

Menu

Our Starters :

- Beef Carpaccio 8,00 €
- Custard tart of warm Troû and Rillettes 8,50 €
- Melon and salted Ham 9,00 €
- Warm Goat on Salad 11,00 €
- Puff Pastry Shell with Freshwater Crayfish 12,50 €
- Cooked Foie Gras in the Cloth and a spice bread 15,00 €
- Salmon Smoked by our care 15,50 €
- Fricassee of snails with mushrooms 17,50 €
- Half Lobster Cocktail Sauce 22,00 €



Our Fish :

- Salmon Paving Stone with Lemon Cream 13,50 €
- Pickrel Paving Stone with cider 16,00 €
- Back Red Mullet and John Dory with White Butter 18,50 €

Our Meats :

- Planche Sarthoise (Assortment of cooked pork meats and Salad) 12,50 €
- Spare ribs with Provençale Sauce 12,50 €
- Chopped Raw Beef and pickles, French ships and Salad 13,50 €
- Skirt Steak with Sauce of Red wine and Shallots 14,00 €
- Sirloin Steak with Parsley Butter 16,50 €
- Lamb with Garlic Cream 16,00 €
- Calaisienne Veal Chop 18,00 €
- Sautéed Veal Kidneys with Porto 20,50 €
- Pan Fried Tournedos Sauce Périgourdine 22,50 €



Our Cheeses :

- Plateau of Aged Cheeses 6,25 €
- Goat « Villiersfaux » Tepid 6,50 €



NET

PRICE