

MENU OF THE DAY

From Monday to Friday, lunch and dinner

Starter + Main course + Dessert: €22

Starter + Main course or Main course + Dessert: €19

Dish of the day: €15

ALTERNATIVES

Not tempted by one of the daily specials? We have a few alternatives:

Starter: **Warm goat's cheese salad**

Main: **Butcher's choice steak**

Dessert: **Café Gourmand (coffee with a selection of mini desserts)**

EXPRESS MENU

Saturdays and Sundays

Warm goat's cheese salad or Butcher's choice steak

+

Café or Thé Gourmand (coffee/tea with a selection of mini desserts)

19€

KIDS MENU (-12)

Every day, lunch and dinner

Main Courses:

Beef patty, battered fish, breaded chicken, or Bolognese sauce

Sides:

French beans, French fries, pasta or pilaf rice

Desserts:

Waffle with icing sugar or 1 scoop of ice cream or fruit salad

€11.50

STARTER + MAIN + DESSERT 33€
STARTER + MAIN or MAIN + DESSERT 29€

LA CARTE

These dishes can be
made vegetarian




Starters

Non-formula prices

Beetroot and goat-cheese « mille-feuille » 	€10
<i>Beetroot, fresh goat cheese, Granny Smith apple, honey and spices dressing</i>	
The “œuf parfait”	€10
<i>Served with mashed parsnips, grilled garlic and parsnip crisps</i>	
Fillet of red mullet with citrus fruit	€12
<i>Served with mashed fennel</i>	
Munster-cheese cake	€10
<i>Served with a bacon cream</i>	

Main Courses

Non-formula prices

Fillet of sea bass in a herb crust 	€22
<i>Served with a sour pilaf rice and a butternut puree flavoured with halzenut oil</i>	
Poultry ballotine stuffed with mushrooms and comté cheese 	€20
<i>Served with a sweet potatoe and beetroot gratin and a mushroom sauce</i>	
Braised beef chuck	€22
<i>Served with spring vegetables and a honey and spice sauce</i>	
Savoyard burger 	€20
<i>Hash browns, minced beef steak, bacon, reblochon cheese sauce, onion compote</i>	
Andouillette de Troyes ^{AAAAA}	€20
<i>Chips, salad, sauce of your choice* (cooked for 20 minutes)</i>	

*choice of sauces: pepper, reblochon cheese, tarragon mayonnaise

Additional accompaniment: 3€

Additional sauce: 1€

Desserts

Non-formula prices

Choice of 3 cheeses: <i>reblochon, camembert, comté, crottin de chèvre</i>	€9
Chocolate micuit Black Forest style	€9
Almond entremets, served with a lychee tartar	€9
Tiramisu-style crème brûlée	€9
Vanilla and chestnut-cream cheesecake	€9
Café or Thé Gourmand – Champagne gourmand (€8 extra)	€9
Ice cream – 3 scoops	€9

Ice creams: coffee, dark chocolate, vanilla, mint-chocolate, salted butter caramel, pistachio, rum-raisin, coconut

Sorbets: lime, passion fruit, blackcurrant, strawberry, raspberry, green apple, pear, mango

Net price, service included