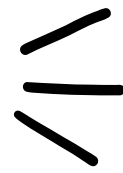


# CHEZ TITI



## BAR & RESTAURANT



### PIZZA

#### Margherita "Le Luberon"

homemade tomato sauce, mozzarella, crunchy fresh herbs

11.50€

#### Queen "Le Ludo"

homemade tomato sauce, ham, mushrooms, egg, crunchy fresh herbs

12.90€

#### Salmon "Les Chênes blancs"

salmon, fresh cream, mozzarella, lemon, artichoke, guacamole, olives, crunchy fresh herbs

13.50€

#### Four-cheese "Le Léman"

fresh cream, St Nectaire, goat cheese, raclette cheese, mozzarella, potatoes, crunchy fresh herbs

12.90€

#### Minced meat "Le Couriou"

homemade tomato sauce, mozzarella, marinated beef, Provençal tomatoes, fried onions, potatoes, crunchy fresh herbs

12.90€



**Soft cooked chocolate** cake, vanilla ice cream, salted butter caramel coulis

5.90€

**Cheesecake** made with soft cheese and speculoos, fresh fruits coulis

5.90€

**Tiramisu** with apples, pears and Nutella

5.90€

**Fresh fruits salad** with no add sugar, orange juice

5.50€

### DESERTS



### APERITIF TO SHARE

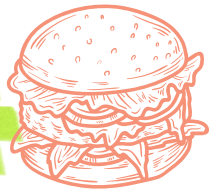
RIED SMELT (WHOLE TINY FISHES) - TARTAR SAUCE 7.00€

WAFLE STUFFED WITH HAM & CHEESE 6.00€

LOCAL DELICATESSEN PLATTER 12.00€

OLIVE OIL PIZZA, GARLIC MAYONNAISE AIOLI 8.00€

### SNACK



#### Marinated chicken salad

green salad, tomatoes, cucumber, guacamole, crispy chicken, confit onions, roasted sesame seeds, the famous sauce

12.90€

#### Marinated salmon salad

green salad, tomatoes, cucumber, artichoke, olives tapenade, confit lemon, tartar sauce dressing, fried onions

12.90€

#### Croque-monsieur

grilled toasts, ham & cheese, avocado white sauce "béchamel", green salad

12.90€

#### Kefta burger & chickpeas flour fries / Veggie option

housemade buns, marinated beef, homemade pickles, "provençale" tomatoes, green salad, mozzarella

13.90€

**Fish of the day fillet**, traditional garlic mayonnaise "aioli"

13.90€

**Special day**

13.90€

CAMPING  
LES CHÊNES BLANCS

