



### **Charcuterie**

60 g à 7,00 € / 180 g 18,00 €

Bayonne / Spianata Calabra Piccante / Galet

*served with cornichons, pickled onions, olives,  
arugula and bread*

### **Le Fromage**

50 g à 6,00 € / 150 g 16,00 €

Comté / Brie de Meaux / Gorgonzola

*served with tomato&vanilla jam and bread*

### **Huître**

price of the day

*oysters of the day with onion vinaigrette and lemon*

### **Tartare**

100 g 10,50 € / 200 g 20,00 €

*beef tartare with horseradish, parmesan cheese,  
russian dressing and black pepper&vinegar chips*

### **Saumon fumé**

100 g à 14,00 €

*cold smoked salmon with capers, red onion and  
crème fraîche*

### **Salade**

6,00 €

*frisée salad with tarragon&mustard vinaigrette*

### **Escargot**

10,50 €

*akvavit flambé snails in pistachio butter on toast*

### **Pâté en croûte**

10,50 €

*pork pâté in puff pastry with pistachios, chestnuts,  
apple and green salad*

### **Boqueron**

9,80 €

*white anchovies with full moon olive oil and lemon*

### **Grenouille**

10,50 €

*pan fried frogs legs in garlic and parsley butter*

### **Artichaut**

9,80 €

*roasted artichoke hearts with crispy tops, pine nuts,  
lemon vinaigrette and pecorino cheese*

### **Panzanella**

9,80 €

*bread and tomato salad with green olives, basil,  
balsamic vinegar and burrata cheese*

### **Ris de Veau**

14,00 €

*crispy sweetbreads with seasons mushrooms and  
chestnut purée*



**Canard**

17,50 €

*confit duck leg with pumpkin risotto and  
orange&balsamic sauce*

**Sandre**

17,50 €

*pan fried pike-perch with pea purée, mint, dill and  
beurre blanc sauce*

**Porc**

17,50 €

*pan fried pork belly with potato purée, roasted leeks,  
caramelized apples and pork&apple jus*

**Tournedos**

28,00 €

*140 g beef tenderloin steak with triple cooked fries,  
madeira sauce and café de Paris butter*

**Mousse au Chocolat**

6,00 €

**Crème Caramel**

6,00 €

*caramel pudding*

**Clafoutis**

9,00 €

*warm cherry pie with vanilla ice cream*

**Sorbet**

6,00 €

*lemon sorbet with vodka*