

Seasonal Menu

Starter, main course, dessert at €39

Starter, main course at €35

Main course, dessert at €31

- Scallop and shrimp tail nage, slightly lemony stock
 - Beetroot carpaccio, roasted goat cheese and red fruit vinaigrette
 - Pan-fried duck foie gras cutlet, pears, blackberries, chanterelles and blackcurrant sauce
 - Eggs with donkey balls "eggs, bacon and winegrower's sauce" (Berry speciality)
 - Beef carpaccio, duck foie gras, arugula and olive oil
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- Grilled sea bream fillet, olive oil, lemon and pesto
 - Grilled Aubrac beef steak with winegrower's sauce
 - Melted veal with mushrooms and thyme jus
 - Crispy boneless pig's trotters, mashed potatoes and bordelaise sauce (house speciality)
 - 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
- Vanilla panacotta, pear tartare
- Rice pudding with salted butter caramel
- 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.