



Pour l'Apéro :

Smoke-cured fillet of pork loin from Maison Baud : 8,50€

Dry and smoked sirloin of beef : 12€

Bread Focaccia with truffle oil : 6,50€

STARTER

Pork pâté from the chef flavoured with with cepe mushroom, seasonal fruity condiment and cherry pickles

Tomato salad and roasted apricot with rosemary
Fresh and dry goat cheese and almond Marsala vinaigrette sauce

Grilled eggplant caviar and roasted fig, rocket salad,
smoke-cured fillet of pork loin and Parmasan crisps with walnut

Coral and green lentil salad with chopped hard boiled egg and
parsley vinaigrette sauce, smoked haddock

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

MAIN COURSE GRILLED OVER CHARCOAL

Whole seabass with Tartare sauce with basil

Chicken skewer fresh cream cheese with herbs and papaya sauce

Rump of veal, sage cold mustard sauce

Fillet of duckling, roasted pineapple cold mustard sauce

Thick veal liver, shallots confit in salted butter

Preserved chuck of beef, red wine cold mustard sauce

EXCEPTIONAL MEAT GRILLED OVER CHARCOAL Main Course + Garnish + Dessert

LAMB CHOPS

Black garlic, thyme and lemon preserve
cold mustard sauce

= 35€/pers.

IBERIAN PORK PLUMA

Home made ketchup with cinnamon
and sweet red peppers

= 45€/pers.

NOIX D'ENTRECÔTE ≈ 300 gr

From Argentine or Uruguay
Tarragon cold mustard sauce

= 45€

MATURED ENTRECÔTE ≈ 300 gr

From the market
Tarragon cold mustard sauce

= 48€

CÔTE DE BŒUF FOR 2 PERS.

From the market
Tarragon cold mustard sauce

= 62€/pers

Either 124€ for 2 pers.

Extra starter : 10€.

Extra Duck Foie Gras : 20€.

Starter instead of dessert : 3€.

GARNISH

ΩΩ

Mashed potato with butter

Sauted new potatoes with rosemary

Grilled courgette with black olives

Eggplant preserve with tomato

Rocket salad, Parmesan and walnut crisps

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

ΩΩ

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

= 36€

STARTER + MAIN COURSE or MAIN COURSE / DESSERT : 34€.
CHILD MENU (up to 10 years old) / Main Course / Dessert : 18€.

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