

## *To begin with...*

- ✓ **Forest macedoine with parsley** 15 €  
Coffee Chantilly and toasted bread
- Smoked salmon made by us** 15 €  
Wasabi cream, blinis, lime wedges and quince condiment
- ✓ **Sweet potato crumble with sage** 16 €  
Young shoots of mesclun and homemade pickles

## *Main courses*

- Sea bass fillet** 25 €  
Grilled on the plancha, revisited Soubise sauce and variations around beetroot
- ✓ **Red lentil dahl** 20 €  
With coconut milk and sweet spices, coriander and lime. Served with homemade naan bread
- Butternut cream soup** 24 €  
Fried squid, lemon coulis, hazelnut pieces and squid ink tuile
- Pulled pork pie with sweet spices** 26 €  
Raisins, almonds, herb salad and kale chutney
- Mixed salad** 22 €  
Available on the board

## *for the sweet tooth...*

- Plate of mature cheeses** 12 €  
Assortment of the moment
- Hazelnut chocolate finger, caramel and fleur de sel ice cream** 12 €  
Soft hazelnut biscuit, hazelnut crunch, Piedmont hazelnut cream, Valrhona dark chocolate mousse, gourmet dark chocolate coating, chocolate chantilly cream
- Modern pastry flan, Madagascar Bourbon vanilla ice cream** 12 €  
Sweet pastry, textured flan cream, Piedmont hazelnut praline
- Gourmet coffee** 13 €  
Assortment of the moment
- Homemade fresh fruit salad and sorbet of the moment** 9 €
- "M.A. Création" ice cream** 4 €/scoop  
Flavors : Caramel, Lemon-basil, Chocolate, Yogourt, Vanilla

## To share

<b>Assortment of cheeses</b> Current assortment	12 €
<b>Mixed Board</b> Assortment of Cheeses, Rosette of Lyon and 18 months Serrano ham	19 €
<b>Serrano ham plate, 18 months and Rosette of Lyon</b>	15 €
<b>Pâté en croûte of the moment</b> Vegetables pickles	18 €
<b>Shrimps tails</b> Panko with aioli sauce	12€/9p
<b>Oyster "Fines de Claire n°3"</b> 3 pieces	9 € /3p

## Our specialties

*According to arrivals and availability*

<b>French sirloin steak</b> Butter forestry infused	12 € / 100g
<b>Roasted Galician turbot</b> Oven Roasted	9 € / 100g
<b>Choice of side dish :</b> Mashed potatoes or seasonal vegetables	

## Drinks menu



## Menu

40€

### Chef's appetizer

### To begin with...

**Forest macedoine with parsley**  
Coffee Chantilly and toasted bread

or

**Smoked salmon made by us**  
Wasabi cream, blinis, lime wedges and quince condiment

### To continue...

**Butternut cream soup**  
Fried squid, lemon coulis, hazelnut pieces  
and squid ink tuile

or

**Pulled pork pie with sweet spices**  
Raisins, almonds, herb salad and kale chutney

### for the sweet tooth...

**The choice of desserts on the menu**

*Possibility of vegetarian alternative*

