

■ LES ENTRÉES

- ☞ *Tartare de Saint-Jacques au citron vert, Caviar de Capelan aux saveurs iodées.* 12.50 €
- ☞ *Scallop tartare with lime, Capelin Caviar with iodized flavors.*
- ☞ *Trio de saumon au fumoir, Saumon confit, thon en Tataki à la crème de raifort* 13.00 €
- ☞ *Salmon trio in the smokehouse, confit salmon, Tataki tuna with horseradish cream.*

■ LES GRANDES OU PETITES SALADES

- ☞ *La Grande Baltique* 22.50 €
- ☞ *Saumon au fumoir, Saumon confit, Tataki de thon, Emincé de seiche, salaison de Thon mi-cuit, à l'huile Méditerranéenne aux aromates, crispy de filets d'anchois, sauce au Wasabi, crevettes et rouget snackés, tomates confites et marinées, petit mesclun de saison*
- ☞ *Smoked Salmon, Confit Salmon, Tuna Tataki, Cuttlefish Cuttlefish, Cured Tuna Salmon, Mediterranean Herb Oil, Crispy Anchovy Fillets, Wasabi Sauce, Shrimp and Red mullet, Candied Tomato Marinated, small mesclun of season*
- ☞ *La Petite Baltique* 15.50 €
- ☞ *Saumon au fumoir, saumon confit, Tataki de thon, rouget snacké, mi-cuit à l'huile Méditerranéenne aux aromates, crispy de filets d'anchois, sauce au Wasabi crevettes snackées, tomates confites et marinées petit mesclun de saison*
- ☞ *Smoked Salmon, Confit Salmon, Tuna Tataki, Snack Red Mullet, Half-cooked in Mediterranean Oil with Herbs, Crispy Anchovy Fillets, Wasabi Sauce, Preserved Tomatoes and Marinated Small Mesclun Season*
- ☞ *Salade Caesar de L'Hotan* 20.50 € / *La petite Salade Caesar de L'Hotan* 13.50 €
- ☞ *Mesclun de salade, aux filets de poulet fumés, crispy de filets d'anchois, croustillant au fromage, Lard paysan grillé, Parmesan.*
- ☞ *Mesclun salad, Smoked chicken fillets, crispy anchovy fillets, crispy cheese, farmer bacon with spices, Parmesan.*

For your pleasure, we invite you to choose your wine in cellar

Your happiness of the day

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■ LES POISSON

🍴	Thon, mi- cuit en salaison au fumoir à l'huile Méditerranéenne	24.50 €
🍴	<i>Tuna cooked in salted smokehouse with olive oil</i>	
🍴	Filets de rougets grillés, vinaigrette acidulée à la fraise aux accents de balsamique	23.00 €
🍴	<i>Filets of grilled red mullet, strawberry and balsamic vinaigrette</i>	
🍴	Seiche à la plancha en persillade	22.50 €
🍴	<i>Grilled squid with parsley and garlic</i>	

■ LES VIANDES

🍴	Filet de bœuf grillé à l'os à moelle gratiné (250 gr) (Aubrac, salers ou Simmental)	26.50 €
🍴	<i>Grilled beef tenderloin, grated marrow (250 grs) (Aubrac, salers or Simmental)</i>	
🍴	Steak tartare classique, ou à la Tropézienne, à la Dijonnaise	19.50 €
	<i>(Filet de bœuf accompagné de frites fraîches, et mesclun de salades)</i>	
🍴	<i>Steak tartare classic, or Tropézienne or with light mayonnaise</i>	
	<i>(Fillet of beef with fresh fries, and salad)</i>	
🍴	Steak tartare Sweet & Sour à la Truffe 'Tuber Aestivum'	23.50 €
	<i>(Filet de bœuf accompagné de frites fraîches, et mesclun de salades)</i>	
🍴	<i>Sweet & Sour Tartare Steak with Truffle 'Tuber Aestivum</i>	
	<i>(Fillet of beef with truffle served with fresh fries, and mesclun of salads)</i>	

■ LES GOURMANDISES

🍴	Assiette du Laitier (Fourme d'Ambert, Cantal Jeune, Tomme Dorée, Coulommiers)	7.80 €
🍴	<i>Cheese plate (Fourme d'Ambert, Young Cantal, Golden Tomme, Coulommiers)</i>	
🍴	Café gourmand	7.80 €
🍴	<i>Espresso and Small Biscuits, sherbet or ice and brown cream or pastry</i>	
🍴	Mini -Café gourmand	5.00 €
🍴	<i>Espresso and Small Biscuits, sherbet or ice and brown cream or pastry</i>	
🍴	Les Highlands chocolatés à la brise givrée de Bailey's	10.50 €
🍴	<i>Bailey's Ice Cream Dark Chocolate Cake</i>	
🍴	Ronde de sorbets / Cup of sorbets	8.50 €
	<i>(Citron intense, Cidre fermier, Fraises des bois et Fruits de la passion)</i>	
	<i>(Intense lemon, farmhouse cider, wild strawberries and passion fruit)</i>	
🍴	Palette de glaces / Cup of ice creams	8.50 €
	<i>(Bailey's, Amande douce, Duo de miel aux pignons et chocolat noir extra)</i>	
	<i>(Bailey's, sweet almond, honey and pine nuts and extra dark chocolate)</i>	

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All our meats are of French origin (European Community)