

a p é r i t i f s

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

Salmon Gravlax radish, green apples, cucumber gazpacho with dill	11.00
Traditional pâté en croûte with chicken, foie gras & duck breast, veal sweetbreads, pork tenderloin, Port & Madere jelly, condiments onions & prunes	13.00
Beef in jelly crunchy sour vegetables & mesclun	11.00
Snails & poached egg "meurette" spinach, mushrooms, bacon	13.00
Selection of four local cheeses	6.00

desserts

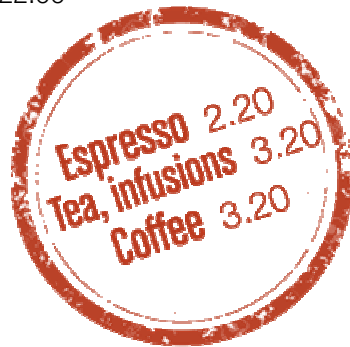
Lemon tart revisited basil sorbet	8.00
Rhubarb compote strawberries marinated with verbena, shortbread almond	9.50
Millefeuille cherries & pistachio vanilla whipped cream	8.00
Chocolate & mint dome, crumble raspberry sorbet	9.50

mains courses

Hake fillet a la plancha melting potatoes, poultry jus vinegary with tarragon	22.00
Roasted veal with marjoram mashed potatoes, hazelnut chips, green beans & carrots	24.00
Fillet of sea bream risotto with peas, shells broth with lemongrass	24.00
Roasted duck breast blackcurrant & ginger, turnip and creamy polenta	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 - Montlouis sur Loire 2015, la Taille aux loups	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 €

Salmon Gravlax

radish, green apples, cucumber gazpacho with dill

ou

Beef in jelly

crunchy sour vegetables & mesclun

Hake fillet a la plancha

melting potatoes, poultry jus vinegary with tarragon

ou

Roasted duck breast

blackcurrant & ginger, turnip and creamy polenta

Lemon tart revisited

basil sorbet

ou

Rhubarb compote

strawberries marinated with verbena, shortbread almond

any changes in the menus require an extra charge

Menu 39.00 €

Snails & poached egg "meurette"

spinach, mushrooms, bacon

ou

Traditional pâté en croûte

made with chicken, foie gras & duck breast, veal sweetbreads, pork tenderloin, Port & Madere jelly, condiments onions & prunes

Roasted veal with marjoram

mashed potatoes, hazelnut chips, green beans & carrots

ou

Fillet of sea bream

risotto with peas, shells broth with lemongrass

Millefeuille cherries & pistachio

vanilla whipped cream

ou

Chocolate & mint dome, crumble

raspberry sorbet