

## apéritifs

Martini (blanc, rouge ou rosé)	4cl	6.00
Campari	4cl	6.00
Américano	8cl	8.50
Ricard	2cl	4.00
Bombay Original 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

Crème brûlée de foie gras salad of chicken gizzard, vinaigrette in the juice	11.00
Traditional pâté en croûte with chicken, foie gras & duck breast, veal sweetbreads, pork tenderloin, Port & Madere jelly, condiments onions & prunes	13.00
Soft-boiled egg and stew green cabbage haddock beurre blanc, caramelized shallot	11.00
Snails in the butter of garlic jerusalem artichoke and hazelnut	13.00
Selection of four local cheeses	6.00

### desserts

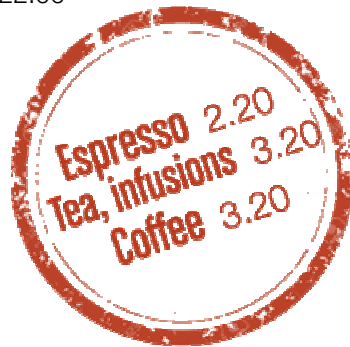
Pineapple poached in the citronella coffee cream and citronella ice cream	8.00
Pistachio financier hibiscus and cream cheese	8.00
Chocolate chips marmalade and peanut ice cream	9.50
Marinated clementines in the lychee nougatine and buckwheat ice cream	9.50

### mains courses

Semi-cooked trout stew leeks with lime and cream of potatoes	22.00
Supreme of pigeon red cabbage in the rasbery vinegar, butternut and reduce juice	24.00
Cod in crust of walnut caramelized salsify and juice of poultry	24.00
Saddle of rabbit thighs in brioche, pumpkin and chanterelles	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 - Muscat de Rivesaltes, Mas Delmas	10cl	8.00
AOP - Rivesaltes Grenat, Mas Delmas	10cl	8.00



## Flavour of the day,

19.50

this is the dish of the day, the dessert of the day and a 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 33.00 €

**Crème brûlée de foie gras**  
salad of chicken gizzard, vinaigrette in the juice  
**ou**  
**Soft-boiled egg and stew green cabbage**  
haddock beurre blanc, caramelized

**Semi-cooked trout**  
stew leeks with lime and cream of potatoes  
**ou**

**Saddle of rabbit**  
thighs in brioche, pumpkin and chanterelles

**Pineapple poached in the citronella**  
coffee cream and citronella ice cream  
**ou**

**Pistachio financier**  
hibiscus and cream cheese

any changes in the menus require an extra charge

### Menu 39.00 €

**Snails in the butter of garlic**  
jerusalem artichoke and hazelnut  
**ou**  
**Traditional pâté en croûte**  
made with chicken, foie gras & duck breast, veal sweetbreads, pork tenderloin, Port & Madere jelly, condiments onions & prunes

**Cod in crust of walnut**  
caramelized salsify and juice of poultry  
**ou**  
**Supreme of pigeon**  
red cabbage in the rasbery vinegar, butternut and reduce juice

**Chocolate chips**  
marmalade and peanut ice cream  
**ou**  
**Marinated clementines in the lychee**  
nougatine and buckwheat ice cream