

Menu

MOREL MUSHROOM

and celery velouté with "Xeres"

(7,9)

or

CHICKEN LIVER TERRINE

With green peppercorns

(3,7,12)



MARBLE OF FOIE GRAS

with Cognac served with homemade brioche

(Extra 16€)

(1,3,7,12)



SALMON

Escallops, cooked with Champagne and fresh tarragon

(1,3,4,7,12)

or

CHICKEN BREAST

in a red-wine sauce "Coq au Vin style"

(1,3,7,9)



CHEESE PLATE

Livarot, Saint Maure and Camembert

(Surcharge €10)

(7,8)



KING'S CAKE

with Frangipane

(1,3,7,8,12)

or

CHOCOLATE PARFAIT

Dacquoise biscuit

(1,3,7)

Home-made menu

Net price, service et TVA included

Origin of our meat – Chicken: France

Lunch / Dinner

€43 option: starter; main course; dessert

€33 option: starter; main course or main course; dessert

Our chef reserves the right to modify our menus based on availability
of seasonal ingredients and food supplies.