



# Card ...



## Starters

<i>Quadrilogy of maki</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>Melon soup with mint</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>Tartare of marinated fishes with dill</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 supreme, raspurrry sauce</i> .....	14€90
<i>Calf liver, rapburry vinegar and shallot</i> .....	14€90
<i>Beef tenderloin, foie gras sauce</i> .....	18€90
<i>Trilogy of rabbit</i> .....	19€50
<i>(Parmentier of it, crystalized 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>Creme brulee with raspurries and hot chocolate</i> .....	7€50
<i>Pear poched, flavours of hibiscus, almond ice cream</i> .....	7€50
<i>Like a strawberries and basil vacherin</i> .....	9€50
<i>Chocolates tart</i> .....	9€70
<i>Apricot and tonka beans mouss dessert !!</i> .....	9€50
<i>Assortment of desserts</i> .....	12€00

*All is gluten free !!*