



APPETIZER

House Salad local greens & bibb lettuce, beet barigoule, radish, sheep's milk cheese, Provençal dressing	12
Duo of Salmon potato croquette, egg mimosa, onion cream, frisee salad, lemon vinaigrette	16
Surf & Turf Tartare marinated cucumber and radish salad, avocado	15
Seared Foie Gras fig & rhubarb bread, duo of duck, hazelnut, pink peppercorn, mushrooms, Port demi-glace	24
Shrimp "Vol au Vent" spring onion, trio of peas, shiitake mushrooms, brandy cream	16
Rabbit Confit Ravioli medley of spring vegetables, goat cheese, mushroom cream	15
Duo of Snail & Frog Leg fava beans, asparagus, parsley, garlic sausage & brie tart, Chablis beurre blanc	13
Mussels 3 Ways Piperade green lip, smoked, marinière	14

ENTREE

Vegetarian composition of seasonal vegetables	19
Sea Scallops farro, black garlic, spring onion, english peas, trumpet mushrooms, smoked pork belly, lobster cream	28
Skate Wing creamy polenta, spinach, fondue of leek & carrot, mushroom mariné, Dijon dill sauce	25
Salmon bacon-wrapped, red wine risotto, oyster mushrooms, trio of peas, Perigourdine sauce	27
Croque Monsieur (Ham & Cheese) chicken confit, sauteed chicken liver, frisee salad, vinaigrette, fried egg	15
Local Chicken Breast potato mousseline, duo of asparagus, baby kale, cipollini onions, Morel cream	26
Duck Breast ramps, fiddlehead ferns, confit potatoes, wild mushrooms, mustard greens, strawberry poivrade sauce	28
French Chateau Burger bleu cheese, caramelized onion, bacon and tomato, on brioche with frites	15
Rack of Lamb spring vegetables, portabellas, medley of beans, Merguez sausage, herb demi-glace	35