

## apéritifs

<b>Martini</b> (blanc, rouge ou rosé)	4cl	6.00
<b>Campari</b>	4cl	6.00
<b>Américano</b>	8cl	8.50
<b>Ricard</b>	2cl	4.00
<b>Bombay Original Gin</b>	4cl	6.00
<b>Porto</b> (blanc ou rouge)	10cl	8.00
<b>Monkey Shoulder</b>	4cl	8.00

<b>Apéritif Maison</b> (Crémant & crème de griotte & trait de gin)	12cl	8.00
<b>Crémant de Bourgogne Blancs de Blancs</b> Collection Lameloise	12cl	7.00
<b>Kir Crémant</b>	12cl	7.50
<b>Champagne Roederer Brut premier</b>	12cl	12.00
<b>Kir Royal Champagne</b>	12cl	12.50
<b>Kir</b>	12cl	6.00
<b>Jameson (Irish Whiskey)</b>	4cl	8.00

<b>San Pellegrino, Vittel, Evian</b>	50cl	3.20	100cl	3.90
<b>Chateldon</b>	75cl	5.90		
<b>Sodas</b>	25cl & 33cl	3.80		
<b>Jus de fruits Bissardon</b>	25cl	5.50		
<b>Bière les Plains Monts</b> (blonde ou blanche)	33cl	4.00		

## à la Carte

### starters

<b>Gambas a la plancha</b> risotto of spelt, butternut and coconut milk	11.00
<b>Traditional pâté en croûte</b> with chicken, foie gras & duck breast, veal sweetbreads, pork tenderloin, Port & Madere jelly, condiments onions & prunes	13.00
<b>Marinated duck</b> waffle potatoes, herbed cream and mushrooms	11.00
<b>Snails &amp; haricot beans</b> Morteau sausage and persillade	13.00
<b>Selection of four local cheeses</b>	6.00

### desserts

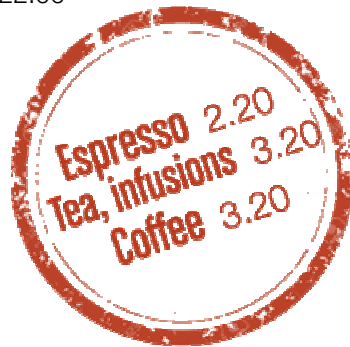
<b>Fondant Granny Smith Apple</b> Shortbread caramel and rosemary sorbet	8.00
<b>Savarin cake with Amaretto</b> marrows and chestnuts	8.00
<b>Figs marinated in the red wine</b> gingerbread and fresh milk ice cream	9.50
<b>Frozen finger of corn and chocolate</b> roasted peanuts and salted caramel	9.50

### mains courses

<b>Mackerel</b> candied beet and slightly acid mango	22.00
<b>Rib eye steak</b> sweet potato and carrots in brown butter, cranberry condiment	24.00
<b>Roasted see bass filet</b> caramelized cauliflowers, parsnip and juice of fishbones with soya	24.00
<b>Sundried pork cheek</b> celery and pears, thyme juice	22.00

### digestifs desserts wines

<b>Eau-de-vie</b> (poire, mirabelle, framboise)	4cl	10.00
<b>Cognac Hennessy fine de Cognac</b>	4cl	10.00
<b>Marc de Bourgogne</b> Domaine de la Folie (20 à 30 ans d'âge)	4cl	13.00
<b>Chartreuse Verte</b>	4cl	10.00
<b>Get 31</b>	4cl	7.00
<b>Baileys</b>	4cl	7.00
<b>Ratafia de Bourgogne</b>	10cl	8.00
<b>AOP - Montlouis sur Loire 2015, la Taille aux loups</b>	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 €

#### Gambas a la plancha

risotto of spelt, butternut and coconut milk

ou

#### Marinated duck

waffle potatoes, herbed cream and mushrooms

#### Mackerel

candied beet and slightly acid mango

ou

#### Sundried pork cheek

celery and pears, thyme juice

#### Fondant Granny Smith Apple

Shortbread caramel and rosemary sorbet

ou

#### Savarin cake with Amaretto

marrows and chestnuts

any changes in the menus require an extra charge

### Menu 39.00 €

#### Snails & haricot beans

Morteau sausage and persillade

ou

#### Traditional pâté en croûte

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

#### Roasted see bass filet

caramelized cauliflowers, parsnip and juice of fishbones with soya

ou

#### Rib eye steak

sweet potato and carrots in brown butter, cranberry condiment

#### Figs marinated in the red wine

gingerbread and fresh milk ice cream

ou

#### Frozen finger of corn and chocolate

roasted peanuts and salted caramel