

Duck Platter – 39

Ideal for 1 person or for 2 to share as a starter

***A medley of duck dishes, including
Foie gras terrine, smoked breast,
lightly marinated carpaccio sautéed with the fruits of the season,
gizzards on salad, and confit***

Fresh products except for gizzards — gluten free on request

Best accompanied by a sweet white wine

***For young diners under 10,
Main dish and dessert – 17***

***Main dish — Minute Steak, Salmon or equivalent
Dessert — Crème Brûlée, 2 scoops of ice cream, or equivalent***

<i>To accompany your choices</i>			
<i>Garlic cream spaghetti</i>	<i>7</i>	<i>Scalloped potatoes</i>	<i>5</i>
<i>French fried potatoes</i>	<i>6</i>	<i>Potato purée</i>	<i>5</i>
<i>Mixed salad, crudités</i>	<i>10</i>	<i>Mixed vegetables</i>	<i>7</i>
<i>Green salad</i>	<i>8</i>	<i>Green beans</i>	<i>6</i>
<i>Extra sauce</i>	<i>2</i>	<i>Extra butter</i>	<i>2</i>
<i>Gluten-free bread 5</i>			

Formule – 28

available except on holidays and evenings with dinner concerts

Choice of Starter and main dish or Main dish and dessert
Starter only – 11, main dish only – 21

Starters

French Onion Soup au gratin

Fresh products —vegetarian

Zucchini and Sea Scallop Flan, toasted spice bread

Fresh products except for frozen scallops — gluten free on request

Caesar Salad with spinach sprouts and vegetables

Fresh products, chicken from France

Pear and Cheese Tart with wild thyme

Fresh products — vegetarian

Artichoke Hearts stuffed with blue and brousse cheeses

Fresh products except for artichokes

Green Asparagus with chickpea puree and brousse cheese

Fresh products— vegetarian, gluten free

Main dishes

Duck Magret à l'orange with Chartreuse liqueur (+ 4 €)

Fresh products from France — gluten free

Minute Steak with Roquefort or pepper sauce

Fresh products, beef from France or EU — Roquefort sauce gluten free

**Suckling Pig with honey and red wine sauce, mushrooms, and bacon,
scaloped potatoes**

Fresh products from France or EU

Grilled Salmon Steak with goat cheese and dill cream, steamed potatoes

Fresh products, fish from Scotland

Braised Chicken Breast au gratin, French fried potatoes

Fresh products, France — gluten free

Vegetarian Platter — assortment of hot and cold vegetables

Fresh products — gluten free

The Evening's Special

Fresh products, origin depending on availability

A supplement may be added for certain dishes.

A la carte

Starters

Duck Foie Gras

- ***Tapas with arugula, green asparagus, mango*** **16**
Foie gras from France, our preparation — gluten free on request
- ***Terrine with caramelized onion chutney*** **18**
Foie gras from France, our preparation — gluten free on request
- ***Pan-fried with mango and pimento spices*** **16**
Foie gras from France, our preparation — gluten free on request

Burgundy Snail Soufflé with wild mushrooms **19**

Vacuum-packed snails and mushrooms from EU

Gillardeau N° 3 Oysters **6** **25**

France — gluten free

12 **49**

Main dishes

Beef Tenderloin with Roquefort or pepper sauce, scalloped potatoes, and crunchy vegetables **33**

Fresh products, Ireland or EU — Roquefort sauce gluten free

Slow-roasted Sea Bass with venere black rice **28**

Fresh products, Atlantic fish — gluten free; you may ask your server for help deboning

Sautéed Sea Scallops, vitelotte (purple) potato purée **34**

Fresh products, various origins

Veal Shank with gouda and cumin, caramelized fennel **26**

Fresh products, veal from France or EU

Vegetarian Platter — assortment of hot and cold vegetables **21**

Fresh products — gluten free

The Evening's Special

Depending on availability; price may vary

Cheese Tray – 13

*Choice of 3 aged cheeses per person
from the chef's selection of the season's best*

Desserts – 10

We make all our own desserts and serve the finest artisanal ice cream.

After Eight Sundae served with Get 27 liqueur (+ 4)

Mint and chocolate artisanal ice cream — gluten free

Tiramisu with fresh berries

Fresh products

Chocolate Almond Lava Cake with candied kumquat

Fresh products

Caramel Crème Brûlée

Fresh products

Coffee or Tea Coquin (+5)

with chocolate mousse, mini crème brûlée, ice cream...

Fresh products— gluten free on request

Champagne Gourmand (+10)

assortment of our desserts served with a glass of champagne

Fresh products — gluten free on request

Crispy Apple Tart with caramel ice cream

Fresh products, artisanal ice cream

** Please order at the beginning of your meal — 25 minutes' preparation!*

The restaurant is open every evening.

It can be reserved at lunchtime for special occasions.