

### **Appetizer board to share**

*Selection of cured meats &  
raw milk cheeses matured  
by master cheesemaker  
Laetitia Gaborit*

24 €

## THE STARTERS


- Leek tart** 13€  
*Puff pastry tartlet with creamy leek filling, served warm. Salad.*
- Homemade foie gras** 18€  
*Homemade foie gras of duck from the South-West enhanced with Bas-Armagnac, homemade gingerbread, homemade pears chutney*
- Potato and herring salad** 14€  
*Warm potatoes, herring marinated in oil, parsley, mustard vinaigrette*
- Artisanal meat pie** 14€  
*French-sourced meats: guinea fowl, pork, poultry. Morels and pistacchi. Salad.*
- Mushrooms cassolette** 13€  
*Oyster mushrooms and brown mushrooms with creamy parsley sauce.*

## THE BEEF

- Prime rib (Around 1kg)** 10€ by 100g  
*To share - With provencal herbs\* - 2 fresh french fries*
- Rib steak (270g)** 36€  
*Homemade pepper sauce - Fresh french fries*
- Tenderloin (160g)** 37€  
*Homemade chanterelles mushroom sauce - Fresh french fries*
- Sirloin (230g)** 30€  
*Homemade blue cheese gorgonzola sauce - Fresh french fries*
- Homemade burger** 26€  
*Artisanal bread, homemade steak (180g), matured Scottish cheddar, tomato, lettuce, sweet peppers, ketchup - Fresh fries*

*\*Homemade sauce +3€ : Butter "maître d'hôtel, pepper, gorgonzola blue cheese, chanterelles.  
Added accompagnement +5€ : Fresh french fries, salad, homemade ratatouille*

## MAIN COURSES

-  **Linguinis alla Napoletana** 26€  
*Fine pasta spaghetti with homemade tomato sauce and onions*
- Cod fillet** 31€  
*Sustainable Atlantic fishing, red sweet curry sauce with coconut milk zucchini and eggplant fricassee. Basmati rice.*

Prices in euros, net, including tax and service  
If you have any allergies, please ask our team for more information.

## Plate of cheeses

12€

French cheeses with raw milk *matured by master cheesemaker Laetitia Gaborit*

## THE DESSERTS

### Pear's clafoutis

12€

*Fluffy cake with almonds and pear from Provence, vanilla ice cream*

### Homemade chocolate pie

12€

*Homemade shortcrust tart with dark chocolate and hazelnuts, whipped cream*

### Rum baba

12€

*Sponge cake imbibed with homemade arranged rum, fresh fruits, whipped cream*

### Coupe colonel

13€

*3 scoop of lemon sorbet, French Vodka*

### Gourmet coffee or tea

14€

*Hot drink with little pastries (possible with decaffeinated, tea, infusion)*

### Gourmet champagne

19€

*Glass of champagne "Taittinger" with little pastries*

### Gourmet digestive

18€

*Glass of digestif 4cl on choice with little pastries*

## THE DIGESTIVES & LIQUORS



Noces Royales : Blend of cognac & poire williams

4 cl 8,50€

Crème de bêtises de Cambrai

4 cl 7,50€



Marc de Muscat de Beaumes de Venise, vieilli en fût de chêne

4 cl 7,50€

Calvados, Poire William, Grappa, Manzana, Limoncello, Get 27, Bailey's

4 cl 7,00€

Homemade aromatised Rum

4 cl 6,00€

Cognac VSOP - Camus

4 cl 7,50€

Bas Armagnac - 8 years - Veuve Goudoulin

4 cl 9,00€

Jack Daniels Old NO.7

4 cl 9,50€



French Whisky Bellevoye Triple Malt

4 cl 11,00€

Irish coffee

12 cl 11,00€



Menu available every days for lunch and dinner

**Potato and herring salad**

*Warm potatoes, herring marinated in oil, parsley, mustard vinaigrette*

OR

**Leek tart**

*Puff pastry tartlet with creamy leek filling, served warm. Salad.*

OR

**Artisanal meat pie**

*French-sourced meats: guinea fowl, pork, poultry, morels and pistacchi. Salad.*

OR

**Mushrooms cassolette**

*Oyster mushrooms and brown mushrooms with creamy parsley sauce.*



**Beef sirloin (230g)**

*Homemade blue cheese gorgonzola sauce Fresh french fries*

OR

**Cod fillet**

*Sustainable Atlantic fishing, red sweet curry sauce with coconut milk  
zucchini and eggplant fricassee. Basmati rice.*



**Plate of cheeses**

*French cheeses with raw milk matured by a master cheesemaker*

OR

**Pear's clafoutis**

*Fluffy cake with almonds and pear from Provence, vanilla ice cream*

OR

**Homemade chocolate pie**

*Homemade shortcrust tart with dark chocolate and hazelnuts, whipped cream*