

For a perfect food and wine pairing.

We recommend

2 glasses of wine per person 18.00 Euros

3 glasses of wine per person 27.00 Euros

### Menu Louisa - Rose

34,00 Euros *cheese or Dessert*

39,00 Euros *cheese and Dessert*

Except Saturday evening, Sunday  
lunch

And Public Holidays

Poached egg

Pea velouté and chorizo

« &&&&& »

Confit duck

Coriander meat jus

« &&&&& »

Cheeses

« &&&&& »

Staruberry baked Norwegian

### Menu Clara - Marie

52,00 Euros *Starter, Fish or Meat*

*cheese et dessert*

63,00 Euros *Starter, Fish and Meat*

*cheese et dessert*

Green and white asparagus

Smoked speck

Crémant sabayon

Pickled oyster mushroom

Or

Roasted prawns

Peas and artichoke

Strawberry and xeres vinaigrette

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Fillet of sea bass

Franch style broad beans

Curried mussel sauce

Or

Beef filet Charolais

Herbed pomme darphin

Savory-reduced jus

« &&&&& »

Cheese

« &&&&& »

Dessert to choose at the start the meal

## Our homemade menu

### Discovery menu

75.00 Euros

The chef offers you a tasting experience around his menu

From starter to dessert

A seven-course tasting menu

With seasonal products

### Menu Gastro 'Mômes'

14,50 Euros

Entrée

« &&&&& »

Fish or meat /vegetables

« &&&&& »

White fresh cheese with cream

Or Ice cream

Nos plats sont « faits maison ».

Ils sont élaborés sur place

À partir de produits bruts.

### Our starters

Roasted prawns

Peas and artichoke

Strawberry and xeres vinaigrette

26.00 Euros

Green and white asparagus

Smoked speck

Crémant sabayon

Pickled oyster mushroom

23.00 Euros

### Our main courses

Fillet of sea bass

Franch style broad beans

Curried mussel sauce

25.00 Euros

Fillet of sea bass

Franch style broad beans

Curried mussel sauce

29.00 Euros

Viande de volaille et bœuf

D'origine France

Prix net. Service compris