



Card ...



Starters

<i>Carrots and cumin cake, smoked fish rillettes.....</i>	9€90
<i>Rillettes of Le Mans with walnuts, onions jam</i>	9€70
<i>Shortbread with goat cheese and tomatoes.....</i>	9€90
<i>Asperagus soup with slice of foie gras</i>	9€90
<i>Smoked tuna, foie gras and rhubarb jelly.....</i>	13€90
<i>Sweetbread panfried, porto icing and sesame.....</i>	15€90
<i>Scallops panfried with leeks, cockles juice</i>	15€90

Fishes

<i>Red seabream fillet cooked in oven, mashed potatoes.....</i>	14€90
<i>Fillet of tuna cooked into 2 differents way.....</i>	14€90
<i>Monkfish fillet, yuzu and white butter sauce.....</i>	18€40
<i>Char fillet marinated with lemon and thyme.....</i>	18€90

Meats

<i>Chicken fillet stuffed with mint</i>	14€90
<i>Beef back, veal grilled , green pepper sauce.....</i>	14€90
<i>Beef tenderloin, foie gras sauce.....</i>	18€90
<i>Trilogy of rabbit.....</i>	19€50
<i>(Parmentier of it, crystallized saddle of it with cocoa, blanquette in the Riesling)</i>	

Cheeses and Desserts

<i>Assortment of french cheeses (3 parts).....</i>	7€10
<i>The Dessert of the day.....</i>	7€10
<i>Sorbets</i>	7€50
<i>Citrus tart revisited</i>	7€50
<i>Crusty chocolate cake, tonka beans and chocolate cream.....</i>	7€50
<i>Like a strawberries and basil vacherin</i>	9€50
<i>Chocolates tart.....</i>	9€70
<i>Chocolat, passion fruits and peanut dessert !!</i>	9€50
<i>Assortment of desserts</i>	12€00

All is gluten free !!