

• 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 SHRIMPS with mayo & lemon (6 PCS IN THEIR SHELLS) - **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**
- WINTER SALAD with hazelnuts, citrus fruits & cantal cheese (L*)(N*) - **42,25**
- SALAD DE CHÈVRE CHAUD with sultanas, croutons, walnuts & vinaigrette (G*)(N*) - **43,50**

MAIN COURSES

- LEEK QUICHE AU GRUYÈRE with courgettes, tomatoes & aubergine (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)