

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	13,00 €
Glass of Sauternes "Crèmes de Rieussec"	16,00 €
Glass of Domaines Ott ROSÉ	16,00 €
Glass of our favorite Champagne brut	20,00 €
Bottle of our favorite Champagne brut	99,00 €
Glass of BILLECART-SALMON ROSÉ	30,00 €
Bottle of BILLECART-SALMON ROSÉ	155,00 €
Hennessy XO "on ice"	55,00 €

PLAT DU JOUR 25 EUROS

MONDAY

Raw ground beef "Tartare"
French fries & salad

TUESDAY

Chicken "basquaise" style

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 €

" G A I L L A C S É L É C T I O N " " F O N T A I N E D E M A R S "

GAILLAC ROTIER "LES GRAVELS"

BT (75 CL) 25 € POT (46 CL) 17 €

MINERAL WATERS

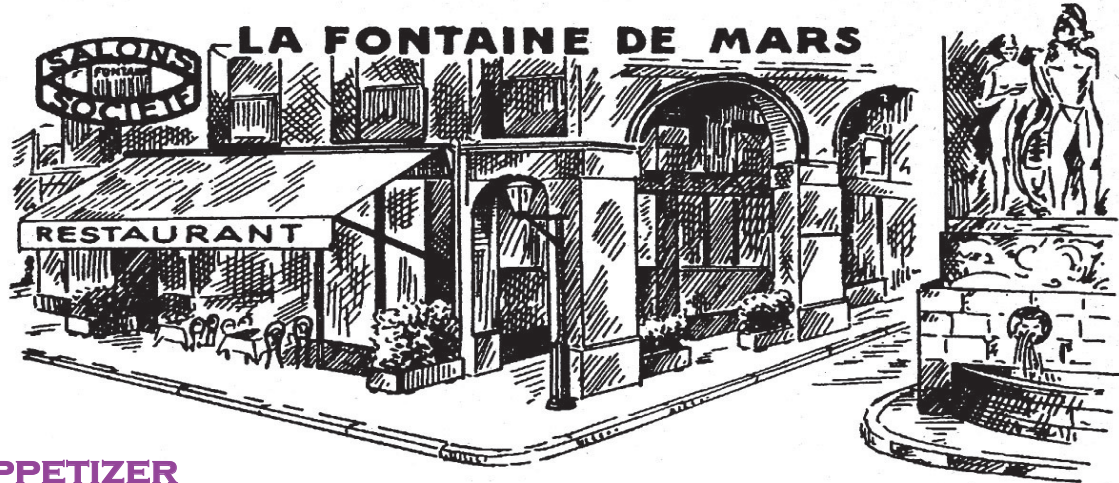
	Vittel	San Pellegrino	Chateldon
12 Litre	6 €	6 €	75 cl 9 €
1 Litre	9 €	9 €	

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 duck "terrine" pistachio, foie gras & spicy fig chutney	18,00 €
Country ham "prosciutto" platter	20,00 €
Assortment of dried sausages, country ham & "terrine"	29,00 €
Fresh goat cheese & pickled spring vegetables	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 €
Country tomato salad, pistou & creamy burrata	19,00 €

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 & polenta	35,00 €
Seared chicken breast, morel mushroom, morel cream sauce & baked rice	39,00 €
Seared top of the beef loin, french fries & béarnaise sauce	46,00 €

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, olive oil, basil, lemon & 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

PRIX NETS EN EUROS