

STARTERS

- HANDMADE BRIOCHE, LOBSTER MEAT, SPRING ONIONS AND LEMON - 16,00€
- TUNA TATAKI, PARMESAN AND HANDMADE MAYONNAISE,
SEEDS SESAME AND YUZU- 17,00€
- FOIE GRAS, CHERRY AND FIG CHUTNEY, HANDMADE TOASTED
FRUIT AND SEEDS BREAD - 18,00€
- 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**
- FROG LEGS, BREADCRUMBS HERBALS AND GARLIC BUTTER - 15,00€
- HALF ROASTER CAMEMBERT WITH GARLIC AND HONEY, PUFF PASTRY TWIST - 14,00€

MAIN COURSES

- HANDMADE BRIOCHE, LOBSTER MEAT, SPRING ONIONS, LEMON AND FRIES WITH
MINT AND CORIANDER CREAM - 25,00€
- SLOW COOKED LAMB SHANK, THYME AND ROSEMARY, HANDMADE.
COUSCOUS - 26,00€ **WN**
- VEAL CHOP GRATINATED WITH SAINT NECTAIRE, POTATOES GALETTE - 26,00€
- DUCK CONFIT, PEPPERS SAUCE AND DAUPHINOIS GRATIN - 27,00€
- CHICKEN BREAST, ARTICHOKE CREAM AND MORELS SAUCE - 25,00 €
- 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
- GRILLED AND SMOKED OCTOPUS WITH GREEN SALAD AND ANTIPASTI, SAUCE
BALSAMIC - 28,00€
- COD, DRIED TOMATOES, PINE-NUT AND BASILIC, PEAS PURÉE, RAINBOW
CARROTS - 27,00€ **WN**
- GRILLED FISH OF THE DAY WITH SIDE (MARKET PRICE)

SIDES:

- SEARED FOIE GRAS - 11,00€
- FRIES PORTION - 5,00€
- 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