



M E N U

ENTRÉES

Soupe à l'oignon

French onion soup with toasted bread and melted gruyere cheese.....20

Huîtres

Oysters shucked to order with mignonette.....5.5 each

Escargots de Bourgogne à l'ail

Snails in garlic and parsley butter.....6/20 12/40

Friture de Calamars

Fried calamari served with rémoulade Sauce....25/35

Steak Tartare

Raw minced fillet steak served with quail egg and condiments..... 32/45

Salade de Tomates et Fromage de Chèvre

Heirloom tomatoes, goat cheese, tomato and basil dressing....22

PLATS DE RÉSISTANCE

Fish of the day.....MP

Served with seasonal greens and beurre blanc sauce

Canard à l'orange

Confit duck leg served with boulangère potatoes, and orange sauce.....44

Ballotine de Poulet

Chicken ballotine stuffed with mushroom, blue cheese and served with seasonal vegetables and mushroom sauce....41

Boeuf Bourguignon

Beef cheeks, baby carrots, confit shallots, potato purée and red wine sauce.....46

Faux Filet

300g Porterhouse served with sauce bordelaise ...60



MENU

PLATS D'ACCOMPAGNEMENT

Mesclun salad, vinaigrette dressing.....12

Pommes frites.....12

Boulangère potatoes cooked in stock, garlic, and herbs.....15

Seasonal greens with mustard vinaigrette.....14

DESSERTS

Crème Brûlée
Traditional recipe.....20

Fondant au Chocolat
Chocolate fondant served with vanilla bean ice cream.....20

Tarte au Citron
Lemon tart served with raspberry coulis22

Assiette de Fromages
3 French cheeses, quince paste, walnuts33