

MENU
13€50

Assiette Charcuterie
Pork butchery laying

Ou

Ravioles aux Écrevisses et aux pointes d'Asperges
Ravioles to crayfishes and to asparagus tips

Friture de Joels
Fryings of Joels

Ou

Médailion de Merlu sauce Basilic
Medallion of Merlu dips in the sauce Basilisk

Brochette de Veau
Skewer of Calf

Ou

Cuisse de poulet
Chicken leg

Fromage
Cheese

Ou

Dessert

MENU 16€00

Délice de l'escargot et son feuilleté de chèvre
Delight of the snail and thumbled sound of goat

Ou

Terrine de Châtaigne et sa ronde de toasts et condiments
Delight of the snail and thumbled sound of goat

Caillette sur un lit d'oignons frits à la tomate
Caillette on a bed of onions fries to the tomato

Ou

Ravioles de chèvre à l'huile d'olive
Raviole of goat to the olive-oil

Sauté de porc à la farigoulette et sa garniture
Jumped of pig to the farigoulette and his furniture

Ou

Truite meunière aux amandes frites et son beurre persillade
Miller's wife trout aux to penalties fries and his beef salad with parsley

Toast de foudjou
Toast of foudjou

Ou

Faisselle
Faisselle

Tartelette myrtille
Whortleberry tartlet

Ou

Tarte marron
Brown tart

MENU
28€00

Terrine Foie gras de Canard aux Vendanges Tardives
Terrine fat Liver of Duck to Belated Vintages
Ou
Salade d'Asperges au Saumon Fumé
Salad of Asparagus to the Smoked Salmon

Escargots à la Provençale
Provençal snails
Ou
Joue de Loup Sauce Beurre Blanc
Ravenous cheek Dips in the sauce White Butter
Ou
Pavé de Saumon Grillé
Paving of Salmon-coloured Roasted

Cotes d'Agneau
Assessments of Lamb
Ou
Tournedos Sauce Cèpes
Tournedos Dips in the sauce Flaps mushrooms
Ou
Souris d'Agneau Rôtis et Son Jus de Thym
Mouse of Lamb Roast and His Juice of Thyme
Ou
Sauté de Bison
Jumped of Bison

Fromage et Dessert
Cheese and Dessert

CARTE

TERRINE FOIE GRAS DE CANARD AUX VENDANGES TARDIVES
TERRINE FAT LIVER OF DUCK TO BELATED VINTAGES

SALADE D'ASPERGES AU SAUMON FUMÉ
SALADS OF ASPARAGUS TO THE SALMON SMOKES

ASSIETTTE DE CHARCUTERIE
LAYING OF PORK BUTCHERY

TERRINE DE CHATAIGNE ET SES TOASTS ET CONDIMENTS
TERRINE OF CHESTNUT AND HIS HIS TOASTS AND CONDIMENTS

SALADE AU FEUILLETE DE CHEVRE
SALAD TO THE LEAF OF GOAT

RAVIOLES DE CHEVRE HUILE D'OLIVE
RAVIOLES OF OLIVE-OIL GOAT

RAVIOLES AUX ECREVISSES ET AUX POINTES D'ASPERGES
RAVIOLES TO CRAYFISHES AND TO ASPARAGUS TIPS

ESCARGOTS A LA PROVENÇALE
SNAILS HAS HER PROVENÇALE

TRUITE MEUNIERE
MILLER TROUT

FRITURE DE JOELS
FRYING OF JOELS

PAVE DE SAUMON GRILLE
PAVE OF SALMON ROASTS

TOURNEDOS SAUCE AUX CEPES ET SA GARNITURE
TOURNEDOS DIPS IN THE SAUCE TO VINE-STOCKS AND HIS FURNITURE

SAUTE DE BISON
SHIFT OF BISON

OMELETTE AUX CEPES
OMELET TO VINE-STOCKS

COTES D'AGNEAU FILET
ASSESSMENTS OF NET LAMB

FROMAGE SEC

DRY CHEESE

CHEVRE SEC

DRY GOAT

FAISSELLE NATURE

FAISSELLE NEAT

FAISSELLE CRÈME MARRON

FAISSELLE CREMATES CHESTNUT