

EVERY NIGHT
FROM 7.30 PM

« *Homemade food from 98%
organic local and seasonal
products* »

TAPAS TO SHARE

| | |
|--------------------------------------|-----|
| CHICKPEAS & BEETROOT HUMMUS | 7 |
| Hazelnuts, sesame, focaccia | |
| SEASONAL VEGETABLES TEMPURA | 7 |
| ROASTED SEASONAL VEGETABLES | 7,5 |
| Pickles, Espelette's chili pepper | |
| SEASONAL TARTINE | 7,5 |
| FISH OF THE DAY RILLETTE | 9 |
| Fresh herbs, pickles | |
| VEGETABLE and KEFTA SKEWERS | 8 |
| Fresh herbs | |
| WOOD..OVEN..PIZZETA..... | 8 |

ADDITIONAL TAPAS SUGGESTIONS

BOARDS

| | |
|---|----|
| MIX | 16 |
| Saucisson, coppa & ham, Pozzer family's cow & sheep cheese, pickles | |
| 3 TAPAS | 14 |
| [vegetable & kefta skewers /or fish rilette], vegetable tempuras, chickpeas & beetroot hummus, focaccia | |

MAINS COURSE

| | |
|--|----|
| BIONEUR FARM FLANK STEACK | 20 |
| Seasonal grilled vegetables, polenta fries, caramelized onions | |
| FISH OF THE DAY | 21 |
| <i>[Depending on daily availability - sustainable local fishing]</i> Seasonal grilled vegetables, candied lemon, seaweed tartare | |
| RISOTTO /or FRESH PASTA | 18 |
| seasonal vegetables | |

Please ask to other suggestions.....

SALADS

| | |
|--|------|
| GAÏA | 13,5 |
| Seasonal sprouts, parmesan cheese, pickles, vegetable carpaccio, grilled vegetables, cilantro - falafel/or veal Tataki [+2€] | |
| CASA | 14,5 |
| Chicken, Sheep cheese, mixed salad leaves, red sauce with sundried tomatoes, hazelnuts, pickles | |

BOWL DE LA CASA 14

Grains, Gaia fresh cheese
sauce, pickles, grilled
vegetables, hazelnuts -
falafel/or veal Tataki [+2€]

DESSERTS

| | |
|--|-----|
| GAÏA-CHOCO | 8 |
| Brownie, chocolate ganache 72% cacao, caramelized walnuts | |
| CHEESECAKE..... | 8 |
| seasonal fruit, colis | |
| PAIN PERDU | 7 |
| dulce de leche, crushed hazelnute | |
| CAFÉ GOURMAND | 8,5 |
| roasted coffee with 3 mini deserts | |
| KIDS DISH | 10 |
| Vegetable and kefta skewer / or falafel / or fish tempura, grilled vegetables, polenta chips + Little dessert [+2€] | |

DINER

HOMEMADE | ORGANIC, FRESH & SEASONAL PRODUCE | DIRECT FROM PRODUCER | ZERO WASTE |
V = VEGETARIEN / SPECIAL ALLERGIES OR DIETS, DON'T HESITATE TO ASK
TAXES AND SERVICE INCLUDED - PRICE IN EUROS ATI - NO CHECKS ACCEPTED - CREDIT CARD FROM 10€

LUNCH

LUNCH TUESDAY TO FRIDAY

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DAILY DISHES

TODAY'S STARTER
+ TODAY'S MAIN COURSE
OR TODAY'S MAIN COURSE
+ TODAY'S DESSERT
..... 16,50

TODAY'S STARTER + TODAY'S
MAIN COURSE + TODAY'S DESSERT
..... 21,50

STARTERS

TODAY'S STARTERS..... 6

LENTIL SALAD 7
Hazelnut vinaigrette, fresh
herbs, pickles

EGGS WITH SEASON VEGETABLES..... 8

MAINS DISH

DISH OF THE DAY 12
according to seasonal produce

BIONEUR FARM FLANK STEACK 17
Seasonal grilled vegetables,
polenta fries

TODAY'S FISH FROM THE DAY 18
*[Depending on daily availability -
sustainable local fishing]*
Seasonal grilled vegetables,
candied lemon, seaweed
tartare

SALADS

GAÏA13,5
Seasonal sprouts, parmesan
cheese, pickles, vegetable
carpaccio, grilled vegetables,
cilantro - falafel/or veal
Tataki [+2€]

CASA 14,5
Chicken, Sheep Tomm, mesclun,
red sauce with sundried
tomatoes, hazelnuts, pickles

BOWL DE LA CASA 14

Grains, fresh cheese Gaia
sauce, pickles, grilled
vegetables, hazelnuts -
falafel/or veal Tataki [+2€]

DESSERTS

DESSERT OF THE DAY 6

PAIN PERDU 7
dulce de leche, crushed
hazelnuts

CAFÉ GOURMAND 7,5
roasted coffee with 3 mini
desserts

KIDS DISH 10
Vegetable and kefta skewer /
or falafel / or fish tempura,
grilled vegetables, polenta
fries + Little dessert [+2€]

SATURDAYS & SUNDAYS
FROM 12 TO 2.30 PM

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GAÏA'S BRUNCH 25

SCRAMBLED EGGS
fresh herbs

/ LOCAL FISH RILLETTE
/ Or VEGETABLES & KEFTA SKEWERS
/ Or FALAFEL

ROASTED SEASONAL VEGETABLE

LENTIL SALAD
Hazelnut vinaigrette,
fresh herbs, pickles,
caramelized oat

FRESH CHEESE
cacao streusel, honey,
hazelnuts

CARAMALZED FRUITS

CAKE OF THE DAY

FARMHOUSE LOAF TOATS
butter & homemade jam

DRINKS

APPLE JUICE
Coteaux de Bouteau
(by the glass)

COFFEE, AMERICANO ou TEA [ORGANIC] :
Finest Earl Grey, [black-India]
Gaïa Bari Potong [black-India]
Seowang [Green-Korea]
Gunpowder [Green-China]

STARTERS

LENTIL SALAD 7
Hazelnut vinaigrette, fresh
herbs, pickles

EGGS WITH SEASON VEGETABLES..... 8

MAIN COURSE

BIONEUR FARM FLANK STEACK 17
seasonal grilled vegetables,
polenta chips

FISH OF THE DAY 18
*[Depending on daily availability -
sustainable local fishing]*
Seasonal grilled vegetables,
candied lemon, seaweed
tartare

BOWL DE LA CASA 14

Grains, Gaia fresh cheese
sauce, pickles, grilled
vegetables, hazelnuts -
falafel/or veal Tataki [+2€]

DESSERTS

GAÏA-CHOCO 8
Brownie, chocolate ganache 72%
cacao, caramelized walnuts

CHEESECAKE..... 8
seasonal fruit, colis

PAIN PERDU 7
dulce de leche, crushed
hazelnuts

CAFÉ GOURMAND 8,5
roasted coffe with 3 mini

KIDS DISH 10
Vegetable and kefta skewer /
or falafel / or fish tempura,
grilled vegetables, polenta
chips + Little dessert [+2€]

WEEK-END

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