

LA CARTE

STARTERS

COCOTTE EGGS WITH CHORIZO VELOUTÉ	14 €
GRAVLAX-STYLE TROUT, AVOCADO CREAM, AND GRILLED TOAST	14 €
12 BURGUNDY SNAILS ROASTED IN PARSLEY BUTTER, WITH CROUTONS	16 €
SEMI-COOKED FOIE GRAS, FIG CHUTNEY, AND GRILLED TOAST	14 €

MAIN COURSES

SOLE MEUNIÈRE FILLET, RISOTTO, AND CONFIT VEGETABLES	23 €
SLICED DUCK, SPICY JUS, MASHED POTATOES WITH OLIVES, AND FRESH VEGETABLE STIR-FRY	24 €
BEEF BOURGUIGNON, GRANDMOTHER'S RECIPE	22 €

DESSERTS

HOMEMADE TIRAMISU	8 €
BROWN SUGAR CRÈME BRÛLÉE WITH BOURBON VANILLA	8 €
RUM BABA WITH CHANTILLY CREAM	7 €
GOURMET COFFEE	9 €
CHOCOLAT CAKE, CRÈME ANGLAISE	8 €



Each of our dishes is the result of a rigorous selection of fresh products, acquired daily. We are proud to offer you a culinary experience that highlights the best of what the earth provides, ensuring authentic flavors and the freshness of our dishes.