



EVENING MENU

TAPAS TO SHARE

CROQUETTES Iberian Ham or Ossau Iraty & Espelette pepper	11 12	FRITES +€2 with cheddar	7
SMALL CAMEMBERT roasted with honey	11	SWEET POTATO FRIES	9
NACHOS Guacamole, cheddar, jalapeños, Pico de Gallo	11	VEGETABLE GYOZAS	10
Crousty Chicken	12	CROC APERO Salmon or Ham	10
		PRAWN TEMPURA	12
		EMPANADAS shredded beef	11
		ONION RINGS	10

THE ENTRANCES

TRUFFLED BURRATA FROM
PUGLIA ON TOAST
Toast and salad

OEUF MAYO SCHOOLYARD
TARTAR SAUCE,
PROVENÇAL TOASTED
PANKO.

SLICED TOMATO, PEACH,
STRACIATELLA, BASIL

MELON PASTIQUE FETA

SNAILS

Burgundy snails,
Traditional recipe: butter, garlic, parsley

The 6 10€
The 12 19€

THE BOARDS

OLIVERAS
HOUSE

Black Hoof Bait Assette	18	SHEET OF TOMATOES, WILD GARLIC & TRUFFLE	13
Shredded white truffle ham	16	MIXED BOARD	20
CHIFFONADE JAMBON SERRANO	13	FRIENDLY PLATTER	22
		FUET CATALAN	9

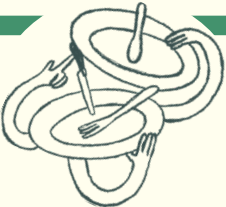


THE BIG RIBEYE
TO SHARE

1.2 - 1.3 KG 85€
Mature, 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

SALMON TARTARE
SOY, HONEY, LEMON, GINGER, LEMONGRASS, CUCUMBER, MELON, SWEET
POTATO FRIES, SALAD

CHICKEN SOUVLAKI, TOMATOES, APRICOTS, PEPPERS, TZATSIKI
FRESH BULGUR SALAD WITH MIXED VEGETABLES AND PESTO

A 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.

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

THE BURGERS

BRIOCHE BUN, CARAMELIZED ONIONS, CHEDDAR CHEESE, BEAUCOUR SAUCE, ARUGULA, PICKLES
red and caramelized onions

CHEESEBURGER 20
140g VBF minced steak, cheddar

DOUBLE CHEESEBURGER 25

CHICKEN BURGER 20
Crispy chicken, cheddar

VEGGIE BURGER 20
Steak veggie green hook,
cheddar, guacamole



DESSERTS

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

STRAWBERRY & BLUEBERRY TART
mascarpone, tonka bean

CHEESECAKE
exotic coulis, coconut ice cream

CHOCOLATE MOUSSE

CHOCOLATE FONDANT WITH
VANILLA ICE CREAM AND
WHIPPED CREAM

GOURMET TEA or
COFFEE



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

JULY EVENINGS

MAGICIAN, STAND-UP COMEDY DJ AND
KARAOKE

ASK FOR THE PROGRAM!!

