

Menu Card

TOUS NOS PLATS
SONT FAITS MAISON !



39€ STARTERS + DISHES + DESSERTS
(From Wednesday to Sunday)



Starters

14 €

- Butternut soup with chestnut cream 🌿
- 6 escargots with garlic and parsley butter
- Egg en meurette with foie gras
- Cannelloni of gravlax salmon with fresh herb cheese
- 6 special oysters No. 3 (Supplement of €6)
- Homemade smoked salmon, corn blinis (Supplement of €10)
- Pan-seared foie gras scallops with spiced bread sauce (Supplement of €10)



Dishes

25 €

- Vegetable risotto 🌿
- Duck breast, sweet potato gratin
- Pan-seared scallops, risotto
- Venison steak with forgotten vegetables
- Veal kidneys, mashed potatoes
- Beef filet, Béarnaise sauce (Supplement of €10)



Desserts and cheese

10 €

- Mature cheeses plate (alone or to share)
- Our specialty, the authentic Tarte Tatin
- Clementine delight, Napoleon liquor coulis
- Molten chocolate, cocoa ice cream
- Date cake, mascarpone cream



Children's menu (-13 years old)

15 €

- Creamy pasta shells with white ham from our childhood
- Chocolate cream
- or
- Artisanal ice cream (2 scoops of your choice): chocolate, vanilla, or strawberry