

COOKING ON LAVA STONE GRILL

- L-BONE SIMMENTAL DRY AGED MEAT - MARKET PRICE FOR 2 PERSONS
- PRIME RIB OF BEEF - BLONDE D'AQUITAINE POLMARD HERITAGE - AVERAGE 1KG - 85,00€ FOR 2 PERSONS
- RIBEYE FR - AVERAGE 250G - 30,00 € / 1 PERSON
- BEEF FILLET (FR) - 30,00 € / 1 PERSON

SERVED WITH POTATOES COOKED WITH DUCK FAT AND SAUCE OF THE MOMENT

KID'S MENU - 15,00€ (FROM 1 TO 9 YEARS OLD)
FISH OR MINCED BEEF OR CHIKEN NUGGETS FRENCH
FRIES OR VEGETABLES
CHOCOLATE FONDANT

CHEESE AND DESSERTS

FRENCH CHEESE BOARD - 15,00€

PLEASE ORDER IN ADVANCE TO GET AN AMBIENT TEMPERATURE CHEESE AND
LET US KNOW IF YOU WOULD LIKE SOME BUTTER OR/AND CHUTNEY

- CROISSANT BAKED AS WAFFLE, PRALINE MOUSSE AND SUGAR PEANUTS - 12,00€
 - CRUNCHY TARTLET AND VALRHONA CHOCOLATE, WHIPPED CREAM AND CHOCOLATE - 12,00€
 - ALMOND AND APRICOT TART WITH HOMEMADE APRICOT SORBET - 12,00€ **WN**
 - SLOW COOKED PEAR WITH SIROP AND VANILLA, PEAR LEMON JELLY ON MACARON - 14,00€
 - SOFT CHOCOLATE WITH YUZU CAKE, HOMEMADE MADARIN SORBET - 12,00€
 - FRENCH CRÈME BRÛLÉE PISTACHIO AND SESAME SEEDS AND ALMOND TUILES - 10,00€ **WN**
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MENU

ONLY LUNCH FROM TUESDAY TO SATURDAY
EXCLUDING PUBLIC HOLIDAYS

THE LOGO **WN** INDICATES WHICH COURSES ARE INCLUDED IN THE MENU

STARTER + MAIN COURSE + DESSERT : 42,00€
STARTER + MAIN COURSE : 36,00€
MAIN COURSE + DESSERT : 33,00€
