

Menu

ASPIC

Scottish smoked salmon, with shrimp & crayfish, absinthe jelly

(1,2,4,12)

or

MUSHROOM TOAST

Franche – Comté style

(1,3,6,7,9,10)

or

DUCK FOIE GRAS

Port-infused duck foie gras terrine, served with homemade brioche

(1,3,7,12)

or

SALMON

Salmon escalope, with Madagascar vanilla cream

(1,3,4,7)

or

DUCK BREAST

With morello cherries and Port wine

(1,3,6,7,9,10,12)

or

BRIE STUFFED

With walnuts

(7,8,12)

or

TATIN'S DEMOISELLES

From Lamotte – Beuvron

(1,3,7)

or

PRESIDENT'S ENTREMET

With candied cherries and Grand Marnier

(1,3,7,12)

Home-made menu

Net price, service et TVA included

Origin of our meat – Duck, Foie Gras: France

Lunch / Dinner

€46 option: starter; main course; dessert

€36 option: starter; main course or main course; dessert

€58 option: Goose liver; main course; dessert

€49 option: Goose liver; main course

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