



Le menu ^(M)

Starter / Main Course / Dessert 35€

(Extra cheese +7€)

Wild Garlic Egg Mayonnaise

OR

Fish Rillettes with Fresh Herbs

Chicken Fillet with Blanquette Sauce

OR

Creamy Arancini with tomato sauce

Panna Cotta with Fresh Fruit coulis

OR

Chocolate Mousse with Candied Peanuts

KIDS MENU 15€ (-12 yo)

MAIN COURSES

Chicken fillet

OR

Arancini

DESSERTS

Strawberry or vanilla ice cream

OR

Chocolate cookie

Starters

Pâté en croûte from "La Ferme de la Sente aux ânes" 12

Balsamic apple chutney / Pickles

Roasted Tomato Gazpacho 12

Cucumbers marinated in black sesame / Herb-flavored fresh cream

Fish rillettes 10

Fresh herbs / Fried onions

Egg mayonnaise 9

Wild garlic mayonnaise / Sunflower seeds / Salad



Main course

Chicken fillet 24

Blanquette sauce, Root vegetables

Catch of the day of Yoann Bertholo 24

Meunière sauce / Beurre blanc sauce / Leek fondue

Onion tatin 23

Fresh goat cheese / Walnuts / Honey / Salad

Pork Rib from La Ferme de la Sente aux Ânes Solo/Duo

Baby potatoes / Blanquette sauce 29/55



Desserts

Normandy cheeses 9

Selected by Corentin Miserey

Strawberry Pavlova 9

Vanilla mousse / Sorbet

Chocolate mousse 8

Creamy caramel / Peanut pralines

Apple crumble 9

Cinnamon / Vanilla ice cream

Demazet, les demazettes, Côte du Rhône

Grape variety : Carignan / Cinsault / Grenache

Style : Fruits notes

Chartreux Rosé, Pays du Gard

Grape variety : Syrah / Grenache Blanc/ Roussanne

Style : Delicate and fruity aromas

Chartreux, Chardonnay, Pays du Gard

Grape variety : 100% Chardonnay

Style : Dry with white flowers notes



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

The Chef



Net prices, including service

All our prices are displayed in euros (€)

Excessive alcohol consumption is harmful to your health