



Menu Sympa

35€

Starters

En croûte country style pâté, sweet and sour vegetables

Roasted burbot and leek velouté, cress, raifort cheese cream and vitelotte potatoe chips

Main courses

Veal's head, gribiche sauce and fine vegetables

Grilled cod-fish loin, fine herbs mustard sauce, Puy lentils

Desserts (or cheese)

Fine apple pie, cinnamon and salted butter caramel ice cream

Black Forest *façon Vieille Auberge*



Menu Détente

48€

Starters

Pressed Foie Gras and duck confit, date compote and et sweet wine jelly

Grilled king prawns Thai style salad

Main courses

Farm poultry and truffles Suprême, truffle celery cream sauce, endive snacks (**Marauli Farm**)

(with supplement : fresh grated truffles - depending on the market price 5g : +/- 15 €)

Pot-au-feu from the sea, (depending on arrival), with Sichuan pepper, rouille and its vegetables

Selection of cheese

Desserts

Yuzu Savarin, exotic fruit salad and sorbet

Moelleux chocolat *lava heart*, custard and its mocha ice cream
(Michel Cluizel chocolate: Arcango noir 85%, Kayambe noir 72%)



Menu Grands Classiques

This menu is only available to the table as a whole

65€

Starters

The chief's foie gras surprise

Fish

Scallops and Bordeaux style ceps

Meat

Roasted pigeon in sweet spices, Jerusalem artichoke muslin and caramelized endives

Cheese

Plate of fine selected cheese or cheese based dish of the day

Dessert

Caramel Craqueline, vanilla almond milk



A La Carte

Starters

En croûte country style paté, sweet and sour vegetables	18€
Roasted burbot and leek velouté, cress, raifort cheese cream and vitelotte potatoe chips	20€
Pressed Foie Gras and duck confit, date compote and et sweet wine jelly	25€
Grilled king prawns Thai style salad	26€
The Chief's foie gras surprise	26€
<i>Brittany oysters n°3 (unit price) Ostréa Thomas Catonnet</i>	2.50€

Main Courses

Veal's head, gribiche sauce and fine vegetables	22€
Grilled cod-fish loin, fine herbs mustard sauce, Puy lentils	22€
Farm poultry and truffles Suprême, truffle celery cream sauce, endive snacks (Marauli Farm)	26€
(with supplement : fresh grated truffles - depending on the market price 5g : +/- 15 €)	
Pot-au-feu from the sea, (depending on arrival), Sichuan pepper, rouille and its vegetables	28€
Scallops and Bordeaux style ceps	40€
Roasted pigeon in sweet spices, Jerusalem artichoke and caramelized endives	40€



Desserts

Fine apple pie, cinnamon and salted butter caramel ice cream	10€
Black Forest <i>façon Vieille Auberge</i>	12€
Yuzu Savarin, exotic fruit salad and sorbet	12€
Moelleux chocolat <i>lava heart</i> , custard and its mocha ice cream (Michel Cluizel chocolate: Arcango noir 85%, Kayambe noir 72%)	12€
Caramel Craqueline, vanilla almond milk	12€
A plate of fresh selected cheese (a choice of 3 pieces)	10€

Child's menu (under 10 years olds)

12€

Main course

Meat or fish garnished with vegetables

Dessert

Please select from the suggestion of the day