CARTE DES **METS**





25€

57	ΓΔ	B'	TΕ	RS
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Chardonnay poached farm eggs "en Meurette"	18€
Flamed prawns with cognac cream	22€
Samosas with local snails and parsley juice	16€
Seasonal Vegetable soup served with cream	16€
MAINS	
Breaded saffron Monkfish medallion	26€
Sea bass served with creamy lemon sauce	49 €
Sweetbreads, finely browned and mushroom sauce	36€
Butcher's piece of beef(french) from Massot red wine sauce	34€

Side at your convenience

Embered of potatoes with shallot

Or

Sautéed mushrooms with pink garlic

Or

Carrots and older vegetable with coriander

FROMAGES

Plate of three side dishes

Cheese board	12 €		
"Saint Marcellin" with nuts	8€		
Fromage Blanc (local fresh white cheese) served with Bresse cream or plain			
DESSERTS			
Chocolat dessert "Entremets", fig insert	12€		
Roasted banana raviole, spice syrup and dark chocolate			
Crêpes Suzette	12€		
Scoop of sorbet or ice cream, alcohol, and whipped cream	7€		

Lemon sorbet and lemon by Jacoulot / Pear sorbet and pears liquor

Blackcurrant sorbet and Marc de Bourgogne / Coffee ice cream and Bailey's