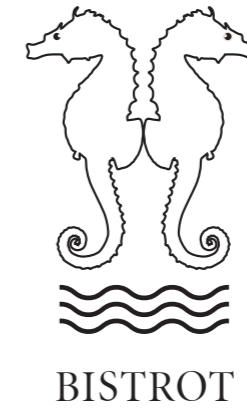




ALL OF OUR DISHES ARE LIKELY TO CONTAIN THE FOLLOWING ALLERGENS :
CEREALS CONTAINING GLUTEN (E.G. WHEAT, RYE, BARLEY, ...),
CRUSTACEANS AND CRUSTACEAN PRODUCTS, EGGS AND
EGG PRODUCTS, FISH AND FISH PRODUCTS, PEANUTS
AND PEANUT PRODUCTS, SOY AND SOY PRODUCTS, MILK
AND MILK PRODUCTS (INCLUDING LACTOSE), NUTS (ALMONDS,
HAZELNUTS, WALNUTS, ...), CELERY AND PRODUCTS MADE
FROM CELERY, MUSTARD AND MUSTARD PRODUCTS,
SESAME SEEDS AND SESAME PRODUCTS, SULFUR DIOXIDE AND
SULPHITES (IN A CERTAIN QUANTITY), LUPINE AND PRODUCTS
MADE FROM LUPINE, MOLLUSCS AND MOLLUSC PRODUCTS.
OUR PRODUCTS ARE MAINLY FROM LOCAL PRODUCERS AND ARTISANS.
ALL OF OUR MEATS ARE OF FRENCH ORIGIN AND E.U.
TAXES & SERVICE INCLUDED.



 **les Collectionneurs**
Restaurants, Hotels, Travellers



LE TOURING

STARTER - SOLO OR TO SHARE

(* Served all day long)

VAR COUNTRY TERRINE* / 9€

PLANCHA GRILLED VEGETABLES AND MOZZARELLA BURRATA / 14€

FINE MEATS AND CHEESE BOARD / 20€

WILD MUSHROOMS BRUSCHETTA, RAW HAM AND PISTOU / 13€

PLANCHA SHELLFISH AND «PERSILLADE» / 15€

MELON AND RAW HAM, RED PORT SAUCE / 14€

TOURING'S TUNA TARTAR (MANGO, SCALLION, GINGER / 21€

AND SESAME DRESSING)

NICOISE SALAD

CESAR SALAD

FRESHNESS SALAD (slipper lobster / citruses / scallion and tomatoes)

PASTAS & RISOTTO

SHELLFISH RISOTTO, SCALLOPS AND PRAWNS

LINGUINI «ALLE YONGOLE»

CHEF'S LINGUINI (moules, clams, squids, prawns, fresh herbs)

FETTUCINE «AL GORGONZOLA»

LAND SIDE

VEAL ESCALOPE ALLA MILANESE / 23€

TOURING'S BIG BURGER / 20€

CLASSIC BEEF TARTAR / 18€

ITALIAN BEEF TARTAR / 20€

GRILLED AAAA ANDOUILLETTE / 19€

PLANCHA GRILLED RIB STEAK / 25€

ROASTED HALF COCKEREL, thyme juice / 22€

/ 9€

/ 14€

/ 20€

/ 13€

/ 15€

/ 14€

/ 21€

/ 17€

/ 18€

/ 20€

/ 24€

/ 22€

/ 23€

/ 19€

/ 24€

/ 22€

/ 23€

/ 19€

/ 14€

/ 18€

/ 28€

OYSTERS

6 FINES DE CLAIRES N° 3 / 14€

6 SPÉCIALES N°2 / 18€

6 GILLARDEAU OYSTERS N°3 / 28€

SEA SIDE

CIOPPINO (squids, mounds, clams, fish fillet, tomato sauce) / 23€

WHOLE PLANCHA GRILLED SEA BASS SERVED WITH ITS OLIVE OIL SAUCE / 24€

MEDITERRANEAN BREAM «À LA PROVENÇALE» SERVED ON A VEGETABLES TIAN / 24€

TATAKI TUNA WITH PEANUTS / 24€

SIDE DISHES - (All of our dishes are garnished - 3€ extras)

- FRESH FRENCH FRIES - COURGETTE GRATIN - CRISPY VEGETABLES - LINGUINI - WILD RICE -

CHILD MENU - 12 €

GROUND BEEF *

OU

FISH FILLET *

OU

2 ICE CREAM SCOOPS

*filling of your choice

DAILY SPECIAL

(Lunch only - 15€)

MONDAY

MOULDS, POULETTE SAUCE

FRENCH FRIES

TUESDAY

BEEF SIRLOIN

PEPPER SAUCE

WEDNESDAY

MONKFISH

FRICASSEE

THURSDAY

LINGUINI AND SAUSAGES

TOMATO PÉRUGINES

FRIDAY

AIOLI

DESSERTS

/ 7€

DAILY DESSERT

GOURMET COFFEE / 8€

RAGUSA CHEESE PLATTER / 12€

FRUITS SALAD / 9€

SEASONAL FRUITS / 10€

TOURING WAFFLE, WHIPPED CREAM / 8€

TRAMISU Nutella, Speculoos, Raspberry / 11€

BLACK & WHITE CHOCOLATE FONDANT / 11€

White chocolate and dark chocolate heart

