBELLIARD €27

**Entrecôte 250g, servi avec frites, champignons portobello, Moelle rotie & sauce béarnaise aux champignons**

*Garlic & rosemary marinated 250g entrecôte steak, served with chips, portobello mushroom, roasted bonemarrow with a mushroom béarnaise sauce*

### LINGUINE A LA CREVETTE ET CRABE €19.50

**Linguine fraîche, avec crevette, crabe, ail, piment, tomate cerise & basilique**

*Crispy garlic & chilli king prawn & crab linguini, with fresh basil, cherry tomatoes, parmesan flakes, finished with Spanish smoked paprika*

### FILET DE CABILLAUD GRILLE €23

**Filet de cabillaud grille, lentilles au chorizo, carottes, cresson & jambon croustillante**

*Pan-fried cod fillet, with Spanish style chorizo lentils, baby carrots, Pedro ximenez reduction, crispy jambon cru & watercress*

### MEZZE VEGETARIEN €20

**Legumes rotis méditerranéens, harissa, hummus au poivron rouge, boules de labneh au cajou & menthe, grenade**

*Flatbread served with roasted Mediterranean vegetables, cauliflower fritters, harissa & sweet red pepper hummus dip with pomegranate, fresh coriander, mint & cashew nut labneh balls*



# DESSERT

(12pm–3pm + 7pm–9:30pm)

## DESSERT DU JOUR €9

*Dessert of the day*

## STICKY TOFFEE PUDDING €10

**Moelleux au caramel & dattes, sauce au caramel, boule de glace vanille**

*Evo's sticky toffee pudding in a sticky toffee sauce & vanilla ice cream*

## POT AU CHOCOLAT €9.50

**Pot au chocolat & noix de coco, avec des Sables au cachuete**

*Chocolate & coconut pot with a peanut & almond shortbread*

## CAFE GOURMAND €12

**Selection de 3 mini desserts avec un cafe**

*Selection of 3 mini desserts & a coffee*

## LE BOND GOURMAND €19

**Selection de 3 mini desserts avec un espresso martini**

*Selection of 3 mini desserts with an espresso martini*

## ASSIETTE DE FROMAGE €12

**Assiette de fromages, chutney maison, pain du jour**

*Selection of cheese of the day, chutney & bread of the day*