



MENU MIDI

THE ENTRANCES

TRUFFLED BURRATA FROM PUGLIA ON TOAST
Toast and salad

SLICED TOMATO, PEACH, STRACIATELLA, BASIL 7

MELON PASTIQUE FETA 6



OEUF MAYO SCHOOLYARD 5
Tartar sauce, Provençal toasted panko.

THE BURGERS

Brioche bun, caramelized onions, cheddar cheese, Beaucour sauce, arugula, pickles, red onions and caramelized onions

CHICKEN BURGER 18
Crispy chicken, cheddar

VEGGIE BURGER 18
Steak veggie green hook, cheddar, guacamole



THE BOARDS

OLIVERAS HOUSE

Black Hoof Bait Assette 18

CHIFFONADE JAMBON SERRANO 13

Shredded white truffle ham 12

THE BIG RIBEYE TO SHARE

1.2 - 1.3 KG €85 MATURED, OF NORMAN BREED

WITH 3 SIDES & 3 SAUCES: fries, vegetables and salad

THE DISHES



CONFIT PORK BELLY 19
Piquillo pepper and peanut harissa sauce - sweet potato puree

RIBEYE STEAK, NORMAN BREED (300G) 28
Pepper sauce - fries, salad

CATCH OF THE DAY, FENNEL VIRGIN SAUCE 21
Roasted vegetables: Eggplant, zucchini, bell peppers, sweet onions

BEEF HANGER STEAK TATAKI 20
Crying Tiger Sauce, fries, salad

CHICKEN SOUVLAKI, TOMATOES, APRICOTS, PEPPERS, TZATSIKI 19
Fresh bulgur salad with mixed vegetables and pesto

Sirloin Flank Steak 19
Shallot sauce - fries, salad

CAESAR SALAD 19
Romaine lettuce, Caesar dressing, fried chicken katsu, egg, cherry tomatoes, parmesan

SALAD BOBUN 18
Crunchy vegetable salad with Thai sauce, rice vermicelli, gyoza, roasted peanuts, fresh herbs.

SALMON TARTARE 20
Soy, honey, lemon, ginger, lemongrass, cucumber, melon, sweet potato fries, salad



EXTRA TOPPINGS 6
French fries, roasted vegetables, salad, sweet potato mash

JULY EVENINGS

MAGICIAN, STAND-UP COMEDY DJ
AND KARAOKE

ASK FOR THE PROGRAM!!

DESSERTS

PECHE PECHE 6.5
peaches infused with verbena, lime, whipped cream, granola

STRAWBERRY ET MARTYLLIE TART 6.5
mascarpone, tonka bean

CHEESECAKE, 6.5
Exotic coulis

CHOCOLATE MOUSSE 5

GOURMET COFFEE 9

GOURMET TEA 10



OUR MAIN SUPPLIERS: Gérard for fish & shellfish, René our butcher, charcuterie, Rodolphe for vegetables, Christophe for beef.