

Lunch menu 39€

Drinks included (Wine, water, and coffee)

Wine of the day for aperitif 6€

Starters

Herring and potatoes salad

As our manner

Or

Burned toast soup

Cured egg yolk, chestnut and lardo di Colonnata

Rye croutons

Main courses

Pork belly cooked 12 hours

Crunchy carrot and condiment

A caramelised juice

Or

Wild Pollack and tempura of octopus

Leek from Gascony

Aioli sauce

Or

Gnocchi of potatoes with truffle

Thickened with old parmesan cheese

Pickles of pumpkin

Cheese and desserts

Cheese of the day from Sena cheese monger

Homemade condiment

Or

Caramelised apple from Rudy

French toast and homemade ice-cream

Or

Pear, gianduja and pecan nuts

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

Fish

To continue...

Roasted Brittany scallops

Puree of pumpkin

Sauce with coffee

Meat

To follow...

Pithiviers of local pigeon and foie gras

Mesclun salad mix from Rudy

Dressing sauce with seasonal truffle

A juice

Dessert

To finish...

Chocolate and black truffle pie

Crème brûlée with chocolate and vanilla ice-cream

**February 06th to February 26th
Every day from Monday to Friday
(Brunch on Saturday and Sunday)**