

To begin with...

- ✓ **Forest macedoine with parsley** 15 €
Coffee Chantilly and toasted bread
- Smoked salmon made by us** 15 €
Wasabi cream, blinis, lime wedges and quince condiment
- ✓ **Cauliflower in textures** 16 €
Lightly lemony cauliflower puree, tabbouleh of colored cauliflowers and mendiant fruits

Main courses

- Deconstructed cod brandade** 25 €
Cod cooked at low temperature, mashed potatoes, bread tile and garlic-infused olive oil
- ✓ **Red lentil dahl** 20 €
With coconut milk and sweet spices, coriander and lime. Served with homemade naan bread
- Venison back** 24 €
Pan-fried in butter, hunter's sauce with garden sage and open ravioli of candied pumpkin
- Pulled pork pie with sweet spices** 26 €
Raisins, almonds, herb salad and kale chutney
- Mixed salad** 22 €
Available on the board

for the sweet tooth...

- Plate of mature cheeses** 12 €
Assortment of the moment
- Hazelnut chocolate finger, caramel and fleur de sel ice cream** 12 €
Soft hazelnut biscuit, hazelnut crunch, Piedmont hazelnut cream, Valrhona dark chocolate mousse, gourmet dark chocolate coating, chocolate chantilly cream
- Modern pastry flan, Madagascar Bourbon vanilla ice cream** 12 €
Sweet pastry, textured flan cream, Piedmont hazelnut praline
- 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

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 €
St Marcellin roasted in the oven	12 €

Our specialties

According to arrivals and availability

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...

Cauliflower in textures

Lightly lemony cauliflower puree, tabbouleh of colored cauliflowers and mendant fruits

or

Smoked salmon made by us

Wasabi cream, blinis, lime wedges and quince condiment

To continue...

Deconstructed cod brandade

Cod cooked at low temperature, mashed potatoes, bread tile and garlic-infused olive oil

or

Pulled pork pie with sweet spices

Raisins, almonds, herb salad and kale chutney

for the sweet tooth...

The choice of desserts on the menu

Possibility of vegetarian alternative

