

LA CARTE DU CAFÉ D'ANGEL

STARTERS

LITTLE SQUID ROASTED WITH FRESH HERBS / LEMON GRASS / GREEN APPLES 15

SEA BASS TARTAR/ SESAME/ ROASTED DUCK LEAVER 15

PAN-FRIED MUSHROOMS WITH FRESH HERBS/ ALMONDS 12



MAIN COURSES

ROASTED VEAL'S KIDNEYS / MORILLES / MUSHROOMS / POTATOES / HASELNUTS 26

FRENCH BEEF ENTRECOTE/POTATOES/ CANDIED SHALLOTS AND GARLIC 24

BIO VEGETABLES LASAGNA/ BASIL/ PARMESAN 20

PIECES OF PORK ROASTED WITH LEMON/ POTATOES/ VEGETABLES 25

DESERTS

« LIEGEOISE » CHOCOLAT / CARAMEL JUICE / NOUGATINE 11

ROASTED FIGS AND BLACKCURRANT JUICE/ VANILLA ICE CREAM 11

ORRGANIC APPLES « MILLE-FEUILLE » LICORICE ICE CREAM 11

THÉ OR CAFÉ VERY VERY GREEDY 11

SAINT-NECTAIRE AU LAIT CRU AOP 11

ALL OUR DISHES ARE HOMEMADE AND MADE ON THE SPOT FROM RAW PRODUCTS

OUR PREPARATIONS CONTAIN ALLERGENS, WE THANK YOU KINDLY ASK US FOR A LIST

PRIX NETS EN EUROS- SERVICE COMPRIS