



RESTAURANT

LE BOUT DU PARC

TO SHARE

Or not

Trio Dips (Hummus, Tzatziki, Eggplant)	15€
French Fries	4,50€

STARTERS

To get you started

Organic Eggs from Tom Morizeau Farm topped with Mayonnaise served with Green Salad	9€
Small Creamy Ravioli	12€

SALADS

For summer bodies

Caesar Salad <i>Batavia & Iceberg Salad, Chicken breast, Caesar Sauce, Parmesan Cheese, Croutons</i>	16€
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Salmon Quinoa Salad <i>Kale Salad, Avocado, Quinoa, Smoked Salmon, Almonds, Balsamic sauce</i>	19€
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MAIN COURSE

To keep you going all day

Grilled Beef steak from Broux Farm with your choice of side dish	23€
Traditional Beef Tartare served with French Fries & Salad	20€
Salmon tartare served with French Fries & Salad	18€
Fresh Cod served with sauteed vegetables and Aioli Sauce	25€
Famous Mère Maury's Ravioli with Creamy sauce	16.5€

Choice of side dishes €4.50 :

Homemade French Fries, Green Salad, Sauteed Vegetables

Discover our pizzas on the next page!

Kids' menu 12€

Up to 10 years old

Chicken Breast & homemade French fries (or your choice of side dish)
OR Pizza Bambino OR Creamy Ravioli
+ Ice Cream Pistoleros

List of allergens available at the restaurant bar

Net price incl. VAT and service



PIZZAS MAISON

Pizza la vista, baby !

Margarita 12,50€

Tomato Sauce, Emmental, Olives, Basil, Oregano

Three Cheese 16€

*Tomato Sauce, Emmental, Gorgonzola,
Goat Cheese, Oregano*

Diavola 15,50€

*Tomato Sauce, Emmental, Chorizo,
Fresh Peppers, Olives, Oregano*

Royale 14,50€

*Tomato Sauce, Emmental, Mushrooms,
White Ham, Olives, Oregano*

Parma 18€

*Tomato Sauce, Emmental, Smoked Ham, Parmesan,
Olives, Oregano*

DESSERTS

To end on a high note

Chocolate Fondant with Vanilla Ice Cream 8€

Ice cream from Los Pistoleros 4€

Homemade Crème Brûlée 8€

Café Gourmand 10€

Net price incl. VAT and service

