

" La Carte "

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| <i>Walnut flavoured butternut mousseline</i> | 11 € |
| <i>Rabbit fat in its pear jelly</i> | 11 € |
| <i>Chef's starter</i> | 11 € |
| <i>Squeezed foie gras quail</i> | 20 € supplt menus 9 € |
| <i>Scallop quenelle with its leek fondue and Vire's andouille Noilly prat sauce</i> | 20 € supplt menus 9 € |
| <i>Fish according to arrival, parsley root Aurore sauce and Nerone rice</i> | 21 € |
| <i>Coq au Vin, little onions and fettuccini</i> | 21 € |
| <i>Chef's main course</i> | 21 € |
| <i>Saint Pierre, 4/4 sauce and a variation of parsnips</i> | 31 € supplt menus 10 € |
| <i>Rosemary rack of lamb and its squeezed winter vegetables</i> | 31 € supplt menus 10 € |
| <i>Ripen cheese tray TRIO</i> | 8 € supplt menus 3 € |
| <i>Carrot mousse and orange flavoured crème brûlée</i> | 11 € |
| <i>Apple dome in a trompe l'oeil style</i> | 11 € |
| <i>Chef's sweets</i> | 11 € |
| <i>Ceunchy pear, beurre salé ice cream</i> | 16 € supplt menus 5 € |
| <i>Hot Bagnolèse soufflé and its apple sorbet</i> | 16 € supplt menus 5 € |

