



DESSERTS

VANILLA CRÈME BRÛLÉE - 8,90€

A classic, smooth and comforting dessert.

CHOCOLATE MOUSSE - 5,90€

Light and creamy chocolate mousse with crunchy cocoa streusel.

RED FRUIT PAVLOVA - 8,90€

Crispy meringue, whipped vanilla cream, strawberries, raspberries, blueberries and red fruit coulis ... light and generous.

CANNELÉS PROFITEROLE STYLE - 9,90€

A twist on a classic: golden cannelés, vanilla ice cream, homemade whipped cream and hot chocolate sauce.

FRESH FRUIT SALAD - 8,90€

Seasonal fresh fruits, vanilla syrup and light whipped cream.

BABA AU RHUM - 9,90€

Soft rum-soaked baba served with light whipped cream.

CHEZ HUGUETTE

RESTAURANT & BAR - TAPAS

THE RESTAURANT

Net prices in euros, including service.

STARTERS

- TRUFFLE BURRATA & HEIRLOOM TOMATOES** 11,90€
Creamy truffle burrata, heirloom tomatoes, a drizzle of olive oil and fresh basil leaves.
- SALMON GRAVLAX & WASABI CREAM** 12,90€
Gravlax salmon, wasabi cream, fresh salad and vinaigrette.
- CRISPY PRAWNS, GAZPACHO & VEGETABLE TARTARE** 12,90€
Breaded prawns, refreshing tomato gazpacho and seasonal vegetable tartare.
- BAKED CAMEMBERT WITH HONEY & WALNUTS** 11,90€
Melted Camembert, drizzled with honey and crunchy walnuts, served with fresh bread.
- OPEN RAVIOLI WITH SUMMER VEGETABLES & GAZPACHO**  12,90€
Ravioli delicately filled with seasonal vegetables, served with fresh and fragrant gazpacho.
- MELON & WATERMELON MIX, FETA POWDER & HAM SHAVINGS** 9,90€
Sweet freshness of melon and watermelon, salty feta notes with delicate ham shavings ... a perfect summer balance.

SALADS

- COUNTRY SALAD** 14,90€
Generous salad with potatoes, crispy bacon, hard-boiled egg, diced Comté cheese, tomatoes, cucumber and avocado, served with croutons and vinaigrette.
- WARM GOAT CHEESE SALAD** 15,90€
Green salad, cherry tomatoes, cucumber, avocado, green and black olives, served with warm melted goat cheese toasts.

KIDS' MENU - 12,90€

Flavored Water Syrup
Chicken pops (nuggets) with fries or Penne Bolognese
Smarties ice cream

MAIN

All our dishes are served with a side dish of your choice.

MEAT

- SIMMENTAL RIBEYE** 26,90€
Simmental beef ribeye (300g), served with shallots confit.
- DUCK BREAST** 22,90€
Tender and flavourful duck breast, served with pepper sauce.
- DUCK CONFIT** 19,90€
Confit duck leg, a specialty from South-West France.

BURGERS

- LES GRANDS PINS BURGER** 16,90€
Bun, Black Angus beef patty, cheddar, tomatoes, onions, lettuce and burger sauce.
- VEGETARIAN BURGER**  19,90€
Bun, plant-based patty, cheddar sauce, coleslaw, tomatoes, onions, lettuce and tartar sauce.
- SIGNATURE BURGER** 18,90€
Bun, Black Angus beef patty, bacon, cheddar sauce, onion confit, pickles and BBQ sauce.

CHOICE OF SIDE DISH

Mashed potatoes, summer pan-fried vegetables, French fries, salad or buttered penne.

PASTA

- PENNE BOLOGNESE** 15,90€
Penne with homemade herb-infused Bolognese sauce ... a comforting classic.
- PENNE WITH GRILLED VEGETABLES**  16,90€
Penne with grilled seasonal vegetables, pesto and Parmesan shavings.

FISH

- FISH FILLET OF THE DAY** 19,90€
Served with fresh, colourful vegetables and a drizzle of olive oil ... light and full of flavour.
- CRISPY HERB TUNA** 19,90€
Seared red tuna fillet wrapped in crispy filo pastry and flavoured with fresh herbs.

MUSSELS

- MUSSELS MARINIÈRE** 14,90€
Fresh mussels cooked in white wine with shallots, garlic and herbs.
- CREAM MUSSELS** 14,90€
Fresh mussels cooked in cream sauce with white wine, shallots, garlic and herbs.
- CURRY MUSSELS** 14,90€
Fresh mussels cooked in a mild curry sauce.

EXTRAS

MASHED POTATOES - 5,00€
SUMMER VEGETABLES - 5,00€
FRENCH FRIES - 5,00€
SALAD - 3,00€
BUTTER PENNE - 5,00€