

Menu

◆ Starters ◆

- . Poached eggs in Meurette sauce 11€
- . Oven-roasted marrow bone, garlic, chives and fleur de sel 10€
- . Crayfish and celeriac Royale, carcass emulsion 13,5€
- . Creamy poultry liver terrine with sourdough bread and gherkins 10,5€
- . Creamy fresh goat's cheese and roasted pine nuts, variation of beetroot and hibiscus 12€
- . Roasted marrow bone with Burgundy snails and parsley 15€
- . Roscoff onion soup lightly smoked with thyme and rosemary, and gratinated 11,5€

◆ Main courses ◆

OUR FISHES

- . Sole with hazelnut butter, croutons, capers, steamed potatoes and lemon hollandaise sauce 28,5€
- . Back of salmon, half-cooked and served cold, streaked mayonnaise with lemon and watercress, fresh pea and gravelax salad 22€

OUR MEATS

- . Parmentier of duck legs, potato mousse 22€
- . Veal kidneys Bollo style 21€
- . Braised lamb sweetbreads, light cream with white wine and thyme 26€
- . Farmhouse chicken cordon bleu with old Comté cheese and Haut-Doubs ham, served with radiatoris pasta with Comté cheese cream 19,5€
- . Fricassee of sweetbreads and kidneys roasted in Armagnac 27€
- . Roast fillet of beef with red wine and shallots, variation of early vegetables 22€
- . Veal sweetbreads roasted in Tilleuls Armagnac 29,5€

◆ Desserts ◆

- . Plate of 5 regional cheeses 8€
- . Fromage frais (herbs, coulis or sugar) 5€
- . Coconut rochers, passion fruit gel and hazelnut biscuits 9€
- . Gourmet coffee 8,5€
- . Inverted meringue with grapefruit and basil, chocolate cream 8,5€
- . Flexible like an after eight, crunchy with oatmeal 9€
- . Irish coffee 12€