

# Starters/ to share

## Garrigue Deviled Eggs

2 free-range eggs in an herb crust, homemade olive oil and rosemary mayonnaise, pimentón, and pickled onions

\*Prix infinity  
6 5.4

## Fried Kale

Kale tempura, yogurt sauce, and spicy fennel-pepper sauce

Individual size	Sharing size
<small>*Infinity price</small>	<small>*Infinity price</small>
7 6.3	13 11.7

## Kick Chicken

Marinated chicken with Sriracha sauce, soy, black sesame oil, lime, scallion, and spicy mayo

Individual size	Sharing size
<small>*Infinity price</small>	<small>*Infinity price</small>
8 7.2	14 12.6

# Burgers

Served with a side of homemade fries & seasoned salad

Extras egg - bacon - dry ham 1.5

Cheese - 2

Chicken - 3.5

Steak - 5



## Halloumi Up Burger

Fried halloumi, sautéed mushrooms, garrigue mayo, caramelized onion, pickles, mixed greens

\*Infinity price  
15 13.5

## Chicken Run II Burger

Baker's bun, marinated chicken, cheddar, Sriracha mayo, seasonal sesame-lime coleslaw, pickles

\*Infinity price  
16 14.4

## Classic Burger

Baker's bun, beef patty, Comté cheese, Espelette pepper ketchup, caramelized onion, lettuce

\*Infinity price  
17 15.3

# Menu

## Lunchtime deal

On the board • only for lunch on weekdays

Starter	Main	Dessert
<small>*Infinity price</small>	<small>*Infinity price</small>	<small>*except for the gourmet coffee</small>
6 5.4	14.5 13.05	6 5.4

**Starter + main // starter + dessert**

17.5

**Starter + main + dessert**

21.5

# Mains

Extras egg - bacon - dry ham 1.5  
Cheese - 2  
Chicken - 3.5  
Steak - 5



## Pépinette

Pearl pasta "risotto" style, Cantal cheese, grilled oyster mushrooms, scallion, hazelnuts

Suggestion: add smoked bacon or cured ham +1.5 €

\*Infinity price

15 13.5



## Dahl Corail

Red lentils in coconut milk, Camargue rice, seasonal vegetables, lime & fresh herb yogurt sauce, pickles

Suggestion: add egg +1.5€ or grilled halloumi +2€

\*Infinity price

14 12.6

## Polenta & Morteau

Creamy herb polenta, Morteau sausage, mushroom cream, fresh mushrooms

Suggestion: add smoked bacon +1.5 €

\*Infinity price

16 14.4

## Golden Bowl

Quinoa pilaf trio with seasonal vegetables, fried halloumi, maple-thyme roasted butternut, yogurt sauce, Jerusalem artichoke chips, pickles, baby greens, mustard vinaigrette

Suggestion: add egg or grilled chicken +3.5 €

\*Infinity price

16 14.4

## kids Menu (-12yo)

Homemade menu (main, dessert & drink)

Ask the waiter for more details

\*Prix infinity

12 10.8

# Desserts

## Financier & Lemon Curd in a Jar

\*Infinity price

7 6.3

## Chocolate Mousse "Liégeois" Style

Whipped cream, cocoa nibs

\*Infinity price

7 6.3

## Dessert of the Day

See the blackboard

## Gourmet coffee or tea

Selection of homemade sweet goods

\*Infinity price

9 8.1



arkose  
**can't**

**Fait maison**

**Veggie food  
à bloc!**

**Cuisine  
responsable**

**Des liens forts  
avec les producteurs**

**Ça dégaine  
les produits bios!**