

Menu

MOREL MUSHROOM

and celery velouté with "Xeres"

(7,9)

or

POULTRY LIVER TERRINE

With green peppercorns

(3,7,12)



MARBLE OF FOIE GRAS

with Cognac served with homemade brioche

(Extra 18€)

(1,3,7,12)



SALMON

In scallops, 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)



STUFFED BRIE

With dried fruits

(Surcharge €10)

(7,8)



DESMOISELLES'S TATIN

From Lamotte Beuvron

(1,3)

or

PARFAIT

Chocolate ice cream, hazelnut dacquoise

(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.