



LA CARTE

Starters

- * **Soup of the day** 8€
- * **Egg mayonnaise with wasabi**, trout roe, crispy onions 9€
- * **Country terrine** with chicken liver and dried fruits, served with pickles 13€
- Vintage sardines** in organic olive oil, maison *J-C David*® 14€

Mains

- * **Sea bream filet**, mashed potatoes, roasted carrots and curry sauce 25€
- * **Duck magret**, mashed potatoes, roasted carrots, gastrique sauce 24€
- * **Salers flank steak**, French fries, peppercorn sauce or gribiche sauce 26€
- Salad and braised pork belly**, with St-Marcellin cheese toast, potatoes and mushroom 20€
- Vegetable lasagna**, Scamorza cheese, side salad  20€
- Grilled octopus**, roasted beetroot, einkorn risotto, Timut pepper gastrique sauce 27€
- Pork sausage**, mashed potatoes, roasted carrots, peppercorn sauce 19€
- Salers beef tartare**, French fries and salad 23€
- Cantal cheese Burger**, French fries 23€
- Salers prime rib**, French fries, peppercorn sauce, gribiche sauce (+/- 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** 10€
- * **French toast**, salted caramel 11€
- * **Chocolate mousse**, cocoa crumble 11€
- * **Vanilla Crème Brulée** 11€
- * **Chocolate fondant**, coffee ice cream, caramelized hazelnuts 11€
- Coffee « gourmand » 12€
- Tea *Mariage Frères*® « gourmand » 13€
- Coffee baba *Piemme*® 7€

SET MENU

Starter / Main course or Main course / Dessert 32€

Starter / Main course / Dessert 39€

Selection available from items marked with an asterisk *



Net price tax and service included. Kitchen open from 12pm to 3pm and from 7pm to 10pm
Allergen information is available upon request

