

## STARTER

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**Pork pâté from the chef** with hazelnuts from Piémont  
Toasted bread, fruit pickles and fig condiment.

**Autumn salad with pear**, blue cheese, chicory  
Creamy fresh cheese with walnut and cider dressing.

**Egg cooked to 62°C** with sauteed mushrooms,  
Crisp bacon and vinaigrette sauce with meat juice.

**Minced salmon gravelack's** with chopped beetroot  
Seasoned with lemon oil and creamed horseradish.

**Duck foie gras**, dried fruit chutney  
Slice of toasted dried fruit's bread (Extra charge 10€).

## MAIN COURSE

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### Grilled over charcoal

#### **Catch of the day**

Black olive, ginger, lemon and olive oil sauce.

**Filet of chicken**, cold cepe mustard seeds sauce.

**Thick veal liver**, shallots confit in salted butter.

### Preserved and caramelized in a wood oven

#### **Rolled preserved lamb**,

Minced tomato and lemon preserve, sunflower seeds.

**Preserved spare ribs with mild spices**,  
Cream cheese with sweet corn and coriander.

### Simmered cooking

**Tripe flavoured with parsley and garlic**,  
Fine slice of Parmesan cheese.

## For Apero

Parma Ham : 8,50€

Dry and smoked sirloin of beef : 8.50€

Bread Foccacia with truffle oil : 6,50€

## GRILLED OVER CHARCOAL

### Main Course + Garnish + Dessert

#### **VEAL SWEETBREADS (UE)**

Shallots confit in salted butter,  
Cold cepe mustard seed sauce.

= 45€/pers.

#### **EXCEPTIONAL BEEF**

Tasmanian pepper mustard sauce

#### **NOIX D'ENTRECÔTE ≈300gr**

ARGENTINE

= 42€/pers.

#### **MATURED ENTRECÔTE ≈300gr**

From the market

= 45€/pers.

#### **CÔTE DE BŒUF FOR 2 PERS.**

De bouche à oreille nous vous conterons les  
races et le poids

= 58€/pers.

Extra starter : 10€

Extra Duck Foie Gras : 18€

Starter instead of dessert : 3€

## GARNISH

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Mashed potato with butter

Sauteed mushrooms with parsley and garlic

Buttered curly kale with smoked bacon

Glazed carrots and turnips with honey

Truffle mashed potato (Extra charge 6€)

Additional garnish : 4€

Additional truffle mashed potato :

Small pot ≈200gr (1/2 pers.) : 10€

Large pot ≈440gr (3/4 pers.) : 22€

## 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 Seracgourmet.

Scoop of ice cream.

## STARTER

+ MAIN COURSE

+ GARNISH

+ DESSERT

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= 32 €

STARTER / MAIN COURSE or MAIN COURSE / DESSERT 29€

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

Lunch menu : today's special + dessert 22€  
(Tuesday to Friday)