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CAFÉ
VENTURA

ONGOING SERVICE

STARTER or TO SHARE

- Small Parisian salad - 8,5*
Organic Eggs and homemade mayonnaise - 7,5
Gratinated french onion soup - 12
Country farm dry sausage - 9
Vintage sardines can, grilled bread - 11
Homemade guacamole & garlic croûtons - 10,5
Fresh green beans salad, mimosa eggs- 11,5
Smoked salmon, chive cream, nordic bread - 17,5
Cold cuts and cheeses plate - 22
Extra big Burgundy snails by 6 - 16 by 12 - 29

FISH & SEASHELLS

- Salmon tartar and avocado, green salad - 21,5*
Salmon cook a la plancha, hollandaise sauce, pilaf rice - 22,5
Traditional homemade Fish and chips - 19,5
Bouchot mussels, homemade french fries - 19,5

MEAT & POULTRY

- « Paillard » Country farm chicken marinated with lemon, mashed potatoes - 18,5*
Beef tartar, homemade french fries - 20,5
Angus hanger steak, chimichurri sauce, fresh green beans - 21,5
Argentine beef ribeye, bearnaise sauce, French fries - 34,5
Duck breast with honey & sweet potatoes fries - 22,5

SALADS

- Crispy chicken Cesar salad - 18*
Hot goat cheese salad, Pecan nuts, tomatoes & honey vinaigrette - 18
Homemade ratatouille, served cold, pesto & poched eggs - 18

SANDWICHES

- Traditional croque-monsieur, french fries and salad- 16*
Avocado toast, french fries - 19,5
Angus Cheeseburger - 180g - 19,5 (with bacon - 20,5)

PASTA

- Small ravioli with cheese - 18*
Homemade bolognaise lasagna, green salad - 18,5
Snocchis with Cherry tomatoes, stracciatella & pesto pistachio-basil - 22

HOMEMADE DESSERT

- Cheeses from « La Ferme d'Alexandre » - 11*
Nutella or jam french pancakes - 8
Homemade chocolate mousse, crunchy praline & fleur de sel - 9,5
French toast, red fruits coulis, dry fruit and icecream - 12
Red fruits crumble, stawberry sorbet - 9
Vanilla crème brûlée - 9
Pavlova with seasonal fruits - 10,5
1 scoop of ice cream - 4 2 scoops - 7 3 scoops - 9
Café gourmand - 9 Espresso martini gourmand - 16,5