




## LA CARTE

### Starters

- \* Egg with wasabi mayonnaise, trout roe and crispy onions 9€
- \* Celery salad with piquillos peppers, smoked duck breast, apple and walnuts 10€
- \* Country terrine with chicken liver and dried fruits, served with pickles 13€
- Vintage sardines in organic olive oil, maison J-C David® 14€

### Mains

- \* Salmon Fillet, mint pea purée, baby spinach and gravlax sauce 25€
- \* Veal breast, carrot mousseline, daikon radish, snow pea salad, and tarragon jus 24€
- \* Salers flank steak, fries, served with shallot sauce or sriracha mayo 26€
- Roast beef salad, peas, radishes, cashews and sun-dried tomato vinaigrette 19€
- Pan-seared Gnocchi, fried artichokes, Grana Padano artichoke cream, and baby spinach  20€
- Grilled octopus, einkorn wheat risotto with asparagus and orange, basil pesto 27€
- Pork sausage, mashed potatoes, shallot sauce 19€
- Salers beef tartare, French fries and salad 23€
- Cantal cheese Burger, French fries 23€
- Salers prime rib, fries, shallot sauce and sriracha mayo (+/- 1kg) 85€

### Cheeses

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

- Cheese plate, two cheeses from our selection 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 all day 12pm-10pm (9 :30pm on Fri)  
Allergen information is available upon request

