



MENU MIDI

THE ENTRANCES

- TRUFFLED BURRATA FROM PUGLIA ON TOAST**
Toast and salad

Beetroot-Fed Salmon Gravlax
Lemon yogurt sauce

OEUF MAYO SCHOOLYARD
Tartar sauce, Provençal toasted panko.
- SLICED TOMATO, PEACH, STRACIATELLA, BASIL**

MELON PASTIQUE FETA


- 9

7

6

THE BURGERS

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

- CHICKEN BURGER**
Crispy chicken, cheddar

VEGGIE BURGER
Steak veggie green hook, cheddar, guacamole
- 20

20



THE BOARDS

OLIVERAS HOUSE

- Pata negra ham Assette**

CHIFFONADE JAMBON SERRANO
- 18

13
- Shredded white truffle ham**

Country pâté with Espelette pepper
- 12

10

THE BIG RIBEYE
TO SHARE

1.2 - 1.3 KG €90 MATURED, OF NORMAN BREED

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

THE DISHES

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

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

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

BEEF HANGER STEAK TATAKI
Crying Tiger Sauce, fries, salad

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

OCTOPUS, SATAY SAUCE
Roasted peanut/curry crumble with eggplant, courgette, and bell peppers
- 21

30

23

22

20

26

- Angus Sirloin Flank Steak**
Shallot sauce - fries, salad

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

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

SALMON TARTARE
Soy, honey, lemon, ginger, lemongrass, cucumber, melon, sweet potato fries, salad
- 21

19

18

23

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

JULY EVENINGS

EVERY THURSDAY AND SATURDAY EVENING
DJ Set Vinyls - funk, disco

EVERY DAY
10 private karaoke rooms

ALL MATCHES
The bowler - 13 rue d'artois (5min)

DESSERTS

- PECHE PECHE**
peaches infused with verbena, lime, whipped cream, granola

STRAWBERRY et MARTYLLIE TART
mascarpone, tonka bean

CHEESECAKE,
Exotic coulis
- 7

6.5

6.5
- CHOCOLATE MOUSSE**

BIG TIRAMISUUU

GOURMET COFFEE

GOURMET TEA
- 5

9

10

10

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

