

## Lunch menu 39€

**Drinks included (Wine, water, and coffee)**

**Wine of the day for aperitif 6€**

**Please ask for vegetarian dish**

### Starters

**Crunchy Mediterranean mussels**

Fennel and saffron sauce

Or

**Like a “pot-au-feu” of beef and beans**

Winter vegetables

Bouillon of garlic and parsley

### Main courses

**Fattened chicken from Laudrine farm**

Meltingly soft potatoes from Rudy

Coulis of mushrooms

Or

**Roasted hake with salted butter**

Creamy of celery

Green apple sauce

### Cheese and desserts

**Old comté cheese from Sena cheese monger**

Bourdaine honey

Or

**Tartar of sweet and sour persimmon**

Crunchy tapioca

Homemade sorbet

Or

**Around hazelnut**

Homemade ice-cream

## Gourmet menu 70€

**Excluding drinks**

**Served for all the table**

### Starter

**To begin...**

Gascony duck foie gras and beef

Baby vegetables from “La Vallée des Deux Sources”

Ginger and lemongrass broth

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### Fish

**To continue...**

Roasted brittany scallops

Horn of plenty and Bellota ham

Scallop stock with bay

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### Meat

**To follow...**

Pithiviers of local pigeon and foie gras

Mesclun salad mix from Rudy

Dressing sauce with seasonal truffle

A juice

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### Dessert

**To finish...**

Mont-blanc

With Corsican clementine and timur pepper

Homemade sorbet

**November 29<sup>th</sup> to December 24<sup>th</sup>  
Every day from Monday to Friday  
(Brunch Saturday and Sunday)**