



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,
Red onion preserve with coriander seeds, date pickles.

Grated mixed vegetables with sesame dressing and grapefruit,
Prawns cocktail sauce.

Farm pork from Bigorre AOP with lamb's lettuce, cooked apple,
Chestnuts and Crumble with hazelnuts, cider vinegar dressing.

Roasted butternut with spices and honey,
Local goat cheese from Au Coeur de Montjoie fresh and dry.

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

MAIN COURSE

Grilled over charcoal

Fillet of cod with cereal, gourds purée flavoured with citrus fruit

Fillet of free-range guinea fowl,
Black garlic, thyme and lemon preserve cold mustard sauce.

Rump of veal, sweet red pepper condiment with
spicy chorizo sausage.

Thick veal liver, shallots confit in salted butter.

Preserved and caramelized in a wood oven :
Preserved rolled lamb, prunes cold mustard sauce.

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

FARM PORK FROM BIGORRE AOP

Grilled chop,
Tomato condiment Charcutière style

= 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 with chestnut

Red cabbage with apple and grapes

Braised beetroot curry

Sauteed carrot and artichokes

with fresh herbs

Lamb's lettuce, cider vinegar dressing

Crumble with hazelnuts and Comté cheese

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€