

# MENU

HOME MADE BRIOCHE BUN  
PARVE BRIOCHE BUN  
GLUTEN FREE BUN +3 (REVIVA&CELIA)

Classic 59

Beef burger, bacon and emmental cheese with onion confit and barbecue sauce.

Raclette 60

Beef burger, raclette cheese, homemade barbecue sauce, chives and arugula leaf.

Dolce 58

Beef burger topped with crumbled blue cheese and crunchy red apple.

Tartare 55

Beef burger, confit onion, Tartare sauce and arugula leaf.

Mozzarella Di

Bufala(vegetarian) 52

Mozzarella steak, sun dried tomatoes and homemade pesto arugula leaf.

## SIDE

### Salade

18

Lettuce salad, blue cheese, almonds, apples, crouton and vinaigrette

### French Fries

14

### Sweet Potato Fries

16

Fries sweet potato and Roquefort sauce

66

### La Truffe

Beef burger, truffle sauce, smoked goose breast. Tiles of parmesan and crispy sweet potato.

72

### Foie Gras

Beef burger topped with seared slices of foie gras with jam marmalade sea salt and arugula leaf.

66

### L'agneau

Lamb, aged English cheddar (18 months), mushrooms in white wine, tartar sauce and leaves.

66

### L'american

Beef, double American cheddar, crispy bacon, ketchup mustard sauce, curly lettuce, raw onion (brioche cheddar bun).

42

### La Saucisse

(VEGAN)

Vegan sausage, cheddar cheese, crispy echalote, pea shoots, aioli mustard (capers and chives), brioche bun.

## DRINKS

Soft drinks 12

S.Pellegrino 12/28

Jumex 16

Ginger ale|beer 12

Galipette 28

## BEER

La Chouffe Bottle 28

Blanc 1664 Bottle 26

Weihenstephan 26

Goldstar Bottle 24

## CRAFT BEER

Negev Oasis \ Spaten  
200ml \ 330ml \ 500ml

15 \ 27 \ 33

## A PARTAGER

Crispy Chicken 35

Burrata 52

Cheesy Fries 28