

Menu 19€ (Only Lunch from monday to friday)

Day's dish, The Gourmet Coffee, 1 beer or 1 glass of wine or 50 cl water

Menu Starter & main 30€ (Or price without menu)

Main course & dessert 26€

Starter & main & dessert 38€

- cheddar croquette, salad 14€
- chicory veloute with shrimps 14€
- Poached egg with foie gras 14€

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- Ham shank « pot au feu » 18€
- Sea bass filet, split peas cream and vegetables 18€

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- Plate of 3 cheeses or withe chocolate tart raspberry marmelade 8€

Starters

- Duo of ham pata-Négra and Foie gras **Ideal to share** 25€
- Ham Pata-Négra (36 mois), 100 % Belotta Roquette salad and parmesan 18€
- Fried duck foie gras 18€
- Poached egg will morels and scampi 18€
- Roasted scallops, crushed tomato 18€
- Foie Gras, chutney of figs 18€

Main Courses

- Sole meunière, mashed potatoes 35€
- turbot in crust of persil, vegetables tian 32€
- Irish T-bone steaks peper sauce, fried potatoes 35€
- A slowly roasted veal chop, small vegetables 26€
- Sweetbread, , forgotten vegetables 32€

Cheeses of « la Finarde ».

- Plate of 3 cheeses 8€ ,Plate of 5 cheeses 10€ , Plate of 5 cheeses to share 16€

Desserts

- three chocolates and crumble 10€
- Ice cream (dame blanche) vanilla ice cream, hot chocolate 9€
- Iced nougat 10€
- Apple tart with vanilla ice cream (cooked during 12 minutes) 10€
- Café Gourmand Assortment of variations of desserts 12,50€