



# CAFÉ DE FRANCE

## THE FORMULAS

EXCEPT WEEKENDS AND HOLIDAYS

### TODAY'S SPECIAL

17.50

### STARTER + DISH OF THE DAY

21.00

### DISH OF THE DAY + DESSERT

21.00

### STARTER + DISH + DESSERT

24.50

### CHILDREN'S MENU

LESS THAN 12 YEARS. 12.50

Butcher's Steak (180 g) or Chicken Nuggets  
served with fries

A scoop of ice cream of your choice or Chocolate Fondant

## WEEKEND SUGGESTION!

DEPENDING ON THE MARKET

### EVERY FRIDAY

**GREAT PROVENÇAL AIOLI**  
24.00

Cod fillet, hard-boiled egg, shrimp, whelks,  
potatoes, cauliflower, green beans, carrots,  
zucchini and homemade aioli

### ALL OUR DISHES ARE MADE ON SITE

Net prices in euros - Service included.

Our recipes may contain major allergens  
(EU regulation no. 1169/2011),

a list of which is available upon your request.

Alcohol abuse is dangerous for health.  
consume in moderation.


ASK FOR OUR CUPS,

## ICE CREAM

& FULL FRUIT SORBETS

## SALADS

VEGETARIAN. 17.50

Salad, tomatoes, homemade pesto, homemade pesto,  
grilled vegetables (eggplant, peppers, zucchini), feta and cressin 

CAESAR. 18.00

Salad, tomatoes, fried onions, breaded chicken strips,  
hard-boiled egg, pamesan shavings, homemade Caesar sauce

SÉTOISE. 18.50

Salad, tomatoes, marinated octopus, spring onions, raspberry vinegar

FOCACCIA FROM FRANCE. 18.00

Salad, focaccia, tomatoes, raw ham, burrata and homemade pesto

ITALIAN 18.00


Salad, tomatoes, burrata, raw ham, melon and homemade pesto

CLEOPATRA 19.00

Salad, tomatoes, shrimp, smoked salmon, spring onions, fried  
onions, chive and lemon cream

## DISHES

FALAFELS 17.00

Chickpea balls with spices and accompaniment of the moment 

RAVIOLES DU DAUPHINÉ À LA GÉNOVA - 5:00 p.m.

Homemade pesto, fresh tomatoes, raw ham and pamesan shavings

**GRILLED OCTOPUS TENTACLES, CHIMICHURRI SAUCE 24.00**

Mashed potatoes and vegetable of the moment

BASS FILLET WITH VIRGIN SAUCE AND CREAMY SAFFRON RISOTTO - 21.50

SHRIMP RISOTTO, BURRATA & SAFFRON. 19.00

CRISPY 7-HOUR LAMB SHOULDER. 24-50

Strong thyme juice served with mashed potatoes

ANDOUILLETTE AAAAA GRATINÉ WITH OLD-FASHIONED MUSTARD 19.00

served with fries and salad

ENTRECÔTE 24.50

Minimum 300 g. Served with fries and salad

## TARTARES SERVED WITH FRIES AND SALAD

TRADITIONAL BEEF TARTAR 19.00

With a knife, prepared by us

BEEF TARTAR WITH ASIAN FLAVORS. 19.00

With a knife, soy sauce, ginger, coriander, sesame

TUNA TARTAR 19.00

Fresh tuna, olive oil, spring onion, lemon, ginger, soy, garlic and sesame

## BURGERS SERVED WITH FRIES AND SALAD


"CAFÉ DE FRANCE" BURGER. 19.00

Organic burger bun, butcher steak, mature cheddar, tomatoes,  
grilled pancetta, candied onions and << homemade >>> burger sauce

CHICKEN BURGER. 19.00 Organic

burger bun, breaded chicken fillet, Comté, candied onions, tomatoes and << homemade >>> tartar sauce

VEGETARIAN BURGER. 18.00

Organic burger bun, vegetable steak, mature cheddar,  
candied onions, tomatoes, << homemade >> burger sauce 

## CHEESES & DESSERTS

CHEESE PLATE WITH SALAD AND NUTS 12.50

BABA WITH RUM AND CHANTILLY. 9.50

LEMON MERINGUE TART 8.50

ICED NOUGAT WITH MONTÉLIMAR NOUGAT CREAM. 8.50

WITH ITS RED FRUIT COULIS

PAVLOVA WITH PINEAPPLE, PASSION ICE CREAM, VANILLA AND CHANTILLY. 8.50

CHOCOLATE FONDANT, VANILLA ICE CREAM AND CHANTILLY 8.50

DESSERT OF THE DAY. 8.50

GOURMET TEA OR COFFEE, 4 DESSERTS AND CHANTILLY. 9.50