



## La Carte



### Starters

|                                                                                                                                  |     |
|----------------------------------------------------------------------------------------------------------------------------------|-----|
| <b>Country terrine</b> with chicken liver and dried fruits, pickles                                                              | 13€ |
| <b>Mushroom velouté</b> , soy and sesame cream  | 9€  |
| <b>Œuf mayonnaise</b> , wasabi, trout roe, crispy onions                                                                         | 9€  |
| <b>Vintage sardines</b> in organic olive oil                                                                                     | 14€ |

### Mains

|                                                                                                                                                                  |     |
|------------------------------------------------------------------------------------------------------------------------------------------------------------------|-----|
| <b>Crispy chicken salad</b> , pears, grilled broccoli, blue cheese, rosemary and honey vinaigrette                                                               | 22€ |
| <b>Mushroom tart</b> , miso and hazelnut cream, arugula                         | 21€ |
| <b>Toast with Saint-Marcellin cheese</b> roasted with honey and thyme, salad  | 19€ |
| <b>Sea bream filet</b> , roasted carrot puree, pumpkin salad, beurre blanc with sriracha                                                                         | 25€ |
| <b>Veal hanger steak</b> , creamy polenta, honey-braised endive, orange veal jus                                                                                 | 26€ |
| <b>Pork sausage</b> , mashed potatoes, veal jus                                                                                                                  | 19€ |
| <b>Salers flank steak</b> , fries, blue cheese sauce <u>or</u> herb mayonnaise                                                                                   | 26€ |
| <b>Salers beef tartare</b> , fries and salad                                                                                                                     | 23€ |
| <b>Cantal cheese burger</b> , fries                                                                                                                              | 23€ |
| <b>Salers prime rib</b> , fries, blue cheese sauce and herb mayonnaise (+/-1kg)                                                                                  | 85€ |

### Cheeses

**Bleu d'Auvergne, Saint-Nectaire fermier, Cantal Entre-deux, Sainte-Maure de Touraine.**

|                                  |     |
|----------------------------------|-----|
| Cheese plate, two of the cheeses | 10€ |
| Cheese board, four cheeses       | 17€ |

### Desserts :

|                                                            |     |
|------------------------------------------------------------|-----|
| Pear clafoutis                                             | 9€  |
| French toast, salted caramel                               | 11€ |
| Chocolate fondant, coffee ice cream, caramelized hazelnuts | 11€ |
| Chocolate mousse, cocoa crumble                            | 11€ |
| Vanilla Crème Brulée                                       | 11€ |
| Coffee « Gourmand »                                        | 12€ |
| Tea <i>Mariage Frères</i> ® « Gourmand »                   | 13€ |
| Coffee baba <i>Piemme</i> ®                                | 7€  |

Net price tax and service included. Kitchen open from 12pm to 3pm and from 7pm to 10pm

