

STARTER

Snails in Kromesky fritter,
soft garlic scum € 12

Traditionnel poached eggs in red wine sauce,
diced bacon and mushrooms. € 10

Marbled stoned fish and sun-dried vegetables
« like a bouillabaisse » € 18

Duck foie gras bundle, sun-dried leeks and wild
craterellus mushrooms € 22

Iced pea soup, roasted Dublin Bay prawns, plain
vegetable salad with pistachio oil € 22

Warm pan fried duck'foie gras escalope and
saffraned fennel € 22

FISH

Froglegs in parsley and garlic sauce,
In two courses € 30

« Meunière » turbot slice,
« viennoise » garden herbs € 26

Ginger-citronella infused punk fish € 24

Home made pike quenelle, Nantua sauce,
almond rice € 15

MEAT

Glazed young rabbit saddle,
sage and lemon aroma € 15

Piece of Charolais* beef,
in red wine sauce with shallots € 22

Fillet of Charolais*beef, « Rossini » style € 38

Thick veal medallion, fresh goat cheese in
cannelloni courgettes € 22

Half of a young pigeon in hazelnut crust, quinoa
risotto and sun-dried turnips € 24

* origine France

CHEESE

Bressan fresh cream cheese € 5

Cheese board € 9

DESSERTS

Iced hazelnut opaline, coffee caramel € 9

Chocolat-mango delice, exotic fruit sorbet € 9

« Declinaison » around the pineapple € 9

Brittan crumbly short bread with roasted
lavander flavoured peaches € 9

Mint freshness « after-eigh » style € 9

Menu Dégustation

65 €

Amuse -bouche

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Iced pea soup, roasted Dublin Bay prawns, plain vegetable salad with pistachio oil

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« Meunière » turbot slice,
« viennoise » garden herbs

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Half of a young pigeon in hazelnut crust, quinoa risotto and sun-dried turnips

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Choice wether cheese or dessert

If cheese and_dessert extra 6 €

Menu Gourmand

40 €

Amuse-bouche

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Marbled stoned fish and sun-dried vegetables
« like a bouillabaisse »

or

Duck foie gras bundle, sun-dried leeks and wild craterellus mushrooms

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Ginger-citronella infused punk fish

or

Thick veal medallion, fresh goat cheese in cannelloni courgettes

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Choice cheese or dessert

If cheese and_dessert supplement 6 €

Menu Saveurs et Traditions

28€

Amuse-bouche

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Snails in Kromesky fitter, soft garlic scum
or

Traditionnel poached eggs in red wine sauce,
diced bacon, onions and mushrooms.

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Home made pike quenelle, Nantua sauce,
Almond rice

or

Glazed young rabbit saddle,
sage and lemon aroma 🍷 🍷

Choice cheese or dessert

If cheese and_dessert supplement 6 €

Menu des Gônes

Children under 10 years

starter, main course and dessert 20 €

or main course and dessert 15 €

One drink included

5 Burgund snails in parsley and garlic sauce
or

Terrine maison

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Small beef piece *

or

Small fish fillet from the chief

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Ice cream or sorbets two flavours

*origine France