

# THE MENU

UP

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Monday to Saturday - Lunch

*On the specials board & Street Food*

Starter & Main or Main & Dessert .....	25 €
Starter & Main & Dessert .....	29 €

Monday to Saturday - Dinner

*A la carte*

Sunday - *On the specials board*

Entrée & Plat ou Plat & Dessert .....	28 €
Entrée & Plat & Dessert .....	39 €

## Street Food.

Tomato bruschetta (1) .....	6 €
Tempura courgettes .....	7 €
Truffles Croque (1, 3) .....	10 €
Mussels chorizo-tomatoes (9) .....	9 €
Chicken quesadillas, guacamole (1, 3) .....	9 €
Chicken drumsticks karaage style (1, 6) .....	8 €
Duo street food .....	28 €
Trio street food .....	39 €



Net price, service included

*Allergins : 1 - Wheat, 2 - Eggs, 3 - Milk, 4 - Peanuts, 5 - Seafood, 6 - Sésame  
7 - Sulfites, 8 - Celery, 9 - Shellfish, 10 - Fish*

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## Starters.

Tricolor Tomatos, burratina, basil and rucola pesto (3, 5) ....	14 €
Octopus salade aioli (1, 3).....	17 €
Tuna tartare with citrus fruits (7, 10) .....	16 €
The unique chicken ceasar, bacon (1, 3, 10) .....	14 €
Chicken ceasar, bacon & gambas (1, 3, 9, 10) .....	19 €
UP Bowl (1, 2, 3, 5, 10) .....	13 €
Cereals, tuna, faisselle, raw vegetables, egg parfait	

## Mains.

Angus Burger, French fried (2, 4, 5) .....	22 €
Chef's suggestion with truffles (based on availability) .....	49 €
Organic Black Angus côte de bœuf (800gr), french fries, salad (for 2) .....	90 €
Plancha lamb chop marinated in garlic and marjoram, baby potatoes and vegetables .....	24€
Simmental beef entrecote (280gr) .....	27€
Round trip of tuna, sautéed rice and garden vegetables, raspberry and mango rougaille (2, 11, 4) .....	24€
Citronella and peanut lacquered octopus tentacle, jasmine rice and garden vegetables (4, 5, 9) .....	27€

*Choice of sauce for meet: Whisky pepper (3) or béarnaise (3)*



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## Desserts – 8€.

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Refreshing fresh fruit plate, Bruccio sorbet, Arlette  
Lemon & Pinenut pana cotta, raspberry compote

Apricot clafoutis with rosemary caramel sauce and (1, 3)  
apricot ice cream (1, 3)

Chocolate and raspberry coulis, red pepper coulis and  
vanilla ice cream (1, 3) (3, 5)

Château Saint-Roux cheese plate (1, 3, 5):

Goat cheese and tomato press, honey cake and goat cheese,  
goat cheese ice cream

## Children menu - 12€.

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Fresh fish, vegetables of the day

Or mini Black Angus burger, french fries (2, 4, 5)

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Fresh fruit pana cotta (3, 5)

Or sorbet 3 flavors



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*Tous nos plats sont fait maison - Pain burger local*

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