

CHEESE

Rocamadours or camembert	10
Cottage chesse and red fruits coulits	10

DESSERTS

Traditional clementines	15
Fresh fruits salad	15
Lemon pie and rasberries	14
Red fruits pavlova	18
Ruc pie	14
Crème brûlée	14
Sugar or Nutella crepes	12
Profiteroles, by one or three	6/ 14
Ice cream (2 perfumes) :	10
<i>Vanilla, chocolate, coffee, strawberry, raspberry, lemon</i>	

CAFÉ RUC

RUC & TRADITIONS

Onion soup	14
Duck foie gras	21
5 snails	21
Duck parmentier with cepes/ foie gras	26/ 29
Beef bourguignon	28

STARTER

6 «Perles de l'impératrice» n°2, J. Dupuch	30
Soup of the moment	12
Avocado toast poched egg	14
Belluga lentils, bacon	15

Chicken rolls	15
Culatello ham plate	17
Truffle tarama	16
Salmon tartar	18
Smoked salmon and toasts	24

Artichoke arugula salad & parmesan	18
Endives with roquefort	18
Grilled eggplant, burratina	18
Chicken Caesar salad	21
Très verte salad	18

PASTA

Penne Rigate, tomato, basilic	17
Spaghetti bolognese	19
Truffle risotto	35

MAIN COURSE

Beef carpaccio	24
Traditional beef tartar or Aller-Retour	24
Ruc Cheeseburger / Bacon	25/ 26
Veal liver with grapes	28
Milanese	28
Golden chicken breast, curry chutney	28
Beef filet, béarnaise or pepper sauce	42

Seabass carpaccio	27
Tuna with sesame	32
Roasted seabass	30
Salmon, green beans	28

GARNITURES

French fries	7
Mashed potatoes	
Rice	
Green beans	
Spinach	
Herbs salad	

SNACK

Club sandwich	19
Croque-Monsieur / Madame, salad	18/19
Eggs benedict salmon / bacon	21
Omelet «bio eggs» with herbs	15
Omelet «bio eggs» with mushrooms	21