

Starters

Eggs mayonnaise

Cecina crispy, mayonnaise with herbs

9€

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Calf's way

Gribiche sauce, lentil salad

14€

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Artichoke

Greek style, mashed and crispy, Roquefort

17€

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Meat pie

Foie gras, poultry, pistachio, cranberry condiment

18€

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Mackerel

Flame-cooked, beet, basil

18€

Main courses

White asparagus
Crispy polenta, old Comté sabayon
26€



Pollack
Peas and herb gnocchi, sauce paloise
28€



Trout
Almond crust, green beans
32€



Beef steak
Tarragon sauce served like a béarnaise, with our own fries
34€

The dishes on the menu may contain one or more of 14 allergens. The precise list is available on request.
The restaurant doesn't accept payment by check - Net prices in euros all taxes included - Service included.

Selection of the chef's cheeses

15€

Desserts

Floating Island

Blanc-manger rhubarb , custard Juniper berry

11€

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Lemon tart

Meringue, lemon basil sorbet

12€

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Profiteroles

Bourbon vanilla ice cream, chocolate sauce

15€

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Pavlova

Gariguette strawberries, verbena

18€

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