

LUNCH MENU

(Tuesday to Friday)

ONE COURSE: 14€

STARTER + MAIN COURSE OR MAIN COURSE + DESSERT: 18€

STARTER + MAIN COURSE + DESSERT: 24€

Starters:



Foie gras terrine, pear chutney, toasted bread (SUPP +4€)

Or

Country-style pâté

Or

Blond lentils velouté, sausage foam

Main courses:



Fish of the day, vegetable

Or

Ground-beef steak, mashed potatoes

Or

Crispy pork, cabbage, jus

Desserts:



Cheese(s)

Or

Riz au lait, salted-butter caramel

*Net Prices – Service and Taxes Included
Cheques are not accepted
Meat from EU*

Dinner Menu

**Starter + Main Course + Dessert
35€ (Drinks Excluded)**



Leak salad, soft-boiled egg, mayonnaise

Roasted chicken, lentils, jus

OR

Fish of the season, vegetable

Chocolate ganache, caramel foam, peanut biscuit

OR

Cheese(s)

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Starters:

- Home-made charcuterie -16-
- Veal head, gribiche sauce -12-
- Foie gras terrine, pear chutney, toasted brioche -15-
- Marinated scallops, avocado, citrus -16-
- Scrambled egg, black truffle -19-

Main courses:

- Roasted sole, chicory -29-
- Roasted sweetbread, carrots, citrus jus -35-
- Roasted duck, crispy potatoes, giblets jus -27-
- Beef rumpsteak, confit potatoes, mushrooms, caramelized onions -24-
- 600g Simmental dry-aged beef sirloin for 2 people, confit potatoes, mushrooms, caramelized onions -65-
- 1kg Simmental dry-aged beef rib for 2 people or 3 people, confit potatoes, mushrooms, caramelized onions -100-
- 1,8kg guinea fowl for 2 or 3 people, confit potatoes, mushrooms, caramelized onions -80-

Desserts:

- Cheese(s) from Jean-Yves Bordier -8-
- Chocolate fondant, caramel heart -10-
- Freshly baked madeleines, caramel sauce -9-
- Baba au rhum, whipped cream -10-
- Citrus dessert -10-
- Lemon pie, meringue -10-

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