## Starter =

Eggs mayonnaise  $\in$  3.00 - Leeks with shallot vinaigrette  $\in$  3.80 - Pea soup, mint, burrata  $\in$  6.00 - Herring salad with apple and oil  $\in$  3.80 - Whelks with mayonnaise  $\in$  4.90 - Tomato cucumber feta gazpacho  $\in$  3.90 - Chicken liver terrine  $\in$  5.90 - Coleslaw salad  $\in$  3.60 - 6 Burgundy snails  $\in$  6.80 - Tomato lardons salad  $\in$  4.80 - Charcuterie platter  $\in$  7.00

## Main course ==

Andouillette Jargeau with cider sauce, fries € 12.80 -

Country-style sausage with juice, mashed potatoes € 10.60 
Half a coquelet with barbecue sauce, fries € 9.80 
Beef tartare fries € 12 - Calf's head with gribiche sauce, vegetables € 10,80

Veal kidneys with old-fashioned mustard, young potatoes € 11 
Marinated chicken wings, pasta € 9.70
Squid fricassee with shellfish bisque, pilaf rice € 11.80 
Ray fish rillettes with lemon butter, pasta € 11 - Ham penne gratin (child plate) € 6.00

- Roasted Camembert, fries salad € 11.50 - Garnish supplement € 3.00

## Dessert =

Strawberry soup  $\in$  3.90 - Vanilla rice pudding  $\in$  3.50 - Chocolate mousse  $\in$  3.90 - Lost brioche with salted butter caramel sauce  $\in$  3.90 - Profiterole with chocolate sauce  $\in$  4,10 - Half baba with rum and coconut whipped cream  $\in$  4.20 - Caramel cream  $\in$  3.20 - Pavlova with red fruits  $\in$  4.30 - Norman tart  $\in$  4.10 - Cheese platter  $\in$  6.00 -

Our rates being attractive, we kindly ask our valued customers to order at least one main dish. Thank you for your understanding.

See creams: 1 scoop  $\in$  1.60 - 2 scoops  $\in$  3.00