

ALL DAY LONG FROM 12 TO 22PM

PENDING, TO SHARE OR TO START

Iberico bellota ham <i>24 months matured</i>	22.00
Smoked salmon <i>Scottish smoked salmon</i>	14.00
Semi preserved foie gras <i>Toats & fig chutney</i>	18.50
Pâté en croûte <i>From « Maison Bobosse » in Lyon</i>	13.50
Club sandwich <i>French fries & green salad</i>	16.80
Chesnut & puffed buckwheat velouté	14.00

HOUSE SPECIALITIES

Losbter salad <i>With seasonal vegetables.</i>	32.00
Filet of beef Wellington <i>With panfried foie gras, shallots & mushrooms</i>	35.00
Classic beef tartare <i>French fries & green salad</i>	19.50
Risotto à la truffe <i>Truffled cream & summer truffle</i>	24.00
Beef tab <i>Panfried with french fries & green salad</i>	27.00
Losbter ravioli <i>With lobster bisque</i>	32.00

DESSERTS & CHEESES

Selection of ripened cheeses from Delphine	11.00
Rice pudding <i>Homemade rice pudding, salted butter caramel</i>	9.00
Rum baba to share <i>Served with confit apples</i>	19.00

CHILDREN MENU

Chopped steak or fish fillet, french fries	15.00
Vanilla sunday	

CHIEF SUGGESTIONS FROM 12 TO 14 & FROM 19 TO 22

STARTER, MAIN COURSE, DESERT • 48 €

STARTERS

Crispy crab <i>Red cabbage coleslaw with lime</i>	16.00
Smoked duck breast <i>Vegetables in vinaigrette, hazelnuts & parmesan</i>	15.50
Soft poached egg <i>Mushrooms, acorn-fed pig's cream, comté cheese</i>	14.00

MAIN COURSES

Tuna medaillon <i>With winter spices, parsnip, pumpkin, chorizo & pomegranate condiments.</i>	27.00
Veal confit <i>Blanquette sauce, truffle cream & baby vegetables.</i>	27.00
Scallop <i>Creamy butternut squash, hazelnuts and candied orange zest.</i>	32.00

DESSERTS

Opera cake <i>Chocolate & coffee</i>	11.00
Ile flottante <i>Flaked almonds, homemade custard, soft meringue</i>	9.50
Poached Pear <i>Homemade gingerbread & hibiscus</i>	11.00
Organic sorbets <i>Raspberry, lemon, mango, passion, stawberry((2 flavours to choose from).</i>	8.50
Café ou décafeiné gourmand	10.00

FRESH FROM THE MARKET

3 courses lunch menu <i>Served from monday to friday</i>	23.50
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Please, let us know if you have any food allergies. Informations relating to the allergen content of our dishes is available in request.

NETS PRICES ARE IN EUROS AND INCLUDE SERVICE

« Maître restaurateur » since April 18th, 2014