

Seasonal Menu

Starter, main course, dessert at €36

Starter, main course at €31

Main course, dessert at €27

- Scallop and shrimp tail nage, slightly lemony stock
 - Duck hearts and gizzards confit with parsley
 - Beef carpaccio, diced foie gras, arugula and olive oil
 - Salmon tartare with lemon olive oil, seasonal salad
 - Eggs with donkey balls "eggs, bacon and winegrower's sauce" (Berry speciality)
 - Salad of green lentils from Berry, duck foie gras and smoked duck fillet
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- Roasted trout steak, seasonal vegetables and beurre blanc
 - Black pudding parmentier, potato chips and mustard sauce
 - Grilled squid a la plancha and parsley
 - Grilled Aubrac beef steak with Bordeaux sauce
 - Grilled venison steak, autumn vegetables
 - Grilled duck fillet, pears, blackberries and thyme juice
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- Iced nougat with red fruit coulis
- Rum Baba with vanilla whipped cream
- Milk chocolate and peanut crisp, vanilla ice cream
- Mango-pineapple pavlova, exotic fruit coulis
- Plate of aged cheeses

Origin of meat: Beef E.U. Poultry Fr Lamb U.K. Pork Fr or E.U. Veal Fr or E.U.
Net prices, all taxes and service included.
A carafe of drinking water can be served to you free of charge with a drink.