


To begin with...

- ✓ **Forest macedoine with parsley** 15 €
Coffee Chantilly and toasted bread
- Tuna tartar with Asian flavors** 15 €
Grilled pakchoi
- ✓ **Sweet potato crumble with sage** 16 €
Young shoots of mesclun and homemade pickles

Main courses

- Sea bass fillet** 25 €
Grilled on the plancha, revisited Soubise sauce and variations around beetroot
- ✓ **Red lentil dahl** 20 €
With coconut milk and sweet spices, coriander and lime. Served with homemade naan bread
- Butternut cream soup** 24 €
Fried squid, lemon coulis, hazelnut pieces and squid ink tuile
- French beef chuck medallion** 26 €
Braised for 10 hours, pepper sauce and celery in two textures
- Mixed salad** 22 €
Available on the board

for the sweet tooth...

- Plate of mature cheeses** 12 €
Assortment of the moment
- Chocolate chou** 12 €
Chocolate choux pastry, Valrhôna chocolat cream with cardamom, soft caramel, cocoa nib whipped cream and praline. Served with a hot chocolate sauce
- Chestnut tart** 12 €
Sweet pastry, vanilla cream, cooked chestnuts, caramel, candied chestnut, chestnut whipped cream and chestnut cream
-  **Pink October** 10 €
Just-baked Valrhôna chocolate cookie, vanille ice cream and peanut butter
4 euros will be donated from each dessert sold to SeinFormer Cancer association
- Gourmet coffee** 13 €
Assortment of the moment
- Homemade fresh fruit salad and sorbet of the moment** 9 €
- "M.A. Création" ice cream** 4 €/scoop
Flavors : Caramel, Lemon-basil, Chocolate, Yogourt, Vanilla

To share

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|--|--------|
| Assortment of cheeses Current assortment | 12 € |
| Mixed Board Assortment of Cheeses, Rosette of Lyon and 18 months Serrano ham | 19 € |
| Serrano ham plate, 18 months and Rosette of Lyon | 15 € |
| Pâté en croûte of the moment Vegetables pickles | 18 € |
| Shrimps tails Panko with aïoli sauce | 12€/9p |

Our specialties

According to arrivals and availability

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|--|------------|
| French sirloin steak Butter forestry infused | 12 €/ 100g |
| Roasted Galician turbot Oven Roasted | 9 € / 100g |

Choice of side dish :

Mashed potatoes or seasonal vegetables

Drinks menu



Menu

40€

Chef's appetizer

To begin with...

Forest macedoine with parsley
Coffee Chantilly and toasted bread

or

Tuna tartar with Asian flavors
Grilled pakchoi

To continue...

Butternut cream soup
Fried squid, lemon coulis, hazelnut pieces
and squid ink tuile

or

French beef chuck medallion
Braised for 10 hours, pepper sauce and celery
in two textures

for the sweet tooth...

The choice of desserts on the menu

Possibility of vegetarian alternative

