

Starters

<i>Gray and Burgundy snails, in a trilogy, with Lautrec garlic cream</i>	13 €
<i>Pressed duck filet, confit and liver of duck, artichokes</i>	13 €
<i>Scallops, prawns, squid, coconut and citronella soup</i>	12 €
<i>Richelieu pie dish, calf's sweetbread, mixed salad in nut oil</i>	11 €
<i>Vegetarian slim maki sushi, with passion fruit, and soya shoot salad</i>	10 €
<i>Crab meat cannelloni, grapefruit and pink pearls</i>	16 €
<i>Mushroom fricassee, soft-boiled egg, morel mushroom cream</i>	15 €
<i>Home-made liver of duck, with quinces, cranberry jelly and toast</i>	18 €

Oysters and Seafoods

You can make up your own seafood platter	By	6	9	12
<i>Special Cap Ferret Imperial Pearl no. 3</i>		18	26	34 €
<i>Special Gillaudeau « Papillon » no. 5</i>		16	23	30 €
<i>Les Fines de Claire no. 3 from Oléron</i>		12	17	22 €
<i>Flat oysters from Belon no. 2</i>		22	32	41 €
<i>Portion of pink prawns from Madagascar 6 pieces</i>				11 €
<i>Portion of gray prawns</i>				9 €
<i>Portion of snow crab claws 4 pieces</i>				16 €
<i>Portion of whelks</i>				8 €
<i>Assorted platter: 9 oysters, whelks, pink and gray prawn.</i>				35 €

Exclusive dishes

<i>Macaroni cheese (7 cheeses), corn salad with parmesan</i>	17 €
<i>Fillet of beef salad with candided celery, with truffle oil and vinegar</i>	15 €
<i>Wok-sautéed seasonal vegetables</i>	14 €
<i>Tartar of beef raw or lightly fried, served with fries and salad</i>	17 €

Land and Sea dishes

<i>Roasted guinea fowl supreme with sauge, vegetable hotpot and gravy</i>	19 €
<i>Fried venison, celery purée and seasonal vegetables</i>	26 €
<i>Roasted knuckle of veal with mushrooms, small potatoes, shallots</i>	23 €
<i>Argentine Angus rib steak, sauce bordelaise and gratin dauphinois</i>	28 €
<i>Fish and shellfish sauerkraut, Noilly Prat cream soup</i>	19 €
<i>Fillet of wild sea bass, coconut and curry sauce, fresh spinach roll</i>	28 €
<i>Roasted cod, with mashed potatoes, pistou sauce</i>	24 €
<i>Grilled scallops, à la provençale, with artichoke cream</i>	25 €
<i>Fresh squid cooked « à la plancha », with rice and chorizo</i>	22 €

Additional side dish: 4 euros
 Net price incl. taxes (5.5%), in euros, service included.

Cheeses

<i>Farmhouse Saint Nectaire with non-pasteurised milk</i>	9 €
<i>Saint Marcellin Farmhouse AOC with green salade</i>	9 €
<i>Refined cheese of the day with green salad</i>	9 €

Gourmet selection

<i>Gingerbread macaroon, choco-caramel cream and gingerbread ice-cream</i>	10 €
<i>Apple tart, shortbread ice-cream</i>	10 €
<i>Home-made Brioche, French toast style, caramel and Calvados ice-cream</i>	9 €
<i>« Valrhona » chocolate sponge and vanilla ice-cream</i>	11 €
<i>Le mont blanc, little chocolate meringues</i>	10 €
<i>Caramel custard, rice cripies and salty caramel ice cream</i>	9 €
<i>Slice of cheese cake with red fruit and raspberry sauce</i>	10 €
<i>Le Petit Poucet gourmet coffee</i>	10 €

Ice creams and Sorbets

<i>Homemade, 3 flavors to choose from:</i>	10 €
<i>Vanilla, Passion fruit, Chocolate, Blackcurrant, Pear, Raspberry, Coffee, Salty caramel</i>	
<i>Gingerbread, Mango, Lemon, Coconut, Pistachio.</i>	
<i>Colonel, lemon sorbet basted in vodka</i>	12 €
<i>Prince William, pear sorbet basted with brandy</i>	12 €

Weekday menu

19€ (lunch)
Starter + main
 Or
Main + Dessert

27€ (lunch and dinner)
Starter + main
 and
Dessert

Starters

Chicory salad with marinated salmon, croûtons and parmesan
Royans ravioli, cream of pumpkin, blue cheese
Brioche sausage, pistachio butter

Main dishes

Fillet of Peking duck with mashed potatoes
Salt pork with green lentils
Fillet of Julienne with prima verde risotto

Desserts

Macaroon with blackcurrant and wild berry mousse
Cheese of the day, green salad
Chocolate crystal, pears in chocolate

Because our menus are priced very narrowly, no changes are possible