



La carte



Le menu

Starter / Main course / Dessert 35€
(Cheese supplement 5€)

- Egg mayonnaise
wild garlic mayonnaise
ou
Fish rillettes, fresh herbs
- Creamy arancini with mushrooms
ou
Poultry fillet
blanquette-style sauce
- Panna cotta, fresh fruit
ou
Chocolate mousse, chouchoux

For kids
menu 15€ (-12 YO)

MAINS
Chicken fillet
or
Crispy fish steak

DESSERTS
Strawberry or vanilla ice cream
or
Cocoa cookie

To Start

- Pâté en croûte from the "Ferme de la Sente aux Ânes"** 12
Apple and balsamic chutney / Pickles
- Mushroom velouté** 10
Garlic and parsley espuma / Croutons
- Fish rillettes** 10
Fresh herbs / Fried onions
- Egg mayonnaise** 9
Wild garlic mayonnaise / baby greens / Sunflower seeds



Then...

- Poultry fillet** 24
Blanquette-style sauce, Root vegetables
- Catch of the day by Yoann Bertolo** 24
Beurre blanc sauce / Braised leeks
- Onion tarte tatin** 23
Fresh goat's cheese / Walnuts / Honey / Salad



Finish sweetly

- Normandy cheeses** 9
Selected by Corentin Miserey
- Like a lemon tart** 9
Breton shortbread / Lemon cream / Meringue
- Chocolate mousse** 8
Creamy caramel / Candied peanuts
- Apple crumble** 9
Cinnamon / Vanilla ice cream



	12cl	50cl
Demazet, les demazettes, Côte du Rhône	7	21
Chartreux Rosé, Pays du Gard	7	21
Chartreux, Chardonnay, Pays du Gard	7	21

Le Chef
Benjamin Revel



Demazet, les demazettes, Côte du Rhône
Grape varieties : Carignan / Cinsault / Grenache
Style : Beautiful fruity and gourmand notes

Chartreux Rosé, Pays du Gard
Grape varieties : Syrah / Grenache Blanc/ Roussanne.
Style : Fine and fruity aromas

Chartreux, Chardonnay, Pays du Gard
Grape varieties : 100% Chardonnay.
Style : White flowers and dry

Net prices, including service
All our prices are displayed in euros (€)
Excessive alcohol consumption is harmful to your health