

# Menu Card

TOUS NOS PLATS  
SONT FAITS MAISON !



39€ STARTERS + DISHES + DESSERTS

( From Wednesday to Sunday )



## Starters

14 €

Butternut soup with chestnut cream 🌿

6 escargots with garlic and parsley butter

Egg en meurette with foie gras

Cannelloni of gravlax salmon with fresh herb cheese

6 special oysters No. 3 (Supplement of €6)

Homemade smoked salmon, corn blinis (Supplement of €10)

Pan-seared foie gras scallops with spiced bread sauce (Supplement of €10)



## Dishes

25 €

Vegetable risotto 🌿

Duck breast, sweet potato gratin

Pan-seared scallops, risotto

Venison steak with forgotten vegetables

Veal kidneys, mashed potatoes

Beef filet, Béarnaise sauce (Supplement of €10)



## Desserts and cheese

10 €

Mature cheeses plate (alone or to share)

Our specialty, the authentic Tarte Tatin

Clementine delight, Napoleon liquor coulis

Molten chocolate, cocoa ice cream

Date cake, mascarpone cream



## Children's menu (-13 years old) 15 €

Creamy pasta shells with white ham from our childhood

Chocolate cream

or

Artisanal ice cream (2 scoops of your choice): chocolate, vanilla, or strawberry