

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

Mackerel on top raw and cooked beetroot, lemongrass	11.00
Traditional pâté en croûte made with chicken, foie gras & duck breast, veal sweetbreads, pork tenderloin, Port & Madere jelly, onion confit	13.00
Pressed beef & pears condiment celery & mustard tarragon	11.00
Fricassee of snails & chanterelles declination of cabbage flowers, reduced juice	13.00
Selection of three local cheeses	6.00

desserts

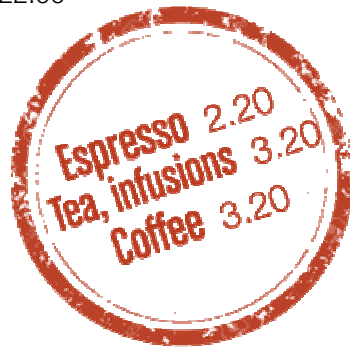
Rice with vanilla milk blackcurrant & gingerbread	8.00
Creamy chocolate 70% caramel salted butter & pralines hazelnuts	9.50
Candied Pineapple passion fruit & sour cherry	8.00
Almond financiers cakes apple confit & grapes	9.50

mains courses

Cod & Citrus Butter puree of artichokes & pak choi with turmeric	22.00
Sea water fish on skin, crustacean juice pumpkin & radish	24.00
Roast veal loin & chestnuts potato chips, grilled leek & carrot	24.00
Roasted quail fillets, candied thighs fried polenta, cébette & figue	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 - Mas Amiel, Vintage Reserve 2010	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 €

Mackerel on top

raw and cooked beetroot, lemongrass

ou

Pressed beef & pears

condiment celery & mustard tarragon

Cod & Citrus Butter

puree of artichokes & pak choi with turmeric

ou

Roasted quail fillets, candied thighs

fried polenta, cébette & figue as

Rice with vanilla milk

blackcurrant & gingerbread

ou

Candied Pineapple

passion fruit & sour cherry

any changes in the menus require an extra charge

Menu 39.00 €

Fricassee of snails & chanterelles

declination of cabbage flowers, reduced juice

ou

Traditional pâté en croûte

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

Sea water fish on skin, crustacean juice

pumpkin & radish

ou

Roast veal loin & chestnuts

potato chips, grilled leek & carrot

Creamy chocolate 70%

caramel salted butter & pralines hazelnuts

ou

Almond financiers cakes

apple confit & grapes