

# confidences



## refreshers

WATER		SOFT		BEERS	
Evian 50cl	5 €	Soda	5 €	Heineken	8 €
San Pellegrino 50cl	5 €	Fresh fruit juice	8 €	1664	8 €
Badoit 50cl	5 €	Alain Milliat juice	9 €	Gallia Lager	8 €
Perrier 33cl	5 €				

## wine by the glass

RED WINE		WHITE WINE		ROSÉ WINE	
Saint-Emilion	13 €	Chablis	11 €	Côte-de-Provence 11 €	
Auxey-Duresses	15 €	Sancerre	13 €		
Saint-Joseph	12 €				

## aperitifs

Coupe Moët & Chandon Impérial	20 €	Pastis	10 €
Coupe Laurent Perrier Brut	20 €	Porto	16 €
Coupe Ruinart Rosé	27 €	Martini	12 €
Aperol Spritz	14 €	Vodka Absolut Tonic ou orange	16 €
Campari	16 €	Gin Tonic, Gin Orange	16 €
Kir vin blanc	14 €	Calvados	16 €
Kir Royal	20 €	Cognac Hennessy Vsop	18 €
Whisky Johnny Walker Black Label	14 €	Armagnac Lapostolle X.O.	22 €

## coffees & teas

Espresso	5 €	Mariage Frères finest green tea	10 €
Noisette	5 €	Mariage Frères black tea	9 €
Cappuccino	7 €	Herbal teas, Verbena, Camomile, Linden	9 €

## lunch menu\*

Starter of the day + Main of the day 35 €



## starters

Poitou asparagus, squash crumble, egg 19 €  
Marinated salmon with beetroot, radish, mango 20 €  
« Oeuf Parfait », peas cream, beef ham 18 €  
Foie Gras des Confidences 27 €

## mains

Saint Jean de Luz hake, fennel, large white beans, chorizo and piquillos 32 €  
Veal filet with red miso, grilled cauliflower, roast buckwheat 36 €  
Preserved pollack, einkorn risotto, clam, garlic, parsley 38 €  
Roasted chicken, macaroni gratin, and full-flavoured sauce 29 €  
Creamy fregola pasta, lemon, Parmesan cheese, rocket 24 €

## cheese

Ossau Iraty cheese, salad, condiment 11 €

## A toute heure

Club sandwich poultry or salmon 22€  
Cheeseburger / Hamburger 26€  
Caesar salad 26€

## desserts

Gariguettes French strawberry, pistachio, meringue 13 €  
Chocolate tart, pecan nuts 13 €  
Lemon, shortbread biscuit, meringue 13 €

\* Available from Monday to Friday at lunch (excluding public holidays)

Origine de nos viandes : Europe  
Prix nets en Euros, toutes taxes et service compris