

# A P E R I T I F S

<b>LILLET</b> 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 "Cremes de Rieussec"	16,00 €
Glass of Domaines Ott <b>ROSÉ</b>	16,00 €
Glass of our favorite Champagne brut	20,00 €
Bottle of our favorite Champagne brut	99,00 €
Glass of BILLECART-SALMON <b>ROSÉ</b>	30,00 €
Bottle of BILLECART-SALMON <b>ROSÉ</b>	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 E 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 €

## M I N E R A L W A T E R S

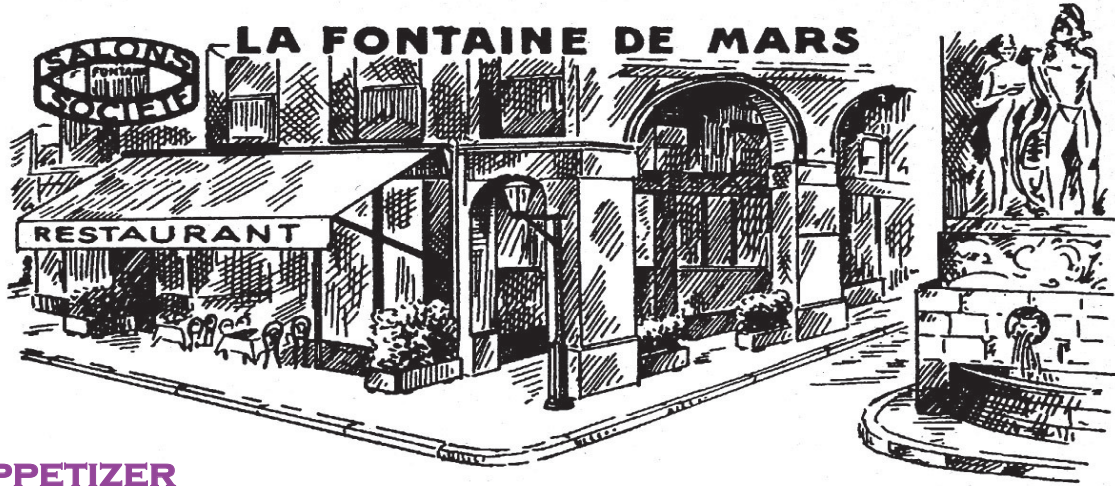
	Vittel	San Pellegrino	Chateldon
50 cl	6 €	6 €	75 cl 9 €
1 Litre	9 €	9 €	

## B E E R B Y T H E B O T T L E

CARLSBERG 33 CL 8,00 €

## C O N T E N A N C E D E L A V E R R E R I E

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 €
<b>HOMEMADE</b> 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 pear & balsamic caramel	37,00 €

## M A I N C O U R S E

Fried black pudding sausage & sauteed apple	21,00 €
M. DUVAL pork tripe "andouillette" & Chardonnay juice	26,00 €
<b>HOMEMADE</b> duck's "confit" & skin potatoes, curly lettuce	31,00 €
Roasted duck breast, orange & pepper juice & squash mousseline	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**

## G A R N I T U R E S

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 €

## P O I S S O N S

Seared salmon fillet on salt crust, lemon cream & 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**