

## STARTER

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**Wild boar pâté from the chef** with nuts and blueberries  
Toasted bread with grapes in vinegar

### Grilled courgette

Marinated squid with herbs and vegetables

### Toast of fine slices of dry smoked beef,

Sweet onion from Cévennes and lamb's lettuce

**Raw and cooked beetroot salad**, creamy cheese with walnut,

Fine slice of dry local cheese Tomme Céronnée

### Duck foie gras

, quince and spices chutney

slice of toasted dried fruit's bread (extra charge 7€)

## MAIN COURSE

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### Cooking on the grill :

**Swordfish glazed with soja sauce**, fresh herbs and cereal seeds

**Breast of duckling from les Dombes**, pear mustard seeds sauce

**Pluma of iberian pork**, preserved red pepper mustard sauce

**Lamb on a skewer**, fresh cream cheese flavoured  
with mint and fresh herbs

**Thick veal liver from FRANCE**, Shallots confit in salted butter

### Simmered cooking :

**Wild boar stew in red wine**,  
preserved blueberries

### For the aperitif :

Parma Ham 8,50€  
Bread Focaccia with truffle oil 6,50€

## EXCEPTIONAL BEEF

**Main course + Garnish +  
Dessert**

Tarragon mustard sauce

**NOIX D'ENTRECÔTE** ≈300gr

ARGENTINE

= **38€/pers**

BLACK ANGUS IRLANDE

= **42€/pers**

**MATURED ENTRECÔTE** ≈300gr

From the market

= **45€/pers**

**CÔTE DE BŒUF FOR 2 PERS**

= **58€/pers**

Extra starter: 7€

Extra Duck Foie Gras: 14€

Starter instead of dessert: 3€

## GARNISH

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Mashed potato with butter

Braised red cabbage with apple and fig

Butternut purée with hazelnuts

Sauteed mushrooms with parsley and garlic

Truffle mashed potato (extra charge 5€)

**Additional garnish 3€**

## CHEESE OR DESSERT

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Local cheese Tomme Palouze

St Marcellin de la Mère Richard

Fully-matured cheese for 2 pers

Coulommiers cheese stuffed with truffle  
(extra charge 5€)

Selection of pastry from Séracgourmet

## STARTER

+ **MAIN COURSE**

+ **GARNISH**

+ **DESSERT**

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= **29 €**

**STARTER / MAIN COURSE ou MAIN COURSE / DESSERT 27€**

**CHILD MENU** (up to 10 years old) / **Main course / Dessert 18€**

**Lunch menu** : today's special + dessert 19€ (Tuesday to Friday)

*A list of allergenic products is available.*