

Menu

Starter and main dish or main dish and dessert 20€

Starter, main dish and dessert 25€



A starter, a main course, or a dessert we suggest? Ask for our slate...

Starters . 8 €

Ray fish in aspic, citrus fruit virgin seasoning

Cold eggplant and yogurt soup flavored with mint, topped with gremolata

Stew of mushrooms and andouille sausage with Espelette pepper

Corn crusted pig-feet filled with foie gras, salad of lentils – suppl. 2€

Crostini of the day, arugula salad

Main dishes . 15 €

Stewed pork belly and skirt steak, Macaire potatoes

Piedmont risotto flavored with marrow and parmigiana cheese

Knife-cut Aubrac beef tartar, home-made French fries and green salad

Warm aioli of cod and vegetables – suppl. 3€

Sea-bream tartar, Tahitian style, carrots and soy

The dish of the day

Cheese and desserts . 8 €

Choice of a cheese from Picardy, green salad

Red fruits soup with liquors, pistachio ice-cream – suppl. 2€

Ivory ganache cream flavored with honey, fig coulis, honey lace biscuit

Pear “Belle Hélène” our way

Milk chocolate mousse, served out of a jug

Assortment of ice-cream and sherbets

Only for lunch *from tuesday to friday*

Dish of the day, salad, coffee with an assortment of desserts 19€

Dish of the day, salad, coffee with an assortment of desserts, glass of wine 22€

Gourmand corner

Foie gras seasoned with cognac, preserved turnips in Port wine 16€

Our tin of sardines “sardinillas 14/18”, toast and salad 16€

Fish and Chips of deep-fried John Dory, tartar sauce 24€

Beef hamburger with Brie cheese, home-made French fries and salad 17€

Vegetarian burger of crispy potatoes and cheddar,

onions cooked in beer, salad 17€

Coffee or tea with an assortment of desserts 7€

Infusion or chocolate with an assortment of desserts 8€

Hot pans

Angus beef sirloin, spiced onions and fresh coriander seasoning (250 gr.) 24€

Roasted duck breast, cider sauce and roasted apple (300 gr.) 25€

Iberian pluma, currant sauce and red fruits (200 gr.) 24€

Served with baby potatoes or fresh green beans sautéed with duck grease

Salade

Caesar salad 19€

Farm-raised chicken breast breaded with hazelnuts, creamy anchovy dressing, tomatoes, croutons and young sprouts salad

Marinated salmon salad 19€

Sugar and salt marinated salmon, Roseval potatoes, red onions, sweet and sour gherkins, Chantilly flavored with honey and caraway

Out of the oven pans

Snails in a casserole with garlic and parsley 9€

“Dauphiné” ravioli grated with Brie cheese, salad 13€

Child menu (12 years old maximum) . 10€

Pan of fried eggs with cream and cheese, home-made French fries

Milk-chocolate mousse and choice of syrup

