

For Apéro:

Smoke-cured fillet of pork loin : 8,50€

Dry and smoked sirloin of beef : 8.50€

Bread Focaccia with truffle oil : 6,50€

STARTER

Pork pâté from the chef with cepe mushroom

Toasted bread and cherries pickles

Marinated squid, sweet peppers salad

flavoured with Satay spices with peanuts and coriander

Local fresh goat cheese from Au Cœur de Montjoie

Toast of eggplant caviar and green salad

Chilled fennel soup

with melon, watermelon, preserved lemon et chives

Duck foie gras, dried fruit chutney

Slice of toasted dried fruit's bread (extra charge 10€)

MAIN COURSE

Grilled over charcoal

Whole seabass with garlic and olive oil mayonnaise

Marinated turkey on a skewer,

Greek yogurt flavoured with apple and caraway

Thick veal liver, shallots confit in salted butter

Preserved and caramelized in a wood oven

Rolled preserved lamb,

Prune and preserved lemon cold mustard sauce

Cold preparation served with highly seasoned sauce

Steak tartare, raw minced steak with chopped onions, capers, parsley, seasoning and green salad

GRILLED OVER CHARCOAL

Main course + Garnish + Dessert

VEAL T.BONE

Cepe mushroom cold mustard sauce

= 35€/pers.

IBERIAN PORK

From the market

Sweet red peppers pickled with herbs

= 42€/pers.

EXCEPTIONAL BEEF

Tarragon cold mustard sauce

NOIX D'ENTRECÔTE ≈300gr

FROM ARGENTINE

= 45€/pers.

MATURED ENTRECÔTE ≈300gr

From the market

= 48€/pers.

CÔTE DE BŒUF FOR 2 PERS.

From the market

= 62€/pers.

Extra starter : 10€

Extra Duck Foie Gras : 20€

Starter instead of dessert : 3€

GARNISH

ΩΩΩ

Mashed potato with butter

Baked potato flattened

Fresh cream cheese with herbs

Grilled courgette and glazed with soja

Provence-style eggplant and tomato

Green salad

Truffle mashed potato (extra charge 6€)

Additional garnish : 5€

Additional truffle mashed potato :

Small pot ≈200gr (1/2 pers) : 10€

Large pot ≈440gr (3/4pers) : 22€

CHEESE OR DESSERT

ΩΩΩ

Local cheese Tomme Palouze

St Marcellin de la Mère Richard

Fully-matured cheese for 2 pers

Coulommiers cheese stuffed with truffle

(extra charge 5€)

Selection of pastry from Séracgourmet

STARTER

+ MAIN COURSE

+ GARNISH

+ DESSERT

= 35€

STARTER / MAIN COURSE or MAIN COURSE / DESSERT 32€

CHILD MENU (up to 10 years old) / Main course / Dessert 18€

Lunch menu : today's special + dessert 22€

(Tuesday to Friday) A list of allergenic products is available.

