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| <b>THE POULTRY "CONSOMMÉ"</b>   | 17 € |
| chicken broth with foie gras ravioli, celeriac and coriander                                  |      |
| <b>THE SNAILS AS A SAUSAGE</b>  | 15 € |
| with garlic and water cress   |      |
| <b>THE COLD MEAT PIE</b>  | 16 € |
| french meat pie with baby spinach and sprouts   |      |
| <b>THE CAULIFLOWER</b>  | 14 € |
| as a velouté, roasted, flavoured with almond and lemon  |      |
| <b>THE TARTARE</b>  | 16 € |
| topped with quail egg, buckwheat biscuit with squid ink, condiments, served with french fries |      |
| <b>THE FREE-RANGE PORK CHOP</b>   | 25 € |
| smoked pork chop, baby onions and mashed potatoes   |      |
| <b>THE SWEETBREAD</b>   | 29 € |
| crispy calf sweetbreads, black trumpet purée, roasted Brussels sprouts with peasant and gravy |      |
| <b>THE SIRLOIN STEAK</b>  | 32 € |
| with grape mustard, parsley roots and salsifis  |      |
| <b>THE WHITTING FISH</b>  | 19 € |
| served like a "Fish and Chips", parseley butter   |      |
| <b>THE COD FISH</b>   | 21 € |
| cabbage and bacon, genever berry sauce  |      |
| <b>THE CHEESE PLATE</b>   | 9 €  |
| <i>Langres, Chaource et Comté</i> with salad  |      |
| <b>THE CARAMELIZED BANANA</b>   | 11 € |
| honey, Tahiti vanilla ice cream   |      |
| <b>THE "LOVE CHOUX"</b>   | 10 € |
| puff pastry garnished with grapefruit, vanilla cream, meringue and crispy caramel             |      |
| <b>EXTRAS</b>   | 6 €  |
| potatoes purrée   |      |
| salad   |      |
| french fries  |      |