

KITCHEN & BAR

AT COURTYARD



Our Cheffe Laura Delafond and her brigade created this menu using fresh herbs from our rooftop garden

TODAY'S ITINERARY

From Monday to Friday - 12:00 pm to 3:00 pm

Starter of the day

9 €

Main of the day

23 €

THE ROAD TO SHARING

	Small / Large
French Fries	5 € / 10 €
Charcuterie Board	10 € / 19 €
Cheese Board	10 € / 19 €
Cheese and Charcuterie Board	10 € / 19 €
Soup of the Moment	11 €

COLORFUL JOURNEY

CAESAR SALAD - YOUR CHOICE _____ 21 €

Crispy Chicken Breast *or* Seared Prawns
Cherry Tomatoes, Parmesan Shavings,
Garlic Croutons, Quail Eggs, Caesar Dressing

VEGAN SALAD *VF* _____ 18 €

Romaine Lettuce, Fennel, Carrots, Homemade
Chickpea Patty, Sumac Vinaigrette and Pickled Onions

LEBANESE PLATTER *VF* _____ 14 €

Hummus, Muhammara, Stuffed Grape Leaves and
Mint Yogurt

THE CHEF'S SIGNATURES

VEAL RUMP * _____ 29 €

Marinated with Zaatar Spices, Lemon & Sumac Labneh,
Zaatar-Roasted Cauliflower, Chickpea Fries

PAN-SEARED COD _____ 27 €

Homemade Mashed Potatoes with Olive Oil & Herbs,
Caraway & Pastis Confit Fennel, Crunchy Fennel,
Caraway & Lime Beurre Blanc

BEEF ROAST, BOURGUIGNON-STYLE _____ 27 €

Homemade Mashed Potatoes

FREE-RANGE CHICKEN SUPREME _____ 26 €

With Toasted Sage Butter, Roasted Hokkaido Squash,
Crozets Pasta, and Chicken Jus

GRILLED SALMON * _____ 26 €

Butternut & Ginger Cream, Puy Green Lentils with
Preserved Lemon, Mint Yogurt Sauce

SEASONAL VEGETABLE RISOTTO *VF* _____ 23 €

VEGETARIAN OPTION * *VF* _____ 25 €

Veal Quasi *or* Grilled Salmon Replaced with
Grilled Halloumi

THE TOASTED WAGON

Served with Homemade Fries or Sweet Potato Fries and Mixed Greens

BURGERS - YOUR CHOICE _____ 23 €

Beef Patty & Smoked Bacon
or Crispy Chicken & Smoked Bacon
or Homemade Chickpea Patty *VF*

Romaine Lettuce, Tomatoes, Onions, Cheddar Cheese,
Pickles, Homemade Burger Sauce

CLUB SANDWICH - YOUR CHOICE _____ 21 €

Roasted Turkey & Smoked Bacon *or* Vegetarian *VF*
Romaine Lettuce, Red Onions, Tomatoes,
Mayonnaise, Free-Range Hard-Boiled Egg

CULINARY STOPOVER

SICILIAN PENNE *VF* _____ 23 €

Pennes, Pesto & Burrata

PENNES & CHEESE WITH WHITE WINE &
FRESH HERBS _____ 20 €

Pennes, Melted Cheddar with White Wine, Aromatic
Herbs from Our Garden, Crispy Bacon, Mixed Greens

BUTCHER'S CUT _____ 25 €

Homemade French Fries or Sweet Potato Fries and
Mixed Greens

THE LAST GOURMET STATION

THE PROFITEROLE _____ 13 €

Vanilla Ice Cream, Whipped Cream and Chocolate Sauce

APPLE CRUMBLE _____ 11 €

Vanilla Ice Cream +3€
Tonka Bean, Hazelnut and Walnuts Crumble

THE LEMON TREE _____ 12 €

Lemon Cream, Lemon Sorbet, Crumble and Chantilly

CHOCOLATE & BUCKWHEAT TARTLET _____ 9 €

Cocoa Tart, Chocolate Cream, and Roasted Buckwheat

CRÈME BRÛLÉE OF THE MOMENT _____ 9 €

CAFÉ GOURMAND _____ 12 €

Coffee and Sweet Treats

ICE CREAM SCOOP _____ 3 €

Dark Chocolate, Coffee, Caramel, Vanilla

SORBET SCOOP _____ 3 €

Raspberry, Lemon, Strawberry

If you have any food allergies, please inform your server before ordering.

Net prices in euros, VAT included (10% food and non-alcoholic drinks, 20% alcoholic drinks). Service included.
Alcohol abuse is dangerous for your health, please drink responsibly. Alcohol sale prohibited to persons under 18