

A P E R I T I F S

LILLET ROUGE, BLANC OU ROSÉ	8,00 €
Pastis JEAN BOYER	8,00 €
Porta 10 ans d'âge	12,00 €
Americana MAISON	12,00 €
Glass of Sauternes of the moment	16,00 €
Glass of Domaine d'Ott ROSÉ	16,00 €
Glass of Champagne	20,00 €
Bottle of Champagne Veuve Clicquot	105,00 €
Glass of ROEDERER ROSÉ	29,00 €
Bottle of BILLECART-SALMON ROSÉ	155,00 €
Hennessy XO "on ice"	55,00 €

PLAT DU JOUR 25 EUROS

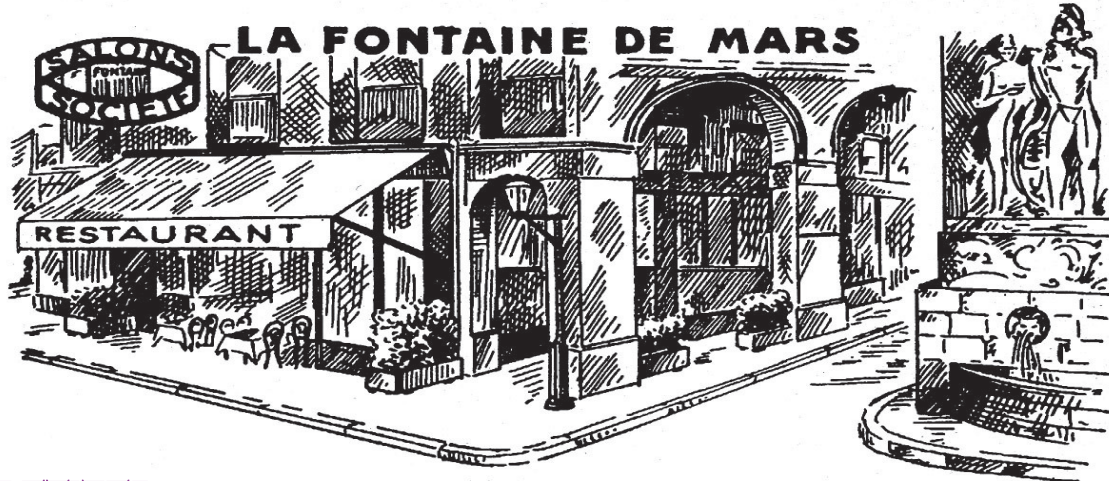
MONDAY	
Veal tendron "marengo" stew	
TUESDAY	
Chicken & mustard stew	
WEDNESDAY	
Famous "Coq au vin" & pasta	
THURSDAY	
"Blanquette de veau" cream stew	
FRIDAY	
Raw fish & lemon "tartare", fries & salad	
SATURDAY	
Roasted baby lamb & potatoes gratin	35 €
SUNDAY	
Roasted free range chicken, mashed potatoes	

V I N S A U P O T 4 6 C L		
RED	Brouilly	15,00 €
WHITE	Sauvignon	15,00 €
ROSÉ OF THE MOMENT		21,00 €

GAILLAC SÉLECTION "FONTAINE DE MARS"	
GAILLAC ROTIER "LES GRAVELS"	
BT (75 CL) 25 €	POT (46 CL) 17 €

MINERAL WATERS			
	Vittel	San Pellegrino	Chateldon
12 Litre	6 €	6 €	75 cl 9 €
1 Litre	9 €	9 €	

BEER BY THE BOTTLE	
CARLSBERG 33 CL	8,00 €
CONTENANCE DE LA VERRERIE	
Bt 75 CL, Pot 46 CL, Verre de vin 16 CL	
Apéritifs, Alcools et digestifs 8 CL	
Whiskies et Malt 8 CL, Anis 4 CL	



APPETIZER

Hard boiled egg with mayonnaise & vegetable	11,00 €
Steamed leeks with herbs dressing & croûtons	14,00 €
HOMEMADE game "terrine" with foie gras & spicy fig chutney	18,00 €
Country ham "prosciutto" platter	20,00 €
Assortment of dried sausages, country ham & "terrine"	29,00 €
Hot goat cheese, honey, sweet onion confit, nuts & crispy endives	19,00 €

SPECIALTIES

Two eggs baked in red wine, shallot & bacon sauce	13,00 €
Wild snails of Burgundy "Fontaine de Mars"	
PLATE OF 6	18 €
PLATE OF 12	36,00 €
Home made duck "foie gras" terrine & toasts	34,00 €
Glass of white sweet wine SAUTERNES, my favorite of the moment	16,00 €
Hot seared duck foie gras, braised apple & balsamic caramel	37,00 €

MAIN COURSE

Fried black pudding sausage & sauteed apple	21,00 €
M. DUVAL pork tripe "andouillette" & Chardonnay juice	26,00 €
HOMEMADE duck's "confit" & skin potatoes, curly lettuce	31,00 €
Roasted duck breast, Corsica chestnut honey juice & vegetables fricassee	35,00 €
Seared chicken breast, morel mushroom, morel cream sauce & baked rice	39,00 €
Seared top of the beef loin, french fries & béarnaise sauce	44,00 €

MEAT & POULTRY ARE COOKED AT THE MINUTE & REQUIRE A REST PERIOD BEFORE BEING SERVED

GARNITURES

French fries	8,00 €	Fresh green beans	9,00 €
Mashed potatoes	8,00 €	Sauteed fresh spinach	8,00 €
Gratin dauphinois	8,00 €	Sauteed skin potatoes	8,00 €

POISSONS

Seared salmon fillet, sorrel sauce & sauteed spinach	36,00 €
Boneless seabass fillet, Kalamata olives & mashed potatoes	38,00 €
Fish of the day, at the black board...	

AS WE ARE IN A RESTAURANT, WE KINDLY ASK TO ORDER
ONE MAIN COURSE MINIMUM PER PERSON

P R I X N E T S E N E U R O S