

Why Not

STARTERS

- HEART OF GRAVLAX SALMON, RILETTES OF CURCUMA AND CORIENDER, VEGETABLES PICKLES - 15,00€
- ROASTED SCALLOPS WITH SWEET POTATOES AND HOMEMADE SPICY BUTTER - 16,00€
- FOIE GRAS WITH COGNAC, PORCINI MUSHROOMS, COGNAC JELLY AND HOMEMADE CRISPY BRIOCHE - 18,00€
- DRIED PORK FILET MIGNON, TUNA AND EGG MAYONNAISE QUENELLE, BALSAMIC GLAZE AND DROPS PEPPERS - 16,00€
- SNAILS - 6 UNITS WITH HOMEMADE GARLIC BUTTER- 12,00€ **WN**
- SNAILS - 12 UNITS WITH HOMEMADE GARLIC BUTTER - 18,00€
- RAVIOLE GRATIN WITH OLD CHEESE COMTÉ - 15,00€ **WN**
- HALF ROASTED CAMEMBERT WITH "MARC DE CHAMPAGNE", CRISPY BACON AND "FUSETTE" BREAD - 16,00 €
- LEEKS TART TATIN AND GOAT CHEESE IN MANY WAYS - 14,00€ **WN**
- SALAD OF THE DAY ANTIPASTI, PICKLES, PARMESAN CHEESE, CRISPY ONIONS, CROUTONS AND PINE NUT - 14,00 €

MAIN COURSES

- MARINATED AND PAN-FRIED VEAL FILET, VEGETABLES TIAN, REDUCTION SAUCE - 26,00 € **WN**
- SLOW COOKED HALF DUCK BREAST COLD SALADE WITH QUINOA, BULGUR, SEMOLINA, SPRING ONIONS, TOMATOES AND RED WINE SAUCE -24,00 €
- LOCAL PORK CHOP AUBERGINE IN TWO WAYS AND REIMS MUSTARD - 24,00€
- LOCAL CHICKEN BREAST, MUSHROOMS AND DUXELLES TART - 26,00 €
- KNIFE-CUT BEEF TARTARE CHAROLAIS NATURAL (25,00€), MUSHROOMS DUXELLES (26,00€), FOIE GRAS (30,00€) SERVED WITH SALAD, PINE NUT, PARMESAN AND FRIED ONIONS
- GRILLED TURBOT WITH GARLIC BUTTER LEEKS FONDUE TARTE TATIN - 31,00€
- SEA BASS FILLET, SHELLFISH SAUCE, GARLIC POTATOES ROSES AND MASH POTATOES - 27,00 € **WN**
- SOLE MEUNIERE WITH HOMEMADE GRATIN DAUPHINOIS - 32,00€

SIDES :

- SEARED FOIE GRAS - 11,00€
 - POTATOES COOKED IN DUCK FAT AND THYME - 6,00€
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