



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

Venison pâté from the chef flavoured with chestnut,
Red onion preserve with coriander seeds, date pickles

Potato salad with octopus flavoured with parsley and garlic

Leek in vinaigrette sauce with shallot and whole-grain mustard,
Crumble with hazelnuts and slices of pork ham from Bigorre AOP

Local creamy goat cheese from Au Coeur de Montjoie
Beetroot salad flavoured with sweet red pepper condiment

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 cereals,

Tartare sauce flavoured with lemon preserve

Fillet of free-range capon, blueberry cold mustard sauce

Rump of veal, whole-grain mustard cold sauce flavoured with
Roasted pineapple and Madras curry

Thick veal liver, shallots confit in salted butter

Preserved and caramelized in a wood oven

Preserved rolled lamb,

Black garlic, thyme and lemon preserve cold mustard sauce

Simmered cooking

Pork cheek stew flavoured with cepe mushroom

A list of Allergens is at your disposal.

EXCEPTIONAL MEAT

GRILLED OVER CHARCOAL

Main Course + Garnish + Dessert

FARM PORK FROM BIGORRE AOP

Grilled chop,

Prune cold whole-grain 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 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

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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 Séracgourmet

STARTER

+ MAIN COURSE

+ GARNISH

+ DESSERT

= 36€