



Dear vegetarian friends – we're happy to adapt our dishes to suit you. Just ask! 

Starters to Share (or not)

- **Mixed Charcuterie & Cheese Board**
For 2 10.90€
For 4 18.90€
- **Charcuterie Board**
For 1 6.50€
For 2 9.90€
For 4 17.90€
- **Pork Terrine, pickles, parsley and shallots**
For 1 7.00€
For 2 11.90€
For 4 18.90€
- **Crispy Warm Goat Cheese, salad** 8.00€
- **6 Snails from « L'escargotière du Choquel »** 8.90€

Desserts

- **Apple Far Breton, green apple sorbet** 8.00€
- **Molten Chocolate Cake, praline** 8.90€
- **Mascarpone Mousse, salt butter caramel, Daims or M&M's topping** 8.50€
- **Gourmet Coffee or Tea**
(served with a selection of mini desserts) 8.50€
- **Gourmet Dessert Plate** 8.00€
- **Dessert of the Day** see the board
- **Cheese plate from « Ferme du Wint »** 8.00€

Main Courses

- **Beef Tagliata with pesto and parmesan** 17.00€
Fries
- **Butcher's cut,** *see the board*
(Tellicherry Black Pepper sauce, or Maroilles, or « Maître d'hôtel » butter)
Fries and salad
- **Pasta with chorizo cream and peppers** 16.90€
- **Salmon Fillet with Choron sauce** 19.00€
Patatoes
- **Roast Camembert, fries and salad** 17.90€
Extra charcuterie +2.00€
- **Pulled Beef Burger** (Slow-cooked chuck for 5 hours, onion compote, cheddar, tomatoes, bacon, BBQ sauce)
Fries and salad 17.90€
- **Goat Cheese Burger** (Beef, honey sauce, onion compote, tomatoes, bacon, crispy goat cheese)
Fries and salad 17.90€
- **Lamb Parmentier** 19.00€
- **Dish or Fish of the Day** see the board

Children's Menu

(under 10 years old)

9.90€

Syrop with water, apple juice, or ¼ Vittel

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Minced beef steak or Carbonara Pasta

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One scoop of ice cream

Business Lunch Menu

(weekday lunchtimes only, excluding weekends and holidays)

- **Starter of the Day + Dish of the Day** 17.00€
- **Dish of the Day + Dessert of the Day** 17.00€
- **Starter of the Day + Dish of the Day + Dessert of the Day** 21.00€

Extra sauce : (Pepper, Maroilles, maître d'hôtel butter)

1.00€