

Lunch menu 39€

Drinks included (Wine, water, and coffee)

Wine of the day for aperitif 6€

Starters

Haddock

Peas and mint veloute

Or

Ravioli of goat curd cheese and black garlic

Nuts and spinach' emulsion

Main courses

Caramelised duckling from Lauragais

Chicory confit with citrus fruits

Creamy of potatoes and timur pepper

Or

Breaded European plaice with hazelnuts

Celery

Marmalade of lemon and

Or

Tapioca cooked like a risotto

Green asparagus and yellow beetroot

Cardamom sauce

Cheese and desserts

Cheese of the day from Sena cheese monger

Homemade condiment

Or

Chocolate guanaja, coffee and brown ale

Ice-cream with grilled malt

Or

Rice pudding with vanilla and tonka bean

Poached pear, pecan nut and cookie' 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...

Wild John Dory

Roasted with salted butter

Green asparagus from Jérôme Galis

Hollandaise with garlic and nuts liquor

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

Creme brulee with chocolate and vanilla ice-cream

February 28th to March 20th
Every day from Monday to Friday
(Brunch on Saturday and Sunday)