

# Menu

## Appetizers (good for sharing)

### **Assiette de charcuterie**

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

Solo : 450 php  
For 2: 800 php  
For 4: 1,200 php

### **La trilogie de poisson**

Fish trilogy: smoked salmon toast, fish carpaccio and fish spread.

Solo : 450 php  
For 2: 800 php  
For 4: 1,200 php

### **L'assiette dégustation**

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

750 php

## Starters

### **Soupe de potiron**

Pumpkin soup: Creamy pumpkin soup.

250 php

### **Saumon fumé**

Smoked salmon: Served with toasted bread and caper.

450 php

### **Carpaccio de poisson**

Marinated raw fish with garlic, lemon and extra virgin olive oil.  
Served with toasted bread.

320 php

### **Carpaccio de boeuf (raw meat)**

Marinated beef with caper, arugula salad with extra virgin olive oil.  
Served with toasted bread.

450 php

### **Nage de Saint-Jacques au vin blanc et piments d'Espelette**

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

450 php

### **La tartine de "Papa"**

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

350 php

### **Salade verte**

Green salad with fresh mustard sauce.

150 php

### **Salade niçoise**

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

350 php

### **Salade de chèvre chaud**

Green salad, hot goat cheese on toast, tomatoes and fresh mustard sauce.

450 php

### **Salade de foie de volaille**

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

450 php

All prices are inclusive of VAT and service charge

# Menu

## Mains

**Boeuf Bourguignon** 650 p/hp

*The authentic Bourguignon beef. Slowly braised beef with red wine and aromatics.  
Served with choice of baked potato, spaghetti or rice.*

**Steak au poivre** 890 p/hp

*Grilled tenderloin with pepper cream sauce on side.  
Served with choice of baked potato, spaghetti or rice.*

**Tartare de Boeuf** 800 p/hp

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

**Suprêmes de poulet aux champignons** 650 p/hp

*Chicken filet cooked in cream with shallots and mushrooms.  
Served with choice of baked potato, spaghetti or rice.*

**Suprêmes de poulet aux champignons et aromatisés à la truffe** 700 p/hp

*Chicken filet cooked in cream with shallots, mushrooms and truffle paste.  
Served with choice of baked potato, spaghetti or rice.*

**Nage de Saint-Jacques au vin blanc et piments d'Espelette sur son lit de spaghetti** 650 p/hp

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

**Pêche du jour (upon reservation 24h before minimum)** 590 p/hp

*Fish of the day in "Meunière" sauce or creamy citron sauce.  
Served with choice of baked potato, spaghetti or rice.*

**Fondue Bourguignonne** 1050 p/hp

*Each guest spears a cube of beef 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 p/hp

*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 p/hp

*Fondue served with cold cut, pickles and green salad.*

**Raclette servie sur assiette** 850 p/hp

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

# Menu

## Desserts

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

# Menu dégustation

1300 p/hp

## *Amuse bouche*

*Discover three french specialties*



## *First starter*

*Foie gras served with toasted bread and himalayan salt.*

*or*

*Smoked salmon served with toasted bread and caper.*



## *Second starter*

*La tartine de "Papa"*

*Toast with cheese bechamel and crispy bacon. Served with green salad.*

*or*

*Nage de Saint-Jacques au vin blanc et piments d'Espelette*

*Scallops in creamy sauce with white win, shallots and Espelette spice*



## *Main*

*Boeuf Bourguignon*

*The authentic Bourguignon beef. Slowly braised beef with red wine and aromatics.*

*Served with choice of baked potato, spaghetti or rice.*

*or*

*Raclette servie sur assiette*

*Raclette is melted cheese over potatoes.*

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

## **Shake (fresh fruit and milk)**

<i>Mango, Banana</i>	150 p/hp
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## **Beer**

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

## **Cocktails**

<i>Pina Colada</i>	220 p/hp
<i>Margarita</i>	220 p/hp
<i>Spritz</i>	300 p/hp
<i>Pastis</i>	150 p/hp
<i>Kir</i>	220 p/hp

## **Wine**

<i>White wine (glass)</i>	220 p/hp
<i>Red wine (glass)</i>	220 p/hp

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# SNACKS

## Italian

Mamie's Pizza	600 p/hp
Spaghetti Carbonara	400 p/hp
Spaghetti Bolognese	400 p/hp
Maccaroni cheese and ham	320 p/hp



## Mexican

Nachos overload	300 p/hp
Beef Quesadillas	320 p/hp
Chicken Quesadillas	320 p/hp

## Burger & Sandwiches

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

## Crêpes

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

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