

## *Chef's suggestions*

### *Starters*

*Epoisses soup, poached egg and bacon chips (3/7/9) 12.50€*

*Crackling cabbage with crabmeat and avocado (1wheat/2/3/7) 18.50€*

*Tartine of beef gravelax and pickled vegetables (1wheat/3/7) 19€*

*Salad of fresh goat's cheese fried in olive tapenade and  
smoked duck breast (1wheat /3/7/10) 17€*

### *Meats*

*Veal kidney (1wheat/3) 26.50€*

*(Old-fashioned mustard or Madeira sauce)*

*Grilled lamb chops, garlic jus, herbes de Provence (1/8) 28.50€*

*Cordon Bleu with Comté revisited, mushroom cream sauce (1wheat/3/7) 28.50€*

*Iberico black pork presa, garlic and herbs (1wheat) 32.50€*



## *Desserts*

*Sponge chocolat cake with leaky center, raspberry and it's 11€*

*sorbet (1wheat/3/7)*

*Praline Saint-Honoré (1wheat/3/7/8) 9.50€*

*Iced rhubarb parfait with fresh strawberries (3/7) 10€*

*Iced coffee (3/7/8) 10€*

*Dame blanche (3/7/8) 10€*

*Crème brûlée with Timut pepper (3/7) 8.50€*



## ***Our must-tries***

*Soup of the day 12€*

*Pata Negra ham (1wheat) 26€*

*Half-cooked duck foie gras (1wheat) 26€*



*Bouchée à la reine (1/3/7/9) 27€*

*Grilled fillet of beef, green pepper or béarnaise sauce (3/9) 38€*

*Tartar beef fillet (3/9) 34€*

*Châteaubriand 2-course meal (min 2pers) (7/9) 80€*

*Vegetarian suggestion 25€*



## *Chef's suggestions*

### *Fish dishes*

*Sole petit bateau 350g-400g (1/5/7) 46€*

*Roasted pike-perch fillet, red wine shallot sauce (5/12) 28€*

*Grilled fillets of Dorade Royale, saffron sauce (5/7) 27.50€*

