To Share

Mixed Platter	23.00
Chef's spread of the moment with garlic croûtons	13.00
Honey and walnut cheese croquettes	17.00

Starters

Warm and cold tomato dish with basil AOP sheep's milk feta	16.00
Savory French toast with melting Brie de Meaux Honey and walnuts	18.00
"Perfect" egg Porcini mushroom purée and pan-seared chanterelles	20.00
Velouté or soup of the day	11.00
Pan-seared scampi Provençale style	16.00
Foie gras terrine, seasonal chutney, and toasted brioche	24.00

Vegetarian

Milanese-style risotto with sugar snap peas 24.00

Fish

Monkfish casserole with baby vegetables 35.00
Suprême sauce and rice

Tuna steak à la grenobloise 30.00
Homestyle mashed potatoes

Lightly grilled octopus with baby vegetables 34.00
Smoked bell pepper coulis

To host someone is to take responsibility for their happiness,
For at the table with friends, time does not matter.

Paul Bocuse

Meats

Supreme of yellow-fleshed poultry Truffle-scented buttery mashed potatoes, poultry jus	29.00
Crispy veal sweetbreads Mashed potatoes and chanterelle mushroom sauce	36.00
Veal ribeye "Saltimbocca" style, Spaghetti Cacio e Pepe	35.00
Beef sirloin steak with peppercorn sauce homemade fries, and Provençal-style tomatoes	27.00

Specialties

Bouchée à la Reine (vol-au-vent), fries, and salad	26.00
Chicken Cordon Bleu with Comté cheese, Mushroom sauce, homemade fries	28.00
Hand-cut beef tartare, fries, and salad	23.00
Beef fillet, Fries and salad, Béarnaise or peppercorn sauce	38.00

Cheese

Cheese trio or selection of 5 cheeses	12.00 15.00

Desserts

Seasonal fruit Pavlova	11.00
Chocolate tartlet with a molten center and vanilla ice cream	14.00
Red wine-poached prunes with vanilla ice cream	11.00
"P'tit Max" Dame Blanche (vanilla ice cream, chocolate sauce, whipped cream)	10.00
Chocolate-cinnamon soup with gingerbread croutons and vanilla ice cream	10.50
Cherries Jubilee with Kirsch and vanilla ice cream	14.00

P'tit Max Menu at 46.00



Warm and cold tomato salad with basil and AOP sheep's milk feta

Or

Savory French toast with melting Brie de Meaux, honey, and walnuts

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Beef sirloin with peppercorn sauce, homemade fries, and Provençal-style tomatoes

Or

Tuna steak à la grenobloise with rustic mashed potatoes

Or

Risotto alla Milanese with sweet peas

Cheese trio

Or

"Dame Blanche" (ice cream sundae) à la P'tit Max

Discovery Menu at 56.00



Foie gras terrine, seasonal chutney, and toasted brioche

Or

Pan-seared scampi Provençal-style

Seasonal palate cleanser

Supreme of yellow-fleshed chicken

Truffle-scented buttery mashed potatoes, poultry jus

Or

Monkfish and baby vegetable cocotte, suprême sauce and rice

Or

Milanese-style risotto with sugar snap peas

Cheese trio

Or

Chocolate and cinnamon soup, gingerbread croutons, and vanilla ice cream

Tasting Menu at 80.00

Price per person; applies to the entire table



The chef offers a five-course menu
based on his latest creations and the freshest seasonal produce;
please let us know about any food allergies.

Allow us the pleasure of surprising you;
the chef will craft an exquisite menu featuring exciting flavors,
and his creations can be tailored to your dietary preferences.

To let us introduce you to wines that perfectly complement
the chef's suggestions,
we offer a curated wine pairing (30€).

Put your trust in us!

Kids' Menu

€14

Breaded escalope (1)

Fries, vegetables, or salad

Or

Fish and chips (1)

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Two scoops of ice cream

Whipped cream

List of Allergens

1 - Wheat, rye, barley, oats, spelt, kamut, or their hybridized strains
And products based on these cereals

2 - Crustaceans and products based on crustaceans

3 - Eggs and products based on eggs

4 - Fish and products based on fish

5 - Peanuts and products based on peanuts

6 - Soybeans and products based on soybeans

7 - Milk and products based on milk

8 - Tree nuts: Almonds, hazelnuts, walnuts, cashews, pecans, Brazil nuts, pistachios, macadamia nuts (Queensland nuts)

9 - Celery and products based on celery

10 - Mustard and products based on mustard

11 - Sesame seeds and products based on sesame seeds

12 - Sulphur dioxide and sulphites

13 - Lupin and products based on lupin

14 - Molluscs and products based on molluscs