



À LA CARTE

Starters

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| <i>Seasonal crusty vegetables fine tart and pickles</i>                          | 18.00 |
| <i>Meurette eggs revisited by the chef</i>                                       | 18.00 |
| <i>King prawn soufflé with condiments and creamy shells jus</i>                  | 28.00 |
| <i>Marble of foie gras « mi-cuit » and green tomatoes ketchup</i>                | 24.00 |
| <i>Dublin bay Prawn breaded with rice soufflé and as a tartar, french Caviar</i> | 39.00 |

### *Fishes*

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<i>Marble of Hake from Noirmoutier, fennel sauerkraut and black garlic jus</i>	24.00
<i>Slowly cooked monkfish and tangy (sour) virgin sauce</i>	32.00

Meats

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|------------------------------------------------------------------------|-------|
| <i>Confit Veal chuck served with smoked oil broth</i>                  | 24.00 |
| <i>Crusty farmer veal Sweetbread, seashells and young shoots dress</i> | 36.00 |



### *Cheeses*

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<i>Faisselle of cottage cheese (with sugar, red fruit coulis or fresh herbs and shallots)</i>	<i>5,00</i>
<i>Foam of Ami du chambertin (local cheese) and gingerbread finger</i>	<i>7,00</i>
<i>Cheese trolley made in collaboration with the cheese dairy Porcheret in Dijon</i>	<i>15,00</i>

Desserts

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|------------------------------------------------------------------------------|--------------|
| <i>All around exotic fruits in different texture and crispy shortbread</i>   | <i>12,00</i> |
| <i>Poached rhubarb with jasmin flavor and goat yogurt ice cream and foam</i> | <i>12,00</i> |
| <i>Chocolate Soufflé made with Mayan red chocolate from Honduras</i>         | <i>12,00</i> |

### *Menu at 24,50 Euros*

*Starter, main dish and desert*

*(Starter and main dish or main dish and desert at 21,90 euros)*

*(On the blackboard)(Served only at the lunch during the week)*

*Menu at*

*37,00 Euros*

*(Menu at 39,00 Euros with cheese)*

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Seasonal crusty vegetables fine tart and pickles

Or

Meurette eggs revisited by the chef

Marble of Hake from Noirmoutier, fennel sauerkraut and black garlic jus

Or

Confit Veal chuck served with smoked oil broth

Faisselle of cottage cheese (with sugar or red fruit coulis or fresh herbs and shallots)

Or

Foam of Ami du chambertin (local cheese) and gingerbread finger

Dessert to choice « à la carte »

(Please order the dessert at the beginning of your meal)

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*Any changes on the menu will be charged as supplement*

*Starting to 6 people, we will ask you to choose in the same menu for all the guests*

*Menu at  
59,00 Euros*

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Marble of foie gras « mi-cuit » and green tomatoes ketchup

Or

Langoustines soufflé with condiments and creamy shells jus

Slowly cooked monkfish and tangy (sour) virgin sauce

Or

Crusty farmer veal Sweetbread, seashells and young shoots dress

Faisselle of cottage cheese (with sugar or red fruit coulis or fresh herbs and shallots)

Or

Foam of Ami du chambertin (local cheese) and gingerbread finger

Or

Cheese trolley made in collaboration with the cheese dairy Porcheret in Dijon

Desert to choice « à la carte »

(Please order the dessert at the beginning of your meal)

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*Menu Tentation at 79 euros*

*Declined in 6 services in function of the chef inspirations*

*(Menu served for all the table and depending on the hour)*