

For Apéro

Local cured ham Or Smoke-cured fillet of pork loin 8.50€

Dry and smoked sirloin of beef 8.50€

Bread Focaccia with truffle oil 6,50€

STARTER

ΩΩΩ

Pork pâté from the chef with cepe mushroom

Toasted bread and rhubarb chutney

Asparagus with vinaigrette sauce flavoured with citrus fruit

Diced grapefruit and vegetables

Spring salad with curled endive and radishes

Fresh cheese Sérac with wild garlic

Smoke-cured fillet of pork loin from Maison Baud

Smoked trout and cold potatoes salad with a coriander oil dressing and fresh cream cheese with herbs

Duck foie gras, dried fruit chutney

MAIN COURSE

ΩΩΩ

Grilled over charcoal

Catch of the day with garlic and olive oil mayonnaise, crumbled of almond and preserved lemon crust

Chicken on a skewer, Tandoori cold mustard sauce

Pork fillet with sweet red peppers pickled

Thick veal liver, shallots confit in salted butter

Preserved and caramelized in a wood oven

Rolled preserved lamb,

artichoke and preserved lemon cold mustard sauce

GRILLED OVER CHARCOAL

Main Course + Garnish + Dessert

VEAL SWEETBREADS (UE)

Shallots confit in salted butter,

Tarragon cold mustard sauce

= 45€/pers.

SKIRT STEAK OR HANGER STEAK

From the market

Herbs pickled

= 35€/pers.

EXCEPTIONAL BEEF

Tarragon cold mustard sauce

NOIX D'ENTRECÔTE ≈300gr

From ARGENTINE

= 45€/pers.

MATURED ENTRECÔTE ≈300gr

From the market

= 48€/pers.

CÔTE DE BŒUF FOR 2 PERS.

= 62€/pers.

Extra starter: 10€

Extra Duck Foie Gras: 20€

Starter instead of dessert: 3€

STARTER + MAIN COURSE & GARNISH or

MAIN COURSE & GARNISH + DESSERT 32€

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

Lunch menu : today's special + dessert 22€

(Tuesday to Friday) A list of allergenic products is available.



GARNISH

ΩΩΩ

Mashed potato with butter

Sauteed new potatoes with rosemary

Glazed fennel with soja

Glazed turnips with honey and citrus fruit

Spring salad with curled endive

Truffle mashed potato (extra charge 6€)

Additional garnish : 5€

Additional truffle mashed potato :

Small pot ≈200gr (1/2 pers.) : 10€

Large pot ≈440gr (3/4 pers.) : 22€

CHEESE OR DESSERT

ΩΩΩ

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**

= 35 €