



À LA CARTE

Starters

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| <i>Confit pigtail fine tart and morels mushrooms emulsion</i>                    | <i>18.00</i> |
| <i>Roasted green Asparagus, iodized broth and razor clams tartar</i>             | <i>18.00</i> |
| <i>Langoustines soufflé with condiments and creamy shells jus</i>                | <i>28.00</i> |
| <i>Pressed of foie gras « mi-cuit », artichok and pigeon</i>                     | <i>24.00</i> |
| <i>Dublin bay Prawn breaded with rice soufflé and as a tartar, french Caviar</i> | <i>39.00</i> |

### *Fishes*

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<i>Ray wing cooked on the bone, green peas and fresh herbs</i>	<i>24.00</i>
<i>Slowly cooked monkfish and tangy (sour) virgin sauce</i>	<i>32.00</i>

Meats

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|-------------------------------------------------------------------------|--------------|
| <i>Confit Lamb Shoulder from the Luberon and mash beans with garlic</i> | <i>24,00</i> |
| <i>Crusty farmer veal Sweetbread, seashells and young shoots dress</i>  | <i>36.00</i> |



### *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>Roasted Brioche, salted butter caramel, strawberry and toasted bread ice cream</i> | <i>12,00</i> |
| <i>Poached rhubarb with jasmin flavor and goat yogurt ice cream and foam</i>          | <i>12,00</i> |
| <i>Range of chocolate and coffee tubes with textures of pear</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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Confit pigtail fine tart and morels mushrooms emulsion

Or

Roasted green Asparagus, iodized broth and razor clams tartar

Ray wing cooked on the bone, green peas and fresh herbs

Or

Confit Lamb Shoulder from the Luberon and mash beans with garlic

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

Desert to choice « à la carte »

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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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Pressed foie gras « mi-cuit », artichok and pigeon

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 »

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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)*