

STARTERS

Homemade semi-cured foie gras, toasted brioche with roasted-seed squash jam.
Carrot jus reduced with cinnamon 16€

Crispy confit veal with pan-fried shiitake mushrooms, lime, soya and enoki
vinaigrette 14€

Arancini with sun-dried tomatoes, avocado cream and a medley of seasonal
vegetables 12€

Tuna rilette with candied lemon on a slice of rye bread with lightly salted butter.
Beetroot jus with raspberry vinegar 14€

Starter of the day 9€

MAIN COURSES

Blonde d'Aquitaine beef fillet with traditional-style chips, seasonal vegetables
and salad. Red wine sauce 32€

Pan-fried cod steak with smoked paprika, served on a bed of leek tagliatelle,
glazed with a chicken jus and toasted sesame 21€

Homemade curry gnocchi with broccoli cream, and diced Mimolette cheese
poached in chives 19€

Free-range chicken escalope in a cornflake crust, served on a cardamom-infused
sweet potato purée. Mayonnaise-ketchup sauce, with a tarragon tartare 20€

Dish of the day 18€

DESSERTS

Roasted pineapple slice with salted butter caramel, lime sorbet and coconut
crumble 9€

Fleur de sel shortbread, rhubarb compote with hibiscus. Fresh mascarpone
cheese 9€

Dark chocolate cream with cocoa bean chips. Sweet crêpe tuile with orange and
mint mousse 9€

Two Bordeaux cannelés with crème brûlée mousse and walnut nougatine 9€

Dessert of the day 7€

