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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)

Ham and chesse escalope, or white 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*

# OUR MENU

## Starters : 14 € ☺

Starter of the day

Foie gras terrine, apple compote and gingerbread (2€ extra)

Cocotte eggs with mushrooms and Roquefort, toasted bread (allow 15 minutes for cooking)

Gratinated onion soup, and its toast points

Dome of salmon, beets and herb chantilly

Genuine bouchée à la Reine (2€ extra)

Warm goat cheese and its poached egg, pepper drops

## Main course : 22 € ☺

Main course of the day

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

Poke Bowl, with meat OR fish (granny Smith apples; red cabbage; snow peas ; beet ; leeks; salmon or beef tataki; vinaigrette)

Périgourdine salad (sucrine salad; hard-boiled egg; raw ham chiffonade; diced foie gras; duck gizzards confit)

Butcher's cut (according to availability), Boursin sauce, potatoes with Maroilles cheese

Pork cheek à la Bourguignonne, fresh tagliatelle

Duck shepherd's pie, red wine sauce and green salad

Cod fillet beurre blanc style, leek fondue

Marinated rumsteak, pepper sauce, homemade mashed potatoes

Herbs risotto and scallops, herbs flavored oil (12€ 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

Soft chocolate cake, custard and vanilla ice cream (allow 10 min)

Crème brûlée with homemade almond tuile

Frozen nougat

Eclair Paris Brest style

Signature "croquant au chocolat" dessert

Real vanilla flan

Gourmet coffee (ice cream; mini soft cake; mini crème brûlée ; mini madeleine ; meringue)

*Glaces et Sorbets : Carte d'Or*



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or

Main course of the day + Dessert of the day

## **Monday** ☺

Starter : Mimosa egg

Main course : Duck leg confit, new potatoes

Dessert : Chocolate profiteroles, vanilla ice cream

## **Tuesday** ☺

Starter : Dijon-style brioche sausage

Main course : Blanquette de veau, pilaf rice

Dessert : Apple tart, salted butter caramel ice cream, salted butter caramel coulis

## **Wednesday** ☺

Starter : Puy lentils, gravlax and onion pickles

Main course : Sirloin steak, pepper sauce, homemade mashed potatoes

Dessert : Black Forest

## **Thursday** ☺

Starter : Country-style bruschetta

Main course : Beef tongue in spicy sauce, homemade mashed potatoes

Dessert : Rice pudding

## **Friday** ☺

Starter : Fish casserole dish, and chorizo

Main course : Saithe back with steamed potatoes

Dessert : French toast, and caramelized pineapple wedge

\* Subject to changes, depending on our arrivals



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*Glaces et Sorbets : Carte d'Or*