

CAFÈ RUC

RUC & TRADITIONS

Onion soup	16
5 snails	21
Duck parmentier with cepes/ foie gras	26/ 29

STARTER

Gazpacho	16
Chicken rolls*	16
Philibon melon/ culatello	15/25
Culatello ham plate	19
Truffle tarama*	16
Salmon tartar	19
Tuna & avocado tartar	26
Smoked salmon and toasts	25
Artichoke arugula salad & parmesan	18
Asparagus and vinaigrette	20
«À l'ancienne» tomatoes, burratina	19
Chicken Caesar salad	22
Niçoise salad	21
Très verte salad	18

PASTA

Penne Rigate, tomato, basil	19
Vegetable lasagna	22
Spaghetti bolognese	22
Truffle risotto	36

MAIN COURSE

Beef carpaccio	24
Traditional beef tartar or Aller-Retour	24
Ruc Cheeseburger / Bacon	25/ 26
Veal liver with grapes	29
Milanese	28
Golden chicken breast, curry chutney	28
Beef filet, béarnaise or pepper sauce	45
Seabass carpaccio	27
Tuna with sesame	34
Roasted seabass	30
Salmon, green beans	29

GARNITURES

French fries	8
Mashed potatoes	
Rice	
Green beans	
Spinach	
Herbs salad	

SNACK

Avocado toast poched egg	16
Club sandwich	21
Croque-Monsieur / Madame, salad	19/ 20
Benedict eggs salmon / bacon	21
Omelet «bio eggs» with herbs	15
Omelet «bio eggs» with mushrooms	21

CHEESE

Rocamadours or camembert	11
Cottage chesse and red fruits coulits	10

DESSERTS

Red fruits plate	21
Lemon pie and rasberries	15
Red fruits pavlova	18
Ruc pie	14
Crème brûlée	14
Sugar or Nutella crepes	12
Profiteroles, by one or three	7/ 15
Ice cream (2 perfumes) :	11
<i>Vanilla, chocolate, coffee, strawberry, raspberry, lemon</i>	