

A La Carte menu

Starters

Lobster ravioles whit shelfish froth
25€

Complicity of foie gras and scallops with citrus
26€

Snail chorale and crunchy egg, truffle juice
23€

Fish

“Coq Hardi” Pikeperch quenelles and crayfish
26€

Roasted scallops in hazelnut crust
29€

Suggestion fish of the day according to arrival

Vegetarian menu on request

All our dishes are home made with fresh products,
some products may be missing, please excuse us.
The bread is baked everyday on our premise
gluten-free bread on request

A dish served for 2 extra 5 €

Meat

Crispy veal sweetbread with lemon confit

34€

Roasted pigeon glazed with honey Chartreuse foie gras

31€

Fillet of beef whit shallot confit with Sancerre

31€

Suggestion of the day

Selection of Cheese

9,50€

Desserts

11,50€

Coffee and grand cru chocolate contrast

Bourbon vanilla millefeuille

The punished apple

Dessert of the day 9,50€

Do not hesitate to let us know all sensitivities towards certain products

Children's menu up to 10 years

Starter dish or dessert dish Net price ttc 13.50 €

Starter, main course and dessert Price net ttc 19.50 €