

apéritifs

Martini (blanc, rouge ou rosé)	4cl	6.00
Campari	4cl	6.00
Américano	8cl	8.50
Ricard	2cl	4.00
Gordon's London dry Gin	4cl	6.00
Porto (blanc ou rouge)	10cl	8.00
Monkey Shoulder	4cl	8.00

Apéritif Maison (Crémant & crème de griotte & trait de gin)	12cl	8.00
Crémant de Bourgogne Blancs de Blancs Collection Lameloise	12cl	7.00
Kir Crémant	12cl	7.50
Champagne Roederer Brut premier	12cl	12.00
Kir Royal Champagne	12cl	12.50
Kir	12cl	6.00
Jameson (Irish Whiskey)	4cl	8.00

San Pellegrino, Vittel, Evian	50cl	3.20	100cl	3.90
Chateldon		75cl	5.90	
Sodas		25cl & 33cl	3.80	
Jus de fruits Bissardon		25cl	5.50	
Bière les Plains Monts (blonde ou blanche)		33cl	4.00	

à la Carte

starters

Velouté of Jerusalem artichokes & shells cuttlefish ink & hazelnut	11.00
Traditional pâté en croûte made with chicken, foie gras & duck breast, veal sweetbreads, pork tenderloin, Port & Madere jelly, onion confit	13.00
Shredded duck & turnips smoked duck breast, sesame-reduced juice	11.00
Fricassee of snails butternut cake, leeks & corn salad	13.00
Selection of four local cheeses	6.00

desserts

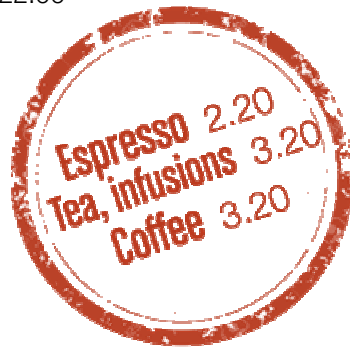
Creamy chestnuts crispy chestnuts & blackcurrant	8.00
Chocolate entremet 70% coffee and tonka beans	9.50
Poached pear caramel salted butter & almonds	8.00
Genoa bread biscuit, clementine panna cotta lime sorbet	9.50

mains courses

Salmon cooked on skin & white balsamic yellow cauliflower & spinach	22.00
Roasted sea bass steak, seaweed butter parsnips & red endives	24.00
Fillet of beef, reduction of red wine cardons, celery & oyster mushrooms	24.00
Braised pork belly, reduced juice salsify with orange & beets	22.00

digestifs desserts wines

Eau-de-vie (poire, mirabelle, framboise)	4cl	10.00
Cognac Hennessy fine de Cognac	4cl	10.00
Marc de Bourgogne Domaine de la Folie (20 à 30 ans d'âge)	4cl	13.00
Chartreuse Verte	4cl	10.00
Get 31	4cl	7.00
Baileys	4cl	7.00
Ratafia de Bourgogne	10cl	8.00
AOP - Pacherenc de Vic-Bilh Brumont 2010	10cl	8.00



Flavour of the day,

19.50

this is the dish of the day, a « gourmet » coffee

all lunches served Wednesday through Friday, except holidays

For the kids

(until 12 years old)

16.50

A main dish, a dessert, one drink

Menu 32.00 €

Velouté of Jerusalem artichokes & shells

cuttlefish ink & hazelnut

ou

Shredded duck & turnips

smoked duck breast, sesame-reduced juice

Salmon cooked on skin & white balsamic

yellow cauliflower & spinach

ou

Braised pork belly, reduced juice

salsify with orange & beets

Creamy chestnuts

crispy chestnuts & blackcurrant

ou

Poached pear

caramel salted butter & almonds

any changes in the menus require an extra charge

Menu 39.00 €

Fricassee of snails

butternut cake, leeks & corn salad

ou

Traditional pâté en croûte

made with chicken, foie gras & duck breast, veal sweetbreads, pork tenderloin, Port & Madere jelly, onion confit & balsamic dressing

Roasted sea bass steak, seaweed butter

parsnips & red endives

ou

Fillet of beef, reduction of red wine

cardons, celery & oyster mushrooms

Chocolate entremet 70%

coffee and tonka beans

ou

Genoa bread biscuit, clementine panna cotta

lime sorbet