



MENU

ENTRÉE

Soupe à l'oignon
French onion soup with toasted bread and melted gruyere cheese.....18

Huîtres
Oysters shucked to order with mignonette.....4.5 each

Escargots de Bourgogne à l'ail
Snails in garlic and parsley butter, half doz.....19

Gravlax de Saumon
Salmon gravlax served with red onion, radish,
horseradish Chantilly, dill oil.....23

Steak tartare
Raw minced fillet steak served with quail egg and condiments..... 24 / 38

PLAT DE RÉSISTANCE

Fish of the day.....MP

Cuisse de canard confite à l' orange
Confit duck leg served with root vegetables, celeriac purée, orange jus.....40

Poulet farci
Chicken breast stuffed with mushroom duxelle, served with crushed peas,
pickled vegetables.....37

Filet de boeuf
200g eye fillet served with mushrooms, baby onions,
whole grain mustard sauce44

Please let your waiter know if you have any special dietary requirements
Gluten free pasta and bread available



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PLATS D'ACCOMPAGNEMENT

Mesclun salad, vinaigrette dressing.....10

Pommes frites.....10

Gratin Dauphinois.....12

Sautéed spinach, pine nuts, lemon jus.....12

DESSERT

Crème Brûlée
Traditional recipe.....18

Chocolate Fondant
Red fruit coulis, vanilla ice cream.....17

Assiette de Fromage
3 French cheese, quice paste, walnuts35