



La Carte



Starters

Country terrine with chicken liver and dried fruits, pickles	12€
Seasonal vegetables cocktail sauce and aioli	9€
Œuf mayonnaise , wasabi, trout roe, crispy onions	9€
Vintage sardines in organic olive oil	13€

Mains

Rostello ham salad , <i>œuf parfait</i> , steamed potatoes, Tomme de Savoie, herbs dressing	22€
Pinsa , pesto cream, mozzarella, grilled asparagus and zucchini, spinach salad 	20€
Toast with Saint-Marcellin cheese roasted with honey and thyme, salad 	19€
Sea bream , saffron rice, orange zest and raisins, carrot salad, mint/orange yogurt	26€
Sausage , mashed potatoes, meat jus	20€
Salers flank steak , fries, tartare sauce <u>Or</u> XO sauce	25€
Salers beef tartare , fries and salad	22€
Cantal cheese burger , fries	21€
Salers prime rib , fries, tartare sauce & XO sauce (+/-1kg)	85€

Cheeses

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

Cheese plate, two of the cheeses	9€
Cheese board, four cheeses	16€

Desserts :

Pear clafoutis	9€
Fresh fruits salad	11€
Chocolate fondant, coffee ice cream, caramelized hazelnuts	10€
<i>Valrhona</i> ® 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 12am to 3pm and from 7pm to 10pm

