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# OUR FORMULAS

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## FORMULA OF THE DAY: 21 €

Starter of the day + Main course of the day

OR

Main course of the day + Dessert of the day

*Served only at noon from Monday to Friday*

## 2 COURSES MENU: 31 €

Starter + Main course

or

Main course + Dessert

## 3 COURSES MENU : 37 €

Starter + Main course + Dessert

Coffee

## CHILDREN'S MENU: 11 € (until 12 years old)

Toasted sandwich or ham

Mashed potatoes or Fresh pastas

2 Scoops of ice cream

Drink



La mention fait maison s'applique à certains plats de notre carte.

Certains de nos plats sont susceptibles de contenir des produits allergènes, liste disponible sur demande.

Nos tarifs sont TTC service compris.

*Glaces et Sorbets : Carte d'Or*

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# OUR MENU

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## Starters : 16 € ☺

Starter of the day

Foie gras opera, onions compote (2€ extra)

Mackerel fillet, leek vinaigrette, curry mayonnaise

Beets and cheese mille-feuille, sweet and sour sauce

Avocado Bavarian cream, and shrimps

Asparagus, mousseline sauce, and dry ham

Gravlax

## Main course : 22 € ☺

Main course of the day

Cesar salad (sucrine salad ; hard boiled egg ; chicken ; parmesan cheese ; croûtons ; dressing ; chive sauce)

Poke Bowl (red cabbages ; avocado ; carrots, cucumber, half cooked tuna, dressing)

Perigord salad (salad ; hard boiled egg ; dry ham ; diced foie gras ; preserved duck gizzard )

Butcher's piece (depending on the arrivals), homemade mashed potatoes

Pork filet mignon, Roquefort cheese sauce, fresh pastas

Saithe fillet, curry cream, sunshine vegetables tatin

Calf kidneys, mustard sauce, homemade mashed potatoes

Calf sweetbread, morels cream, homemade mashed potatoes (6 € extra)

**Plate with 3 cheeses of the region, and its green salad 11 €**

## Desserts: 11 € (To order at the start of the meal) ☺

Dessert of the day

Fresh fruit salad

Chocolate soft cake, custard, vanilla ice cream (+/- 15 min)

Crème brûlée, and its homemade almond biscuit

The exotic coconut rock, and its mango coulis

Lemon pie, revisited by our pastry cook

American cup (vanilla and chocolate, ice cream ; brownies ; salted butter caramel ; whipped cream )

Homemade floating island, with its salted butter caramel coulis

Gourmet coffee (mini soft cake ; coconut rock ; brownies ; mini lemon tartlet)



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