



**Thank you for your  
visit**



**CARTE**

*L'Origine de nos viandes et la liste des allergènes sont à votre disposition*

*The origin of our meats and the list of allergens are at your disposal*

*Paiements Acceptés CB, Espèces, Carte restaurant, Règlement par chèques et tickets restaurant est refusé.*

*Payments Accepted CB, Cash, Restaurant Card Payment by cheques and restaurant vouchers is refused.*

*Prix nets en euros, TVA 10 et 20% service compris.*

*Net prices in euros, VAT 10 and 20% including service*

## • STARTERS •

**Freshly cooked veal tartare, Sauce tonnato / €15**

**Spring Rolls with Crab Meat, Andalusian gazpacho / €15**

**Summer in the Garden, Melon, Watermelon, Tomato, Eggplant  
Caviar, Buratina, Cucumber, On a parsley emmental waffle  
/ €13**

**Sea bream ceviche, Avocado, Mango, Regional tomato,  
Cilantro and yuzu juice / €16**

**The Organic Perfect Egg with morel cream and fava beans,  
Pan-fried foie gras and focaccia  
/ €22**

**Starter of the Day (Lunch Only) / €9**

## • ALONE OR TO SHARE •

**Pissaladière with herbs of Provence and smoked anchovies  
/ €15**

**La Planche Antipasti / €24**  
*Parma ham and Spianata, Arancini and Focaccia*

**La Planche Jardin / €34**  
*Appetizers, Pissaladière, Calmars frits*

**Fried calamari with aioli sauce  
/ €14**

## • MAIN COURSES •

**Freshly cooked veal tartare, Sauce tonnato, Fries and lettuce / €25**

**The Garden Burger, French Fries / €26**

**Tuna loin heart tataki, teriyaki sauce / €28**  
*Crunchy vegetables and wakame*

**Sea bream ceviche, Avocado, Mango, Regional tomato / €26**  
*Cilantro and yuzu juice*

**Summer in the Garden, Melon, Watermelon, Tomato, Eggplant  
Caviar / €23**  
*Buratina, Cucumber, On a parsley emmental waffle*

**Dish of the day (Lunch Only) / €18**

*Additional side / €6*

## •LUNCH SET MENU•

**Wednesday-Thursday and Saturday (Excluding public holidays)**

**Starter + Main course / Or / Main course + dessert / €22€**

**Starter + Main Course + Dessert / €27**

*Any side dish substitution incurs an additional €3*

## • FRIDAY MENU •

**The unmissable Great Provençal Aïoli / €25**

**Aïoli menu+ Dessert of the day/ €31**

## •KIDS' MENU (PITCHOUN MENU)• €15

*(For children under 10 years old)*

**1 flavored syrup with water**

**Choice of: Ground steak / Chicken breast / Fish fillet  
with French fries**

**Dessert: Glace fusée oasis or Pat patrouille or Brownies**

## • ICE CREAM •

**Café Liégeois / €12**

**Chocolat Liégeois / €12**

**Dame Blanche / €12**

**Pêche Melba / €12**

*(vanilla ice cream, peaches, redcurrant jelly, whipped cream,  
toasted  
almonds)*

**Colonel Lemon sorbet, vodka / €14**

**Prince William Pear sorbet, pear brandy / €14**

**Limoncello lemon sorbet, limoncello / €14**

**L'Impériale Sorbet Mandarine et Mandarine Impériale / €14**

**Ice cream / Sorbet to your liking 2 or 3 flavors / €8 / €10**

*Vanilla, Chocolate, Coffee, Yogurt,  
Lemon, Raspberry, Mango, Pear (Artisan ice cream maker)*

**Additional topping / €2,50**

*Chocolate sauce, caramel, red fruit coulis, whipped cream / €2,50*

• **DESSERTS** •

**Selection of Mature Cheeses / €13**

**Raspberry tartlet, lemon thyme cream / €12**

**Rum Baba, Bourbon Vanilla Whipped Cream / €12**

**The generous profiterole, Bourbon vanilla ice cream / €12**

**Peach, Pomelo and verbena pavlova / €12**

**Breton shortbread Roasted apricot with honey and  
rosemary, Light cream / €12**

**Red and black fruit gazpacho, yoghurt ice cream and  
sacristan / €12**

**Dessert of the Day / €9**

**Coffee or tea with sweet treats / €11 / €13**

**Irish Coffee / €14**



**The suggestions of the  
market**

**To find**

**On the Slate**