

— ANTIPASTI —

Alone or to share

HOMEMADE FOCACCIA / 4,90€

Olive oil, oregano

HUMMUS / 7,50€

With fried chickpeas

MARIA BOARD / 17,90€

IGP speck, spianata, Bologna mortadella with pistachios, gorgonzola, Tomme de Savoie and Taleggio PDO.

SMOKED MOZZARELLA STICKS / 9,90€

Salsa sauce

BAKED CAMEMBERT & FOCACCIA / 10,90€

Honey, pine nuts

ITALIAN COLD CUTS PLATTER / 11,90€

Speck, spianata, Bologna mortadella with pistachios

TOMATO AND BURRATA (125G) / 10,90€

Olive oil, Guérande sea salt

EGGPLANT CAVIAR AND PAPRIKA / 7,50€

Sesame seeds

— LIGHT & FRESH —

A Touch of Lightness

BEEF CARPACCIO (VBF) / 17,90€

Served with homemade fries

CAESAR SALAD / 16,90€

Romaine lettuce, breaded chicken, Caesar dressing, grana padano shavings, garlic croutons, cherry tomatoes

SALADE DI TONNO / 16,90€

Romaine salad, tuna, hard-boiled eggs, red tomato, black olives, crispy onions, apples grenailles, tuna sauce

SEAFOOD TARTARE / 16,90€

Cod, apple, lemon mayonnaise and coriander, fries

 Our favorites

 Vegetarian dish



— MAIN COURSES —

Artisanal French ice creams & vegan fruit sorbets

MONTAGNARD BURGER OR VEGGIE VERSION / 17,90€

Homemade bun, minced Charolais beef VBF or veggie patty, cheddar cream, tomato, red onions, Maria sauce, and fries

OCTOPUS / 19,90€

Roasted octopus, chickpeas, red onions, paprika oil, side dish of your choice

CLASSIC BEEF TARTARE / 17,90€

hand-cut Charolais beef, fries

ITALIAN BEEF TARTARE / 18,90€

Pesto and parmesan shavings, fries

CHICKEN SUPREME (VBF) / 18,90€

Mashed sweet potatoes, spianata cream

SALMON FILLET / 20,90€

Lemon sauce, mashed potatoes

TUNA TATAKI / 17,90€

Sesame seeds and sweet & savory sauce

ROASTED VEGETABLES RAVIOLI / 16,90€

Spinach cream, mushroom cream, parmesan crisps

GOAT CHEESE & HONEY RAVIOLI / 16,90€

Arugula, parmesan tiles and basil cream

Choice of sauce:

Peppercorn, gorgonzola or béarnaise

Extra side options:

Fries, mashed potatoes, green salad, seasonal vegetables or mashed sweet potatoes

— THE MEAT CELLAR —

ALOYAU (FLANK STEAK) approx. 200G / 18,90€

Charcoal-grilled, 100% French meat with tasty long fibers

ENTRECÔTE approx. 300G / 28,50€

Braise cooking, 100% French meat, marbled and tender, side dish and sauce of choice

FILET DE BOEUF CHATEAUBRIAND approx. 200G / 34,90€

Cooking with braise, 100% French meat, the tenderest and the most fondant, side dish and sauce of choice

BEEF TENDERLOIN LIMOUSINE approx. 1 KG (2PERS) / 69,00€

Braise cooking, for lovers of good meat, side dish and sauce choice

— PIZZAS —

*Like in Naples: homemade dough, fermented 24 hours,
light and soft*

MARGHERITA / 13,90€

Tomato sauce san Marzano, fior di latte mozzarella, fresh basil, extra virgin olive oil

REGINA / 15,90€

Tomato sauce san Marzano herbed ham, fior di latte mozzarella, Paris mushrooms

GOAT CHEESE & HONEY / 16,90€

Cream, goat cheese, mozzarella, arugula, honey, olive oil, oregano

CALZONE / 17,90€

Tomato sauce, ham, fior di latte mozzarella, mushrooms, egg

QUATTRO FORMAGGI / 17,90€

Cream, gorgonzola, mozzarella, Grana Padano PDO, fresh basil

NANTAISE / 19,90€

Cream, mushrooms, caramelized onions, Cheese « curé Nantais » Parma ham, lettuce and mozzarella

PARMA / 18,90€

Tomato sauce, 12-month Parma ham PDO, mozzarella, arugula, cherry tomatoes, fresh basil, extra virgin olive oil

SALMONE / 19,90€

Creamed spinach, mozzarella fior di latte, smoked salmon, stracciatella, fresh basil

PICCANTE / 19,90€

Tomato sauce, mushrooms, spianata and stracciatella

Supplement 5€: burrata

Supplement 3€: for all other ingredients

— OUR MUST-HAVES AT THE TRUFFLE —

RICOTTA, HONEY & TARTUFATA / 9,90€

Served with focaccia

TRUFFLE BURGER / 21,90€

Homemade bun, VBF Charolais steak, truffle sauce, Mont d'Or, caramelized onions, rocket, fresh fries

TRUFFLE PAPPARDELLE / 20,90€

Fresh pasta, truffle cream, tartufata, grana padano PDO

MARIA / 20,90€

truffle cream, mushrooms, mozzarella, herbed ham, stracciatella, tartufata, fresh basil

— DESSERTS —

Homemade by our pastry chef

TRADITIONAL « MOUSSE AU CHOCOLAT » / 7,00€

Guanaja 70% Valrhona

TIRAMISU / 7,50€

Secret recipe of Maria

« CRÈME BRÛLÉE » / 7,50€

With Bourbon vanilla

DESSERT OF THE DAY / 8,00€

Let yourself be surprised by the pastry chef

AFFOGATO AL CAFFÈ / 5,90€

The winning duo vanilla ice cream and espresso

« CAFÉ GOURMAND » / 9,00€

Served with homemade sweets

CHEESE PLATE / 9,00€

French-Italian selection

— ICE CREAMS —

Artisanal French ice creams & vegan fruit sorbets

ICE CREAM FLAVORS

Vanilla, nutty, chocolate, stracciatella, tiramisu

FRUIT SORBETS

Mango, Mediterranean peach, lime, strawberry, cherry

1 ball
2,90€

2 balls
4,90€

3 balls
6,50€

MARIA SUNDAE / 8,00€

Cherry, stracciatella & tiramisu scoops, whipped cream

DAME BLANCHE / 8,00€

3 scoops vanilla, hot chocolate, whipped cream

COLONEL SUNDAE / 9,00€

2 lime scoops with Vodka

— KIDS —

Under 12 years old / 10,90€

MARGHERITA PIZZA  CHAROLAIS BEEF STEAK

ICE CREAM SCOOP OF CHOICE

FLAVORED SYRUP

with water  lemonade