

LUNCH MENU

(Tuesday to Friday)

ONE COURSE: 14€

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

STARTER + MAIN COURSE + DESSERT: 24€

Starters:



Aspic-style egg, asparagus, cured ham

Or

Mackerel rillettes, green salad

Main courses:



Fish of the moment, season vegetables

Or

Ground beef, mashed potatoes

Desserts:



Cheese(s)

Or

Rhubarb, meringue, whipped cream

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

Dinner Menu

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



White asparagus salad, citrus jus

Fish of the season, vegetable
OR
Roasted chicken, confit potatoes, jus

Paris-Brest style choux
OR
Cheese(s)

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Starters:

- Home-made charcuterie -16-
- Veal head, gribiche sauce -12-
- Foie gras terrine, strawberry and rhubarb chutney, toasted brioche -15-
- Marinated seabream, crunchy vegetable, green salad pesto -14-
- Whealks, mayonnaise -12-
- Green asparagus, lemon confit, black olives, almonds -16-

Main courses:

- Roasted monkfish, artichoke, olives -27-
- Roasted sweetbread, spring vegetables, jus -35-
- Roasted duck, crispy potatoes, giblets jus -27-
- Beef filet, confit potatoes, mushrooms, caramelized onions -32-

TO SHARE:

- 650g Simmental dry-aged beef sirloin for 2 people, confit potatoes, mushrooms, caramelized onions -65-
- 1kg Simmental dry-aged beef rib for 2 or 3 people, confit potatoes, mushrooms, caramelized onions -100-

Desserts:

- Cheese(s) from Jean-Yves Bordier -8-
- Chocolate fondant, melted caramel heart -10-
- Freshly baked madeleines, caramel sauce -9-
- Baba au rhum, whipped cream -10-
- Sablé Breton, strawberries, vanilla cream -10-

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