

Menu

SNAILS

Garlic cream, Chavignol goat cheese & bacon

(1,3,7,14)

or

“VOL AU VENT” OF SCALLOPS

“Soubise” with Champagne Brut Soutiran sauce

(1,2,3,7,12,14)



MARBLE OF FOIE GRAS

with Cognac served with homemade brioche

(Extra 16€)

(1,3,7,12)



PIKE-PERCH

Sautéed with morel mushrooms with port wine sauce

(1,3,4,7)

or

VEAL

Cooked in “Marengo style” with mixed vegetables

(1,3,7,12)



STUFFED BRIE

With dried fruits

(extra €10)

(7,8)



DESMOISELLES'S TATIN

From Lamotte Beuvron

(1,3,7)

or

BAVAROIS

Coffee, ladyfinger & vanilla custard

(1,3,7)

Home-made menu

Net price, service et TVA included

Origin of our meat – Veal; Goose liver: 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.