



For the 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,
Fig condiment and grapes pickles

Slow cooked egg in a grilled country bread in a red wine sauce
With smoked bacon and mushrooms

Velvety broccoli and mint soup, toast of blue cheese with walnut

Half-cooked tuna Tataki with a Waldorf salad,
Apple, celery, grapes and walnut in mayonnaise sauce

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

MAIN COURSE

Grilled over charcoal

Fillet of fish from the market, pear Achard vanilla-flavoured

Fillet of free-range guinea fowl, grated carrot and
green peppercorns in a Greek style yogurt sauce

Rump of veal, artichoke cold mustard sauce

Thick veal liver, shallots confit in salted butter
Preserved and caramelized in a wood oven :

Spare ribs marinated with herbs chimichurri,
sweet red peppers condiment

Simmered cooking :

Wild boar stew in a red wine sauce

A list of Allergens is at your disposal.

EXCEPTIONAL MEAT GRILLED OVER CHARCOAL Main Course + Garnish + Dessert

LAMB CHOPS

Black garlic, thyme and lemon preserve
cold mustard sauce

= 35€/pers.

VEAL SWEETBREADS

Shallots confit in salted butter and
tarragon cold mustard sauce

= 45€/pers.

NOIX D'ENTRECÔTE ≈ 300 gr

From Argentine

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€.

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€.
(From Tuesday to Friday)

GARNISH

ΩΩΩ

Mashed potato with butter

Creamy corn polenta with cepe mushroom

Grilled courgette
with coarsely chopped tomato preserve

Braised beetroot curry

Romaine lettuce salad

Chanterelle mushrooms sauteed with parsley
and garlic (extra charge 6€)

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

= 36€