

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
Wild Turkey 101	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		

à la Carte

starters

Comté cheese shortbread white cheese, coriander, fennel & shrimp	11.00
Traditional pâté en croûte made with chicken, foie gras & duck breast, veal sweetbreads, pork tenderloin, Port & Madere jelly, onion confit	13.00
Creamy mushrooms & almonds smoked duck & piquillos	11.00
Fricassee of snails, broccoli radish & hazelnut condiment	13.00
Selection of three local cheeses	6.00

desserts

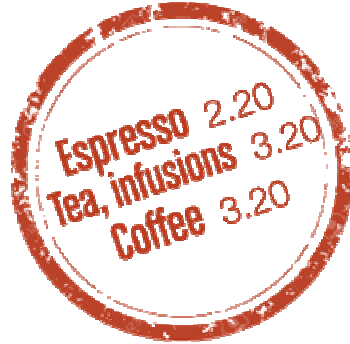
Blackcurrant Financier, crunchy sesame bulgarian ice cream currants	8.00
Rhubarb roasted & vanilla, strawberries mint red fruit sorbet	9.50
Creamy vanilla, pink raspberries pistachio crumble	8.00
Chocolate biscuit, ganache extra bitter sorbet mango	9.50

mains courses

Back of hake cooked on skin, tarragon & lemon sweet potato & zucchini	22.00
Fillet of sea bream cooked on skin & red beets risotto peas & pak choi	24.00
Quasi of roast veal & verbena mashed potatoes & cashew nuts, carrots fane	24.00
Braised pork breast, reduced juice panisse & spinach	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 - Mas Amiel, Vintage Reserve 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 €

Comté cheese shortbread white cheese, coriander, fennel & shrimp
ou
Creamy mushrooms & almonds smoked duck & piquillos
Back of hake cooked on skin, tarragon & lemon sweet potato & zucchini
ou
Braised pork breast, reduced juice panisse & spinach
Blackcurrant Financier, crunchy sesame bulgarian ice cream currants
ou
Creamy vanilla, pink raspberries pistachio crumble

any changes in the menus require an extra charge

Menu 39.00 €

Fricassee of snails, broccoli radish & hazelnut condiment
ou
Traditional pâté en croûte made with chicken, foie gras & duck breast, veal sweetbreads, pork tenderloin, Port & Madere jelly, onion confit & balsamic dressing
Fillet of sea bream cooked on skin & red beets risotto peas & pak choi
ou
Quasi of roast veal & verbena mashed potatoes & cashew nuts, carrots fane
Rhubarb roasted & vanilla, strawberries mint red fruit sorbet
ou
Chocolate biscuit, ganache extra bitter sorbet mango