

## Christmas and New Year 2016



Egg mayonnaise with fresh truffles	16€
Terrine of duck's foie gras, served with brioche toasts	19€
Marinated salmon with blinis	17€
Six Marennes d'Oléron N°3 oysters, shallot vinaigrette	16€
Scallop salad with black truffles	22€
Cream of lentils soup with chopped chestnuts and soft boiled egg	15€
Scampi ravioli with shellfish sauce	19€
Tartare of scallops with salmon, oysters and fresh ginger	16€
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Crispy sea bass with almonds and baby spinach salad	27€
Scallop mousseline, buttered savoy cabbage	25€
Venison noisettes, mousseline of celeriac with sauce grand veneur	29€
White truffled sausage with mashed potatoes and seasoned jus	25€
Bresse chicken with black truffles, chipolatas and chestnuts	28€
Shoulder of milk fed lamb confit, haricot maize beans with light truffle jus	28€
Pasta plate with concassée tomatoes and fresh basil	22€
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Festive delight vanilla, coffee and chestnut	12€
Homemade profiteroles with vanilla ice cream and hot chocolate sauce	12€
Le Mont Blanc with chestnut cream	13€
Vanilla millefeuille, salty caramel sauce	12€
Exotic fruit minestrone with fresh mint	12€

### Starters (11,50 €)

- Tartare of oysters, seabass and salmon seasoned with ginger and lemon
- Cream of pumpkin soup with chopped chestnuts, gruyère cheese and croutons
- Old style devilled eggs
- Terrine of 'kakos', pressed foie gras and pork shin, lentil salad
- Artichoke heart salad with button mushrooms in vinaigrette
- Terrine of foie gras, served with toasted whole wheat bread
- Flaked crab and Ratte potato salad with flat leafed parsley
- Salmon marinated like herrings, boiled potatoes
- Fine tart of grilled shrimps served with citronella sauce

### Dishes (17 €)

- Beef stew with boiled potatoes and carrots
- Veal cutlet from the Basque Country with white Tarbais beans
- Duck and potato pie
- Escalope of veal Cordon-Bleu, as the Kids like it..
- Grilled fillet of Seabream Royale with pesto, button mushroom pesto
- "Patte Bleue" chicken roasted with herby butter, potatoes with bacon and baby onions
- Poached cod served with seasonal vegetables, garlic mayonnaise
- Blonde Aquitaine steak with shallots and homemade mashed potatoes

### Our classic desserts (7,50 €)

- Cheese plate
- Ile flottante with salty caramel sauce
- Vanilla rice pudding
- Old fashioned crème caramel
- Chocolate 'quenelles' with crème anglaise
- Apple tart, vanilla ice cream
- Prunes steeped in red wine and soft spices
- Homemade profiteroles with hot chocolate sauce
- Old rum Baba



### Lunch Menu

Starter/main course of the day or main course/dessert of the day *	€ 17,00
Starter/main/dessert of the day *	€ 24,00

\*Monday to Friday, lunch only. Drinks not included

All our dishes are homemade 

**LES SUGGESTIONS DU CHEF**  
**Prix nets, service compris**

**Entrées**

Œuf mollet pané, petits oignons, champignons bouton et sauce vin rouge  
*Soft boiled egg rolled in breadcrumbs, pearl onions, button mushrooms and red wine sauce*

15€

Soupe à l'oignon gratinée à la Parisienne  
*Gratinated French onion soup*

13€

Salade de mesclun aux figues et copeaux de foie gras  
*Mixed salad with fresh figs and foie gras wafers*

16€

**Plats**

Gambas croustillantes au basilic et vinaigrette aux agrumes  
*Deep fried king prawns with basil and citrus vinaigrette*

24€

Echine de porc confite, ragout de lentilles vertes du Puy au foie gras et carottes fondantes  
*Porc loin confit, ragout of Puy lentils with foie gras and carrots*

25€

Tête de veau, langue et cervelle snackées, pommes vapeur, sauce gribiche  
*Calf's head, tongue and brain sautéed with boiled potatoes and 'gribiche' sauce*

24€

Caille farcie au foie gras, navets, carottes et lardons fumés au jus  
*Quail stuffed with foie gras, parsnips, carrots and smoked bacon*

29€

Saucisse au couteau fait maison, purée de pommes de terre au jus de volaille  
*Homemade sausage, mashed potatoes and gravy*

21€

*Tous nos plats sont faits maison et sont élaborés sur place à partir de produits bruts*

