



Starters

Dry sausage, radishes, unsalted butter	7€
Organic egg, mayonnaise	7€
Green lentils from Le Puy, mustard vinaigrette, soft-boiled egg*	8€
Green bean and mushroom salad	9€
Frisée salad with smoked bacon lardons, poached egg and croutons	10€
Leeks with vinaigrette, mimosa egg*	13€
Bone marrow with Guérande sea salt, grilled country bread	14€
Large Burgundy snails (6 pieces)	15,5€
Salmon tartare with avocado*	16€
Fried calamari, tartar sauce	16€
Vintage sardines, grilled country bread	16€

Set Menu *
Starter – Main Course
or
Main Course – Dessert

29€

Set menu *
Starter
Main Course
Dessert

39€



Main Courses

Charolais beef tartare, hand-cut, French fries*	20€
Knife-cut sausage, mashed potatoes*	22€
Pan-seared hake fillet, sauce vierge*	26€
Roasted salmon, green lentils	27€
Seared scallops, creamy green pea risotto	28€
Roasted chicken supreme with thyme and lemon, baby potatoes	29€
Braised beef chuck with olives	29€
Cod with aioli	29€
Pepper-crusted beef fillet	39€

Desserts

Freshly churned vanilla ice cream	9€
Freshly churned lemon sorbet	10€
Crème caramel*	11€
Crème brûlée	11€
Floating island	12€
Chocolate profiterole	12€
Pear crumble, caramel ice cream*	13€
Chocolate fondant, custard*	13€