

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*

Porc tenderloin cooked en torchon

Turmeric /salt

Carrot tops and sorrel

Raspberry vinaigrette

Or

Grilled squid /marinated fennel

Bisque / fava beans/ lemon/

pineapple tomatoe

« &&&&& »

Fillet of sea bass

Vegetables tian

Curried mussel sauce

Or

Beef filet Charolais

Amandine potatoes with duck fat

Madagascar pepper

« &&&&& »

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

*Grilled squid /marinated fennel*

*Bisque / fava beans/ lemon/  
pineapple tomatoe*

*26.00 Euros*

*Porc tenderloin cooked en torchon*

*Turmeric /salt*

*Carrot tops and sorrel*

*Raspberry vinaigrette*

*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 boeuf*

*D'origine France*

*Prix net. Service compris*