

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 Royal 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

Cucumber gaspacho & coriander rillettes of sardines	11.00
Traditional pâté en croûte made with chicken, foie gras & duck breast, veal sweetbreads, pork tenderloin, Port & Madere jelly, onion confit	13.00
Multicolored tomatoes, reduced balsamic prosciutto, rocket & parmesan	11.00
Fricassee of snails & eggplant piquillos & pine nuts, parsley coulis	13.00
Selection of three local cheeses	6.00

desserts

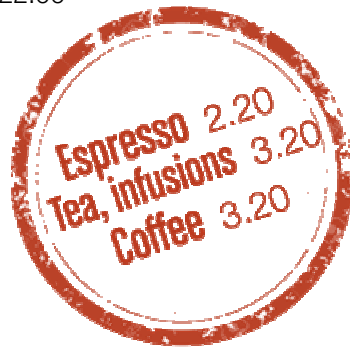
Poached apricots & tarragon white cheese ice cream	8.00
Creamy white Chocolate jelly strawberries, mint granité	9.50
Tiramisu raspberries & verbena	8.00
Almond cookie lemon cream & yellow peach	9.50

mains courses

Back of coley fish & spinach mash yellow & green zucchini	22.00
Roasted bass back on skin & vanilla declination of carrots colors	24.00
Roasted mignon lamb in a basil crust polenta with dried fruits, candied onions and gourmet peas	24.00
Supreme of guinea fowl & gremolata braised fennel & peas	22.00

digestifs desserts wines

Eau-de-vie (poire, mirabelle, framboise)	4cl	10.00
Cognac Hennessy Very Special	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 Beaumes de Venise Domaine Durban 2012	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 €

Cucumber gaspacho & coriander

rillettes of sardines

ou

Multicolored tomatoes, reduced balsamic

prosciutto, rocket & parmesan

Back of coley fish & spinach

mash yellow & green zucchini

ou

Supreme of guinea fowl & gremolata

braised fennel & peas

Tiramisu raspberries & verbena

ou

Poached apricots & tarragon

white cheese ice cream

any changes in the menus require an extra charge

Menu 39.00 €

Fricassee of snails & eggplant

piquillos & pine nuts, parsley coulis

ou

Traditional pâté en croûte

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

Roasted bass back on skin & vanilla

declination of carrots colors

ou

Roasted mignon lamb in a basil crust

polenta with dried fruits, candied onions and gourmet peas

Creamy white Chocolate

jelly strawberries, mint granité

ou

Almond cookie

lemon cream & yellow peach