À la carte

MIXED CHARCUTERIE AND CHEESE PLATTER 32

CHARCUTERIE AND SMOKED MEAT PLATTER 20

Local cured meats and homemade smoked meats

CHEESE PLATTER 15

Selection of producers cheeses

POLENTA AND CHICKPEA FRIES 9

Panisse-style fries, garlic and herb fromage blanc dip

GREEN SALAD 6

GARLIC BREAD 7

Toasted bread with garlic butter and parsley

Scanné avec CamScanner

À la carte

STARTERS

PERFECT EGG 11

Truffle butternut squash mousseline, grilled speck, croutons and hazelnuts

FRENCH ONION SOUP GRATINÉE 9

MAIN COURSES

FISH MOSAIC 23

Cod, salmon and tuna wrapped in nori seaweed, slow-cooked at low temperature

A RABBIT IN POTATO CRUST 23

Shoestring fries potatoes, rabbit

VEGETARIAN PLATTER 20

DESSERTS

LAVA CHOCOLATE CAKE 13

Lava chocolate cake, Tonka bean delicacy, vanilla ice cream

FROZEN NOUGAT 11

Candied fruits, praline, coulis

Scanné avec CamScanner