



Starters

6.50€

Roasted leeks, trout roe mayonnaise and savory crumble.

.Duck gizzard salad, candied fig and toasted hazelnuts.

.Beetroot salad, feta and herb mimosa.

Dishes

Grilled sea bass fillet, virgin lime & Granny smith oil, potato purée. 22,00€

.Minced steak with (150g VBF) raw milk camembert, fries, green salad. 16,00€

.Duck breast with oyster mushroom cream, risotto & Mimolette shavings. 17,00€

.Brioche roll with smoked salmon, avocado & crunchy vegetables, green salad. 15,50€

Dessert

6.50€

. Yellow and green kiwi salad, greek yogurt and granola.

.Runny chocolate cake, custard.

."Paris-Brest" style tartlet.

.Vanilla cream, caramelized apples, whipped cream peanuts.

The formulas :

Dish of the day 12,90€

2 dishes (starter + dish of the day or dish of the day + dessert) 17,50€

3 dishes (startes + dish of the day + dessert) 21€