



Starters

JAMBON IBERICO 50G ^(P) <i>de Bellota 100%, toasted bread with tomato</i>	270 ⁰⁰⁰
ROAST SEA SCALLOPS <i>mushroom, herbed soubise cream and breadcrumb</i>	175 ⁰⁰⁰
CHARCUTERIE ^(P) <i>Chef's inspiration of cured cold cuts, artisanal house made paté and terrine</i>	165 ⁰⁰⁰
PRAWNS COCKTAIL <i>avocado and cos lettuce</i>	155 ⁰⁰⁰
DUCK TERRINE <i>green peppercorn, relish and condiments</i>	155 ⁰⁰⁰
HOME-CURED SALMON <i>marinated salmon with potato salad, condiments and crème fraîche</i>	135 ⁰⁰⁰
OX TONGUE <i>pressed warm ox tongue, leaves and gribiche sauce</i>	120 ⁰⁰⁰
ESCARGOTS <i>baked snails with garlic and parsley butter</i>	105 ⁰⁰⁰
CHICKEN LIVER PATÉ ^(A) <i>port wine, cornichons and grilled baguette</i>	95 ⁰⁰⁰

Salads

SALARDAISE <i>warm duck confit, potato, lettuce leaves and vinaigrette</i>	145 ⁰⁰⁰
PÉRIGOURDINE <i>duck gizzard, quail egg, cured breast and walnut vinaigrette</i>	145 ⁰⁰⁰
RÉMOULADE <i>king crab, celeriac, granny Smith apple and mustard</i>	145 ⁰⁰⁰
ROCKET ^(V) <i>Roquefort cheese, apple, walnuts and apple cider vinaigrette</i>	125 ⁰⁰⁰
NIÇOISE <i>tuna, tomatoes, egg, olives, anchovy, pepper, cucumber, radish and olives</i>	115 ⁰⁰⁰
BIBB <i>Caesar style, egg, anchovies, croutons and aged AOC Comté cheese</i>	115 ⁰⁰⁰
GOAT CHEESE <i>lettuce, warm goat cheese and French vinaigrette</i>	115 ⁰⁰⁰
LYONNAISE ^(P) <i>poached egg, bread crouton, bacon and vinaigrette</i>	100 ⁰⁰⁰
TOMATO ^(V) <i>strawberry & raspberry, basil, red onion, Xérès vinaigrette</i>	105 ⁰⁰⁰
BEETROOT ^(V) ^(H) <i>feta cheese, orange segment, pine nut and aged balsamic</i>	80 ⁰⁰⁰
GREEK ^(V) <i>onion, cucumber, tomato, olives, feta cheese with oregano olive oil</i>	80 ⁰⁰⁰

Soups

ONION SOUP ^(A) <i>comté cheese and bread crouton</i>	70 ⁰⁰⁰
TOMATO CREAM <i>crème fraîche and garlic crouton</i>	65 ⁰⁰⁰
PUMPKIN VELOUTÉ ^(P) <i>bacon, crème fraîche and crouton</i>	65 ⁰⁰⁰

Seafood

SIMMERED HALIBUT ^(P) <i>n°2 oyster, celeriac purée, de Bellota ham and mushroom jus</i>	210 ⁰⁰⁰
BARRAMUNDI <i>large mirepoix, thyme and beurre blanc</i>	195 ⁰⁰⁰
JUMBO PRAWNS ^(P) <i>marinière of scallops, razor clams, squid with chorizo de Bellota, homemade fries and salad</i>	195 ⁰⁰⁰
ROAST COD <i>bread crouton, parsley and lemon browned butter</i>	190 ⁰⁰⁰
SEARED SALMON <i>young leek, steamed rice and sorrel sauce</i>	185 ⁰⁰⁰
RED MULLET <i>potato, vegetables ratatouille and fish soup with rouille</i>	185 ⁰⁰⁰

Meat

BEEF Tournedos <i>Rossini, pont neuf potato, foie gras and black truffle</i>	445 ⁰⁰⁰
STEAK FRITES <i>pan-seared sirloin steak with fries</i>	235 ⁰⁰⁰
BEEF TARTAR <i>hand-cut, Pont Neuf potatoes and salad</i>	195 ⁰⁰⁰
7 HOURS, BRAISED VEAL CHEEK <i>roast carrot, onion and mashed potato</i>	190 ⁰⁰⁰
SPOON, BRAISED LAMB LEG <i>thyme roast roots, mashed potato and jus</i>	180 ⁰⁰⁰
ROAST PORK SLAB ^(P) <i>green lentils, sage jus and figs jam</i>	175 ⁰⁰⁰
FREE-RANGE CHICKEN <i>buttered riso pasta, truffle and seasonal mushroom</i>	175 ⁰⁰⁰

Classic

CHÂTEAUBRIAND 400G – for two persons <i>roast center-cut beef tenderloin with pont neuf potatoes</i>	680 ⁰⁰⁰
BOUILLABAISSE ^(A) <i>red mullet, cod, octopus and shellfish cooked in a saffron fish broth house farm bread and rouille sauce.</i>	190 ⁰⁰⁰
CHICKEN, COQ AU VIN ^(A) ^(P) <i>red wine braised free-range chicken with mushrooms, onion and lardons with spätzle</i>	180 ⁰⁰⁰
POT AU FEU <i>braised/simmered beef shank and short ribs in aromatic broth with marrowbone, cabbage, carrot, leeks, turnips and potatoes condiments</i>	180 ⁰⁰⁰
GNOCCHI "À LA PARISIENNE" ^(V) <i>mushrooms fricassee and rocket</i>	145 ⁰⁰⁰

Grill

<i>Sauce : Béarnaise or choron, green peppercorn, Bordelaise, shallot confit, mushrooms or sorrel sauce</i>	
CÔTE DE BŒUF 750G – for two persons <i>beef rib cullet with fries</i>	620 ⁰⁰⁰
SIRLOIN STEAK 250G	320 ⁰⁰⁰
RIB-EYE STEAK 250G	345 ⁰⁰⁰
VEAL CHOP 250G	275 ⁰⁰⁰
LAMB CHOP 240G	260 ⁰⁰⁰
SALMON FILLET 160G	180 ⁰⁰⁰

Side Dish

POTATO, fries, mashed, roasted or steamed	45 ⁰⁰⁰
RATATOUILLE NIÇOISE	45 ⁰⁰⁰
LYONNAISE POTATO	45 ⁰⁰⁰
SEASONAL MUSHROOMS	45 ⁰⁰⁰
CREAMED SPINACH	45 ⁰⁰⁰
CARROTS VICHY	45 ⁰⁰⁰

Desserts

TRAOÛ MAD	75 ⁰⁰⁰
CHOCOLATE MOUSSE	75 ⁰⁰⁰
VANILLA CRÈME BRULÉE	70 ⁰⁰⁰
RUM BABA WITH VANILLA CREAM ^(A)	70 ⁰⁰⁰
CHOCOLATE PROFITEROLES	70 ⁰⁰⁰
FAR BRETON, prune pudding	65 ⁰⁰⁰
CHOCOLATE MARQUISE, MINT SAUCE	65 ⁰⁰⁰
CRÊPE SUZETTE	65 ⁰⁰⁰
FLOATING ISLAND	65 ⁰⁰⁰
TART TATIN, VANILLA CREAM	65 ⁰⁰⁰