

Cold Starters

Homemade Rillettes to two salmon <i>(smoked and fresh)</i>	10 €
Crispy rosemary reblochon	8 €
Plate of cooked meats	8 €
"Joust Calyon" melting salad <i>hazelnut oil</i>	6 €
Pheasant terrine with pistachio house	8 €
Salad pike with mushrooms	9 €
homemade Foie gras mi-cuit	13.50 €
Oysters of Marennes Oléron No. 2	
The half-dozen	9 €
The dozen	16 €

Hot Starters

Prawns fried with Provençale	16 €
Snail Bouillabaisse Seafood	12.50 €
Mushroom Wood Sautéed scallops	10 €
Fish soup at the Mediterranean <i>(Croutons, cheese, sauce rouille)</i>	7,50 €

Specialties

Escalope of foie gras with caramelized figs	15 €
Pike dumplings Financial sauce	14 €
Tartiflette the Gourmand <i>And the filling: cooked meats, salad</i>	16 €

Fish

Royal Sea Bream fillet roasted tomato confit	18 €
Pikeperch roast, red wine sauce	16 €
Fillet of cod with sweet pepper sauce	14 €

Meat

Colombo Chicken & Rice Creole Caribbean <i>(coconut, tomatoes, onions, bananas)</i>	14 €
Skewer bœuf1 herbs	13.50 €
Bœuf1 tartare, chips and salad	14.50 €
Duck breast with lemon and fresh ginger	16 €
Deer pad with chestnuts	18.50 €
grilled or fried Sirloin of beef 1	16 €
Sirloin of beef forestière1	17 €
Sirloin of beef with Morilles 1	19 €
fried or grilledTournedos of beef 1	22 €
Tournedos of Beef forestière1	23 €
Tournedos of beef morilles1	26 €

1 : viande origine France

Cheese

Cottage cheese cream	4 €
Cheese Plate (3 types)	5 €

Desserts

Assorted gourmet <i>4 small sweet to accompany your coffee</i>	3.50 €
Iced Nougat	5.50 €
Crème brûlée with vanilla, caramel citrus	4.50 €
Gourmet Plate	9 €
Seasonal fruits iced Tulip	6 €
Crispy banana	8 €
Crumble with apples, berries, rhubarb	7 €
Opera (homemade)	8 €
Crepe hot chocolate, vanilla ice cream	6 €
Choice of ice cream	4.50 €
<i>Vanilla, raspberry, lime, banana, black currant, coffee, rum-raisin, chocolate, Chartreuse, blueberry</i>	