



WHAT ARE WE EATING?

Check out our
suggestions
board

TO SHARE

Joël's Fried Food €10
Roman-style squid, our way €13
Traditional charcuterie board €18
Basque Platter: 36-month aged ham and Espelette pepper pâté €12
Panisse niçoise and homemade aioli €8
Duo of spreads €9

ENTREES

Starters can be served as main courses for an additional €10.

Garden tomato salad with basil and red wine vinaigrette €9
Grilled octopus tentacles, hummus and garden beetroot, lemon zest €14
Vitello tonnato €13
Tabbouleh with fregola sarda, prawns, and Asian sauce €12

PLACE

Hand-cut beef tartare €22 *
Mussels marinière, homemade fresh fries €18
Spiced chicken skewer €21 *
Large Basque salad: salad, burrata, tomatoes, pesto and Basque cured ham €22 *
Grilled sirloin steak (approx. 250g) with crushed peppercorn sauce €23 *
Tricolor torti with ratatouille, cherry tomatoes, basil and parmesan shavings €19 *

• *Meals with 2 sides: salad / homemade fresh fries / vegetables

We only cook with raw, fresh and local produce, in season from our vegetable garden!

Thank you to our passionate producers and artisans.

CHILDREN'S MENU

Mussels and fries or Pasta with tomato sauce or Children's pizza + ice cream €12

DESSERTS

Cheese platter €7

Criollo 8€

Dark chocolate crisp, chocolate-caramel cream, chocolate biscuit, pure Brazilian dark chocolate mousse, LOU GAU chocolate whipped ganache

Cherry, mint, lemon €8

Shortbread crisps, lemon-mint cream, sponge cake, cherry mousse, lemon whipped ganache, alcohol-free amarena cherry

Apricot Verbena €8

Shortbread crisps, lemon-verbena cream, Genoise sponge cake, apricot compote, lemon ganache, fresh apricot

HOMEMADE DESSERTS €7

Check the chalkboard

AFFOGATO €6

Nougat glacé with red fruit coulis from Silvain €7

SILVAIN
Une histoire de cuisine



Check out our ICE CREAM
MAP



For allergens,
please consult us.

Price includes VAT / service