



LA HALLE AUX OLIVIERS

Cafe-concert from Wednesday to Saturday.
Jazz brunch every Sunday and Bank holiday.

2€ will be charged per person during the concert.

LES TAPAS

SPREAD & WHEAT CAKE

HEIRLOOM TOMATO CARPACCIO
with burratina

SEA BASS PERUVIAN CEVICHE
ginger, red onion, pepper, lemon zest

MELON-BASIL GASPACHO
with ham crisps, focaccia with fresh herbs

MEZZE PLATE
assortment of vegetarian dips & sides,
falafel, wheat cake

RUSTIC PLATE
terrines, cheese, seasonings

CRISPY ASSORTMENT
potato-coated shrimps, cod accras, squid tempura or veggie
tempura, falafel, courgette flower doughnuts (option)

BEEF TATAKI WITH SESAME
with soja-honey sauce reduction

TIED SALMON FILET
with arugula salad and seasonings

POTATO FRIES

SWEET POTATO FRIES

LES PIÈCES GRILLÉES (à partager - vendredi et samedi)

GRILLED SEA BASS - 1KG 50
with coconut milk rice and rougail sauce

GRILLED BEEF RIB - 1KG 58
with potato fries and rougail sauce

LES PLATS

QUINOA SALAD 16
mediterranean vegetables, red onion, cucumber,
pomegranate, orange vinaigrette

POKE BOWL 16
marinated salmon, coconut milk rice, avocado, cucumber,
carrot, cherry tomatoes, peas, spring onions

ANGUS ENTRECOTE 24
with potato fries and rougail sauce

HALF-COOKED TUNA 21
with crispy vegetables, four-spice sweet potato purée

LA NOTE FINALE

OSSAU-IRATY 9
with black cherry jam

POKE BOWL WITH CITRUS ZESTS 8
with red berries, avocado, caramelised almonds

STRAWBERRY SOUP 8
with a mint-basil emulsion

PINEAPPLE CARPACCIO 9
with coriander syrup, green lemon sorbet

STUFFED CHOUX PASTRY 9
bourbon vanilla ice cream, chocolate and tonka beans sauce

ESPRESSO	2	CALVADOS	7
DÉCA	2	PORTO	7
ALLONGÉ	2	BAILEY'S	7
NOISETTE	2.20	GET 27	7
DOUBLE EXPRESSO	3.50	GET 31	9
CAFÉ CRÈME	3.50	AMARETTO	8
THÉS & INFUSIONS	3.90	POIRE WILLIAMS	9
CHOCOLAT	3.90	VIEILLE PRUNE	9
CAPPUCCINO	4.20	ARMAGNAC	10
GROG	9		

All prices include VAT and service charge.
A list of allergens and intolerant products is at your disposal.