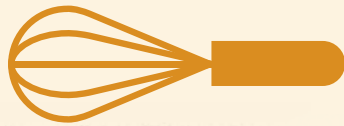


chez Camille

– petit bistrot –



Summer Menu

Starters

All starters are served with 00 flour bread or gluten free bread upon request

Tartare      _____ 14,00 €

Beef tartare (160gr) French seasoned (onion, capres, anchovies, mustard seeds, pickled cucumber, sundried tomatoes), with quail egg yolk

Anchovies     _____ 12,00 €

Anchovies from the Cantabrian Sea served with burrata cheese, slightly salted butter, green sauce, Piedmontese red sauce tomatoes), with quail egg yolk

Caponata      _____ 8,00 €

Chopped panfried vegetables: eggplants, bell peppers, celery, capers, olives, pine nuts, cherry tomatoes, basil, apple cider vinegar



Omelettes

Cooked on the traditional crêpe maker, no added fats (with side mixed salad leaves and tomatoes)

Adeline   _____ 9,00 €

Ham and cheese

Olive    _____ 9,00 €

Spinaches* and cheese

Traditional Galettes

Buckwheat flour galettes (gluten free)



Adèle    _____ 9,00 €

Ham, cheese and mixed salad leaves

Béatrice     _____ 10,00 €

Sunny-side-up egg, ham, cheese and mixed salad leaves

Valérie    _____ 11,00 €

Mixed salad leaves, goat cheese, honey, walnuts

Bécassine       _____ 11,50 €

Carrot cream, grilled goat cheese, red onion jam

Chloé      _____ 13,00 €

Spinach*, cream cheese, marinated salmon

*This product could be frozen

Seasonal Galettes

Buckwheat flour galettes (gluten free)

Marine       11,00 €

Green beans *, potatoes, cherry tomatoes, basil pesto without garlic, stracciatella cheese

Lucille      11,50 €

Grilled eggplants, pistachio cream, sundried tomatoes, grilled smoked mozzarella, mixed salad leaf

Lucille Vegan     12,50 €

Grilled eggplants, pistachio cream, sundried tomatoes, tofu cream with herbs, mixed salad leaf

Laetitia       11,50 €

Lentil and spinach curry with vegan tzatziki, mixed salad leaves

Manon       15,00 €

Mixed salad leaves, cherry tomatoes, goat cheese, spicy guacamole sauce, marinated salmon

Michelle      14,00 €

Sautéed courgette, panfried sea bass fillet, mango sauce, vegetable chips, mixed salad leaves

Zoé      12,50 €

Mozzarella cheese, ricotta cheese, courgette flowers, crispy bacon, lemon zest

Éléonore     12,00 €

Cherry tomatoes confit, burrata cheese, eggplant and basil cream, Parma ham, mixed salad leaves

Salads

Salads are served with 00 flour bread or gluten free bread upon request

Bérengère      11,50 €

Mixed salad leaves, chicken breast, Parmesan cheese flakes, crispy bacon, boiled egg, bread croutons, Caesar dressing

Fanny    10,00 €

Mixed salad leaves, boiled egg, tomatoes, tuna fish, black olives, anchovies

Athenaïs   10,50 €

Mixed salad leaves, Greek feta cheese, black olives, red onions, cherry tomatoes, oregano, tzatziki sauce



**This product could be frozen*

Desserts

Single-serving

Brownie - Gluten free      _____ 3,00 €

Tarte Tatin - Gluten free      _____ 6,00 €

Served with gluten-free cream gelato, crème fraîche, or whipped cream

Semifreddo - Gluten free  _____ 6,00 €

Macarons    _____ 2,00 €

In different flavors

Dessert of the day _____ 6,00 €



Sweet Crêpes

Prepared with 00 flour, milk and eggs (contains gluten)

Traditional sweet crêpes     _____ 6,00 €

Choose from: dark chocolate, Nutella, orange jam, apricot jam, honey, sugar, salted caramel

Loulou    _____ 5,00 €

Sugar and fresh lemon juice

Sophie     _____ 6,00 €

Apricot jam and dark chocolate

Martine     _____ 6,00 €

Orange jam and dark chocolate

Jeanne     _____ 6,00 €

Shredded coconut and dark chocolate

Charlotte     _____ 7,50 €

Dark chocolate, white chocolate chips, almonds, whipped cream

Bénédicté     _____ 7,00 €

Black cherries, dark chocolate, whipped cream, hazelnut grain

Suzette     _____ 8,00 €

Lemon and orange juice, flambé with Grand Marnier

Joséphine      _____ 8,00 €

Caramelized apple, almond cream, red fruit coulis

Pétronille     _____ 7,50 €

Peach jam, dark chocolate, crumbled amaretti biscuits

Water & Soft drinks

Microfiltered water - glass _____ 0,50 €

Microfiltered water still or sparkling

Microfiltered water - 50 cl bottle _____ 1,00 €

Microfiltered water still or sparkling

Cocacola - Cocacola Zero _____ 3,00 €

Tonica water - Gazzosa - Chinotto _____ 3,00 €

Ice tea - lemon or peach _____ 3,00 €



Apple Cider

Apple cider - cup _____ 5,00 €

Sweet, dry or rosé

Apple cider - bottle _____ 15,00 €

Sweet, dry or rosé

Hot drinks

Infusions _____ 2,50 €

Selection of tea and herbal tea

Espresso _____ 2,00 €

Espresso macchiato  _____ 2,00 €

Barley coffee - small  _____ 2,00 €

Barley coffee - tall  _____ 2,10 €

Ginseng coffee - small  _____ 2,00 €

Ginseng coffee - tall  _____ 2,10 €

Double espresso _____ 2,70 €

Cappuccino  _____ 3,00 €

Americano coffee _____ 2,70 €

Marocchino  _____ 3,20 €

Hot chocolate, coffee, milk

Decaf coffee _____ 2,00 €

Hot chocolate  _____ 3,00 €

Hot chocolate with whipped cream  _____ 3,50 €

Aperitifs & Digestifs

Cezar Cider _____ 7,00 €

Rosemary, Prosecco and dry apple cider

American Gold _____ 7,00 €

Bitter Campari, red vermouth, dry apple cider, ice, lemon twist and sliced orange

Sparkling Gold _____ 7,00 €

Aperol, dry apple cider, ice and sliced orange

Hugo Spritz _____ 7,00 €

Elderflower liquor, dry apple cider, selz, mint leaves and sliced orange, ice

Kir _____ 5,00 €

Crème de Cassis and white wine

Kir Breton _____ 5,00 €

Crème de Cassis and dry apple cider

Kir Camille _____ 5,00 €

Calvados and dry apple cider

Kir Royal _____ 5,00 €

Crème de Cassis and Prosecco

Pastis _____ 5,00 €

Pastis 51, water

Cognac _____ 10,00 €

Armagnac _____ 10,00 €

Calvados _____ 6,00 €

Grappa _____ 6,00 €

Italian national liqueur _____ 5,00 €

French liqueur _____ 6,00 / 8,00 €

Cover charge 2,00 €

Some products may contain allergens (peanuts, crustaceans, tree nuts, gluten, milk, lupin, molluscs, fish, celery, mustard, sesame, soy, eggs, and sulphites).

For further information, please ask a member of our staff.

Buckwheat galette ingredients: buckwheat flour, water, and salt.

May contain traces of mustard and lupin. Sweet crêpe ingredients: wheat flour, sugar, salt, semi-skimmed milk, eggs, butter, and vanilla.



Vegetarian



Vegan



Gluten free



Contains gluten



Celery



Tree nuts



Fish



Soy



Sesame



Peanuts



Crustaceans



Eggs



Molluscs



Milk



Mustard



Sulphites



Lupin

Price may vary when adding or replacing ingredients