

Why Not

STARTERS

- "MILLE FEUILLES" SALMON GRAVLAX; DILL AND SHALLOTS MOUSSE - 15,00€
- SURF AND TURF TATAKI, SOYA AND SESAME REDUCTION,
SEEDS OF YUZU WASABI - 17,00€
- SCALLOPS GRATIN WITH BECHAMEL, PANKO, GARLIC BUTTER
AND COMTÉ CHEESE - 17,00 €
- FOIE GRAS, CHERRY AND FIG CHUTNEY, HANDMADE TOASTED
FRUIT AND SEEDS BREAD - 18,00€
- PORC TERRINE, FOIE GRAS AND PORCINI MUSHROOMS **WN**
- SNAILS - 6 UNITS WITH HOMEMADE GARLIC BUTTER - 12,00€ **WN**
- SNAILS - 12 UNITS WITH HOMEMADE GARLIC BUTTER - 18,00€
- RAVIOLES DAUPHINE GRATIN WITH CHEESE COMTÉ - 15,00€ **WN**

MAIN COURSES

- LAMB FILET, MASH POTATOES, THYME AND REDUCTION SAUCE - 26,00€
- SLOW COOKED LAMB SHANK, DAUPHINOIS GRATIN AND LAMB
REDUCTION SAUCE - 26,00 € **WN**
- VEAL CHOP GRATINATED WITH SAINT NECTAIRE, POTATOES GALETTE - 26,00€
- CHICKEN BREAST HERB CRUSTED WITH PARIS MUSHROOMS, CREAMY SPINACH
25,00 €
- PORK CHOP, VEGETABLES TART AND REDUCED JUICE SAUCE 24,00 € **WN**
- KNIFE-CUT BEEF TARTARE CHAROLAIS **NATURAL** (25,00€), OR **FOIE GRAS**
(30,00€) OR **SUMMER TRUFFLE** (30,00€) SERVED WITH SALAD, PINE NUT,
PARMESAN AND FRIED ONIONS
- SEA BASS FILLET, PAN-FRIED GREEN BEANS AND DEGLAZED CITRUS, PARSLEY AND
SHALLOTS SAUCE - 27,00€ **WN**
- GRILLED FISH OF THE DAY WITH SIDE (MARKET PRICE)

SIDES:

- SEARED FOIE GRAS - 11,00€
- FRIES PORTION - 4,00€
- POTATOES COOKED IN DUCK FAT AND THYME - 6,00€
- GRILLED MARROW BONES AND WITH BREAD - 6,00€

SELECTION OF FISH FROM LOCAL SUPPLIER "SAUMON CHAMPENOIS" À
MARDEUIL