

Menu

Appetizers (good for sharing)

Assiette de charcuterie

*Cold cut platter: smoked ham, pork spread, chorizo and sausage.
Served with bread and pickles cucumber.*

Solo : 450 p/hp

For 2: 800 p/hp

For 4: 1,200 p/hp

La trilogie de poisson

Fish trilogy: smoked salmon toast, tuna tartare and potted fish.

Solo : 450 p/hp

For 2: 800 p/hp

For 4: 1,200 p/hp

L'assiette dégustation

*Degustation platter: "Papa" toast, smoked salmon toast, potted fish, pork spread, sausage and cheese.
Served with bread and pickles cucumber.*

750 p/hp

Starters

Soupe de potiron

Creamy pumpkin soup.

250 p/hp

Saumon fumé

Smoked salmon served with toasted bread and caper.

450 p/hp

Tartare de thon

*Marinated raw sliced fish topped with chantilly cream.
Served with toasted bread.*

320 p/hp

Foie gras

Fat liver spread. Served with toasted bread.

450 p/hp

Tartare de Boeuf

*Minced beef with pickles cucumber, caper, yolk egg, olive oil, Worcestershire sauce and mustard.
Served with toasted bread.*

450 p/hp

Nage de crevettes au vin blanc et piments d'Espelette

Shrimps in creamy sauce with white wine, shallots and Espelette spice

450 p/hp

La tartine de "Papa"

Toast with cheese and nutmeg bechamel topped with crispy bacon. Served with green salad.

350 p/hp

Salade verte

Green salad with fresh mustard sauce.

150 p/hp

Salade niçoise

Green salad, tuna, tomatoes, hard-boiled egg, olives and fresh mustard sauce.

350 p/hp

Salade de foie de volaille

Green salad, chicken liver, tomatoes and fresh mustard sauce with raspberry vinegar.

450 p/hp

Menu

Mains

Boeuf Bourguignon 650 php

*The authentic Burgundy beef. Slowly braised beef with red wine and aromatics.
Served with the accompaniment of the day.*

Hachis parmentier 650 php

*French shepherd's pie: leftover beef stew topped with mashed potatoes.
Served with green salad.*

Tartare de Boeuf 800 php

*Minced beef with pickles cucumber, caper, yolk egg, olive oil, Worcestershire sauce and mustard.
Served with toasted bread, green salad and French fries.*

Balotine de poulet aux champignons 750 php

*Chicken Ballottine slow cooked with mushrooms.
Served with the accompaniment of the day.*

Steak au poivre 950 php

*Grilled tenderloin with pepper cream sauce on side.
Served with the accompaniment of the day.*

Nage de crevettes au vin blanc et piments d'Espelette sur son lit de spaghetti 650 php

Spaghetti with shrimps in creamy sauce with white wine, shallots and Espelette spice.

Fondue Bourguignonne 1050 php

*Each guest spears a beef tenderloin cutted in cube with a fondue fork into the stove
full of oil until it is cooked as desired.
Served with french fries and cold sauces.*

Fondue savoyarde 800 php

*Each guest spears a cube of bread with a fondue fork into a perfect sauce of cheese and white
wine.*

Fondue savoyarde avec sa charcuterie 1050 php

Fondue served with cold cut, pickles and green salad.

Raclette servie sur assiette 850 php

*Raclette is melted cheese over potatoes dressed in hot plate.
Served with choice pickles, green salad and cold cut.*

Menu

Desserts

<i>Assiette de fromage</i>	350 p/hp
<i>Plate with 3 kinds of cheeses.</i>	
<i>Assiette de fromage accompagnée de sa salade verte</i>	450 p/hp
<i>Plate with 3 kinds of cheeses served with green salad.</i>	
<i>Tarte du jour</i>	350 p/hp
<i>Homemade tart with fresh fruit of the day.</i>	
<i>Fondant au Chocolat (30 minutes of preparation)</i>	350 p/hp
<i>Fudge Dark Chocolate Cake.</i>	
<i>Profiteroles</i>	350 p/hp
<i>Airy light pastries filled with ice cream and topping with chocolate melted.</i>	
<i>Crème brûlée</i>	350 p/hp
<i>Burnt cream is a rich custard base topped with a layer of hardened caramelized sugar.</i>	
<i>Crêpes du chef</i>	350 p/hp
<i>Chocolate crepes filled with lemon curd.</i>	
<i>Crêpe (1 piece)</i>	180 p/hp
<i>Sugar or strawberry jam.</i>	
<i>Glaces (2 scoops)</i>	160 p/hp
<i>Ice cream: Ask for our ice cream flavors.</i>	
<i>L'Assiette de Fruits</i>	250 p/hp
<i>Fruits platter: Fruits of the season.</i>	

Menu dégustation

1,300 pfp

Amuse bouche

Discover three french specialties



First starter

Foie gras served with toasted bread.

or

Smoked salmon served with toasted bread and caper.



Second starter

La tartine de "Papa"

Toast with cheese and nutmeg bechamel topped with crispy bacon. Served with green salad.

or

Nage de crevettes au vin blanc et piments d'Espelette

Shrimps in creamy sauce with white wine, shallots and Espelette spice



Main

Boeuf Bourguignon

The authentic Burgundy beef. Slowly braised beef with red wine and aromatics.

Served with the accompaniment of the day.

or

Raclette servie sur assiette

Raclette is melted cheese over potatoes dressed in hot plate.

Served with choice pickles, green salad and cold cut.



Dessert

Choose your favorite dessert:

Profiteroles, crème brûlée, tarte du jour, crêpes ou glaces

Drinks

Soft drinks

<i>Mineral water 500 ml</i>	<i>90 pHP</i>
<i>Soda water</i>	<i>90 pHP</i>
<i>Coca Cola, zero, light</i>	<i>90 pHP</i>
<i>Royal, Sprite, Seven Up</i>	<i>90 pHP</i>
<i>Pineapple Juice, Orange Juice</i>	<i>90 pHP</i>
<i>Ice tea glass</i>	<i>90 pHP</i>
<i>Ice tea pitcher</i>	<i>220 pHP</i>
<i>Calamansi (Fresh juice)</i>	<i>120 pHP</i>

Shake (fresh fruit and milk)

<i>Mango, Banana and Pineapple</i>	<i>150 pHP</i>
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Beer

<i>San Miguel light</i>	<i>95 pHP</i>
<i>San Miguel Pilsen</i>	<i>95 pHP</i>
<i>San Miguel Appel</i>	<i>95 pHP</i>
<i>Red Horse</i>	<i>95 pHP</i>
<i>Heineken</i>	<i>130 pHP</i>

Cocktails

<i>Gin Tonic</i>	<i>220 pHP</i>
<i>Margarita</i>	<i>220 pHP</i>
<i>Pastis</i>	<i>220 pHP</i>
<i>Rhum coke</i>	<i>220 pHP</i>

Wine

<i>White wine Pluvium (glass)</i>	<i>220 pHP</i>
<i>Red wine Pluvium (glass)</i>	<i>220 pHP</i>

SNACKS

Italian

<i>Spaghetti Carbonara</i>	400 p/hp
<i>Spaghetti Bolognese</i>	400 p/hp
<i>Maccaroni cheese and ham</i>	320 p/hp

Mexican

<i>Nachos overload</i>	300 p/hp
<i>Beef Quesadillas</i>	320 p/hp
<i>Chicken Quesadillas</i>	320 p/hp

Burger & Sandwiches

<i>Cheeseburger and French fries</i>	450 p/hp
<i>Ham & Butter Sandwich</i> <i>Fresh bread with ham, butter and cucumber</i>	350 p/hp
<i>Ham & Cheese Sandwich</i> <i>Fresh bread with ham and cheese.</i>	400 p/hp
<i>Smoked salmon Sandwich</i> <i>Fresh bread with smoked salmon and arugula.</i>	550 p/hp

Crêpes

<i>Cheese</i>	280 p/hp
<i>Cheese and ham</i>	340 p/hp
<i>Cheese, ham and egg</i>	380 p/hp
<i>Sugar or jam</i>	180 p/hp

Wine Menu

White wine

Luis Felipe Edwards Sauvignon Blanc (Chilean) 975 p/hp

Pluvium Sauvignon Blanc Premium Selection (Spain) 850 p/hp

Rose wine

Pluvium Premium Selection Rosé (Spain) 850 p/hp

Red Wine

Luis Felipe Edwards Cabernet Sauvignon (Chilean) 975 p/hp

Anakena Birdman (Chilean) 1,050 p/hp

Sparkling wine

Arte Latino Cava Brut 750mL (Spain) 1,000p/hp