

• CARTE •

ENTRÉES

- Cream of pumpkin soup, pan-fried scallops, espuma of chervil and coriander •14€ (FBE)
- Pheasant terrine with hazelnuts and raisins, chutney of the day •15€ (JALB)
- Fine snail pie, cabbage and mushroom fondue, black garlic cream •16€ (EBF)
- Half-cooked foie gras with pistachios and chutney (carte) •23€ (JM)

PLATS

- Hunter's piece, royal of vegetables and mushrooms, roasted fig, coffee sauce •25€ (AF)
- Lamb mousse confit with sweet spices, bulgur couscous, root vegetables and dried fruits •25€ (KJ)
- Pan-fried fillet of lean meat, tatin of leeks, cream of grey shrimps with likoulae pepper •23€ (CDBF)
- Risotto of scallops and wild mushrooms of the moment, shellfish emulsion •29€ (CEFB)
- Vegetarian plate •18€ (FK) Royal of old vegetables with mushroom risotto

DESSERTS

- Charlotte with pears and Mazet pralines •14€ (JAFB)
- Revisited apple and quince tatin, farmhouse cream espuma •13€ (ABF)
- Cèpe Solognot (perfect chestnut cream and meringue) •15€ (ABFJ)
- Chef's suggestion
- Plate of 4 cheeses •10 € (M)
- Cup of ice cream:
1 Scoop: 3 € // 2 Scoops: 6 € // 3 Scoops: 8 €

- FORMULE 34 EUROS
(STARTER, MAIN COURSE OR MAIN COURSE AND DESSERT)

- FORMULE 40 EUROS
(STARTER, MAIN COURSE AND DESSERT)

- FORMULE 45 EUROS
(STARTER, MAIN COURSE, CHEESE AND DESSERT)

LES ENTRÉES

- Cream of pumpkin soup, pan-fried scallops, espuma of chervil and coriander (FBE)
- Pheasant terrine with hazelnuts and raisins, chutney of the day (JALB)
- Fine snail pie, cabbage and mushroom fondue, black garlic cream (EBF)

LES PLATS

- Hunter's piece, royal of vegetables and mushrooms, roasted fig, coffee sauce (AF)
- Lamb mouse confit with sweet spices, bulgur couscous, root vegetables and dried fruits (KJ)
- Pan-fried fillet of lean meat, tatin of leeks, cream of grey shrimps with likoulae pepper (CDBF)
- Vegetarian plate (FK) Royal of old vegetables with mushroom risotto

DESSERTS

- Charlotte with pears and Mazet pralines •14€ (JAFB)
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