

THE FOOD MENU

All of our dishes are homemade and made from quality raw products while respecting their seasonality and favoring short circuits.

TO START WITH

FAJITAS - 11€

Fajitas with pulled pork, scallions, sesame seeds, reduced sauce, and a ginger-lime yogurt sauce

FRIED CHICKEN - 10€

Gochujang-marinated fried chicken with herb-infused crème fraîche

CEVICHE - 11€

Pollock ceviche with coconut milk, lime, and seasonal fruits

SMASH POTATOES - 8€

Potatoes, garlic-roasted feta cream, and basil jelly

BABA GANOUSCH - 8€

Eggplant purée, garlic croutons, faisselle cheese, and pine nuts

RAVIOLI - 9€

Ricotta Ravioli with Dried Apricots, Shallots, Pancetta, and Madras Curry Cream

SAUTÉED SHRIMP - 11€

Organic shrimp sautéed in butter with parsley and lemon juice, served with piquillo pepper coulis and turmeric crumble

BOWL OF FRIES - 6€

Fresh fries, homemade mayonnaise, or homemade barbecue sauce

KIDS ONLY

IF YOU'RE UNDER 12 - 12€

Fresh fish from the market or a hamburger, fresh fries or glazed carrots
Chocolate chip cookie or a scoop of ice cream



Our Vegetarian Dishes



Our Vegan Dishes



Our Gluten-Free Dishes

TO CONTINUE

RISOTTO - 18€

Risotto made with Camargue IGP whole-grain rice, Parmesan, a salad of baby spinach leaves and peas, and a curry crumble

ROASTED ZUCCHINI - 18€

Roasted zucchini with satay sauce, crushed cashews, caramelized onion purée, coconut and lime sauce, and vegetable pickles

BEEF TARTARE - 20€

Hand-sliced Charolais beef, Thai basil, sweet soy sauce, ginger, lemongrass, fried onions, scallions, toasted sesame seeds, served with fresh fries or a salad

FRESH FISH FROM THE MARKET - 21€

Fish of the day, carrot purée, glazed carrots, and citrus sabayon

CESAR SALAD - 18€

Marinated and fried chicken, romaine lettuce, croutons, anchovy Caesar dressing, and Parmesan espuma

BEEF PICANHA - 29€

Locally raised VBF beef Picanha (250 g), grilled à la plancha, with lemon thyme butter, served with fresh fries or a salad

MACOHA BURGER - 18€

Brioché bun, ground beef patty, grilled bacon, cheddar cheese, onions caramelized in Muscadet, homemade BBQ sauce, romaine lettuce, fresh fries or salad

VEGGIE BURGER - 18€

Brioche bun, herb-flavored cottage cheese spread, eggplant, homemade BBQ sauce, romaine lettuce, fresh fries or salad

TO FINISH

STRAWBERRY SOUP - 9.5€

Strawberry and hibiscus soup, candied banana quenelle, mint and lime powder

COOKIE - 9.5€

Dark chocolate and pecan cookie, dark chocolate ganache, salted butter caramel sauce

LEMON CURD - 10€

Lemon curd, honey granola, panko, and tarragon coulis

ICE CREAM & SORBET - €3.50 PER SCOOP

Artisanal ice cream Flavors available upon request

THE DOME - 9.5€

Crunchy white chocolate and vanilla dome with apricot jam and crushed pistachios

CAFÉ DOUCEUR - 6.5€ DIGEO DOUCEUR - 9.5€

Coffee or Tea
OR

Your choice of Digeo :
salted butter caramel liqueur,
Mentilla, Limoncello, Amaretto (4 cl)

& the sweet treat of the day