

Cold Starters

Seasonal Salad <i>(Vegetables by market)</i>	5 €
Salad Dauphinoise <i>(Ham, Saint-Marcellin, nuts)</i>	7 €
Plate of cooked meats	8 €
Beef carpaccio with parmesan & Basil oil	12 €
Sliced white chicken salad <i>(Pine pine, soybean sprouts)</i>	8 €
Fisher's salad with green asparagus	9 €
Homemade Foie Gras	13.50 €
warm skewer of St. Jacques & poppy seed <i>(On a bed of salad greens, hazelnut oil)</i>	10 €
Country Salad Gourmet (starter) <i>(By market)</i>	9.50 €
Great Country Salad Gourmet (meal) <i>(By market)</i>	11.50 €
Sea Salad Gourmet (entrée) <i>(By market)</i>	9.50 €
Great Sea Salad Gourmet (meal) <i>(By market)</i>	11.50 €

Hot Starters

Sautéed Prawns Provençale	16 €
Sautéed sea bass cheeks & green asparagus	12 €
Fish Soup, Mediterranean <i>(Croutons, cheese, sauce rust)</i>	7,50 €

Spécialités

Escalope of foie gras with apples and Porto	15 €
Frogs' legs as conventional	11 €
Casserole of lamb sweetbreads with vegetables	14 €

Poissons

Filet of mahi mahi with basil crisp <i>(Check out: fish with firm flesh, boneless, fat-free)</i>	15 €
Skewer of monkfish with rosemary and red pepper	16 €
Seared salmon seafood	14 €
Trio of fish with lime	16.50 €

Viandes

Veal Liver with blackcurrants	13.50 €
Skewer of bœuf ¹ herbal	13.50 €
Bœuf ¹ tartare, chips & salad <i>(Cut with a knife, prepared by us)</i>	14.50 €
Roasted lamb chops with herbs de Provence	16 €
Confit of duck with black olives	14 €
Seared Sirloin beef ¹	16 €
Sirloin beef béarnaise ¹	17 €
Sirloin of beef with morel ¹	19 €
Seared beef tournedos ¹	22 €
Tournedos of beef béarnaise ¹	23 €
Tournedos of Beef morilles ¹	26 €

prix nets service compris

1 : viande origine : France

Menu Découverte

Seasonal salad
Or
Plate of cooked meats
Or
Salad Dauphinoise
Or
Sliced white chicken salad

Fried Sirloin beef
Or
Veal Liver with blackcurrants
Or
Seared salmon seafood

Nougat ice
Or
Crème brûlée with vanilla, caramel citrus
Or
Tulip fruit ice season
Or
Choice of ice cream

24 €

prix nets service compris

1 : viande origine : France

Menu Plaisir

Homemade Foie gras

Or

Beef carpaccio with Parmesan

Or

Fisher's salad with green asparagus

.....

Filet of mahi mahi crispy basil

Or

Seared beef tournedos

Or

Confit of duck with black olives

.....

Soup of fresh fruit and mint chocolate ice

Or

Profiteroles with chocolate, whipped

Or

Tarte Tatin and vanilla ice cream

34 €

Menu Prestige

Skewer of St. Jacques warm poppy seed
Or
Escalope of foie gras with apples and Porto
Or
Sautéed Prawns Provençale

Tournedos of Beef morilles¹
Or
Roasted lamb chops with herbs
Or
Trio of fish with lime

Cheese plate (three kinds)
Or
White Cream Cheeseème

Gourmet Plate Prestige

42 €

Fromages

White Cream Cheese	3.50 €
Cheese Platter (3 pieces)	4.50 €

Desserts

Assorted gourmet	3.50€
<i>4 sweets to accompany your coffee</i>	
Nougat ice cream	5.50€
Crème brûlée with vanilla, caramel citrus	4.50€
Gourmet Plate	9.50 €
Tulip fruit ice from season	6 €
Soup of fresh fruit and mint chocolate ice cream	6 €
Chiffon scented starry vanilla, tart with seasonal fruit	5.50 €
Tarte Tatin and vanilla ice cream	7 €
Profiteroles with chocolate, whipped cream	6.50 €
Choice of ice cream	4.50 €
<i>Vanilla, raspberry, lime, banana, black currant, coffee, rum and raisins, Chocolate, chartreuse, blueberry</i>	

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