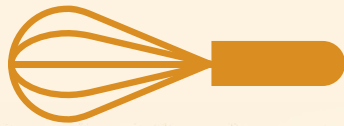


chez Camille

– petit bistrot –



Autumn 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, quail egg yolk, mixed salad leaves

Brandade    _____ 10,00 €

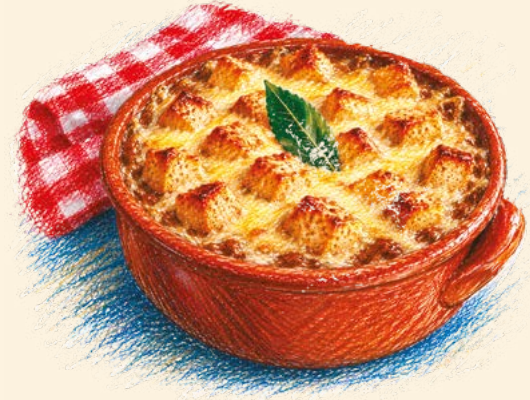
Brandade is an emulsion based on cod, olive oil, milk, potatoes and parsley

Onion Soup    _____ 8,00 €

Onions, vegetable broth, flour, bread croutons, Emmental cheese

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, regular bread or, upon request, gluten free bread)

Adeline   _____ 9,00 €

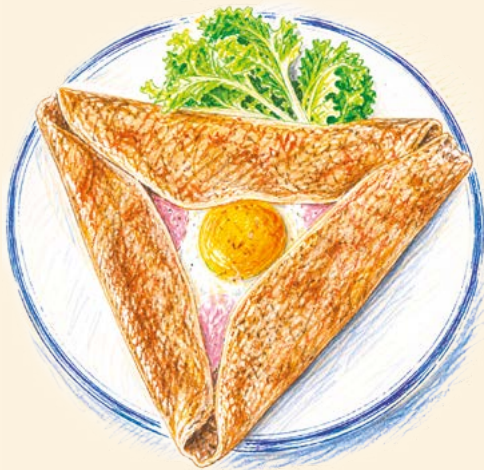
Ham and cheese

Olive    _____ 9,00 €

Spinaches* and cheese

Traditional Galettes

Buckwheat flour galettes (gluten free)



Adèle     _____ 9,00 €

Ham, cheese, salad leaves

Béatrice     _____ 10,00 €

Sunny-side-up egg, ham, cheese, 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 with Provence herbs

* This product could be frozen

Seasonal Galettes

Buckwheat flour galettes (gluten free)

Roxane       12,00 €

Pumpkin cream, Roquefort cheese, walnuts

Lucille      11,50 €

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

Lucille Vegan     12,50 €

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

Laetitia        11,50 €

Lentil and spinach curry with vegan tzatziki, salad leaf

Belle de champs      14,00 €

Camembert cheese, Reblochon cheese, goat cheese, Bleu cheese, roasted almonds, salad leaves, dried apricot, dried prune

Louise     14,00 €

Marinated salmon, burrata cheese, cherry tomatoes on potatoes cream, salad leaves

Jacqueline     16,00 €

Stewed leeks with cream, seared scallops, crispy bacon, chives

Yvonne     13,50 €

Mushrooms, raw sausage, Saint Nectaire cheese, salad leaves

Anaëlle      14,00 €

Pan-fried turnip tops, duck breast, orange sauce

Salads

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

Bérengère     11,50 €

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

Fanny    10,00 €

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

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    _____ 6,00 €

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

Bénédicte     _____ 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

Brigitte     _____ 8,00 €

Chestnuts cream, dark chocolate, whipped cream, meringue



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, sliced orange

Sparkling Gold _____ 7,00 €

Aperol, dry apple cider, ice and sliced orange

Hugo Spritz _____ 7,00 €

Elderflower liquor, Prosecco, selz, mint leaves, 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