

• MENU •

(G) Gluten | (L) Lactose | (N) Nuts | * Can be deselected

STARTERS

OEUF DUR with beetroot & frisée salad (L) - 38,75

CREAMY SOUP OF MUSSELS with herbs (L) - 46,75

SALMON TARTARE with sour cream, cucumber & salad (L) - 54,50

COUNTRY PATÉ with mustard & cornichons (N) - 35,25

ROSÉ SHRIMP 6 pieces 'peel yourself' with mayo & lemon - 53,50

WARM SMOKED SALMON with creamy smoked cheese, cucumber, tomato & radish (L) - 49,50

DUCK LIVER MOUSSE with port wine jelly & croutons (G*)(L) - 37,50

SHRIMPS with cocktail dressing, salad, avocado & tomato (L*) - 42,25

SALAD DE CHÈVRE CHAUD with sultanas, croutons, walnuts & vinaigrette (G*)(N*) - 43,50

MAIN COURSES

LEEK QUICHE AU GRUYÈRE with courgettes, piment, baked tomato & mustard-marinated white beans (G)(L) - 92,25

PAN FRIED LING (cousin of the cod) with brown butter, capers, currants & potato-celery compote (L) - 139,95

DEEP FRIED WHITE FISH À LA ORLY with sauce verte, lemon & pommes frites (G)(L*) - 121,75

PEPPER CRUSTED DANISH VEAL RIB-EYE, Colbert butter, green salad and french fries (L*) - 168,50

POUSSIN from the rotisserie with carrots, sauce jus & potato-celery compote (L) - 134,75

PORK CHOP with apples, sauce jus & potato-celery compote(L) - 129,50

HOMEMADE DUCK CONFIT with thyme fried apples, potato-celery compote & sauce jus (L) - 128,75

STEAK TARTARE with green salad & French fries - 97,75

DESSERTS

PROFITEROLE with white chocolate parfait & chocolate sauce (G)(L) - 38,50

CRÈME BRÛLÉE (L) - 39,50

APPLE TART with cinnamon & organic sour cream (G)(L) - 36,75

POACHED PEAR, white chocolate parfait & chocolate sauce (L)(N*) - 35,25

SIDES - 21,75

BEETROOTS
with grain mustard

GREEN SALAD
with vinaigrette

POTATO-CELERY COMPOTE (L)

FRENCH FRIES



DIPS - 5,25

KETCHUP
SAUCE VERTE (L)
MAYO
DIJON MUSTARD



CHEESES - Pr pcs. 32,50

BRIE DE MEAUX (L),
GRAND LIVAROT (L),
PALET DE CHÈVRE (L),
BLEU D'AUVERGNE (L)